



Schmeck den Süden
Gastronomen
Baden-Württemberg

THE TASTE OF BADEN-WÜRTTEMBERG

Our conviction has always been to buy local and seasonal. Now we found our kind in our region – the association „Schmeck den Süden“.

To make it easier for you as guests we now label our local dishes with the Lion of Baden-Württemberg. All the ingredients are from this region exclusive. Merely products used for decoration or topping are allowed to be sourced from different regions.

To support local farms means short transportation and freshness of the products. Local cooking is seasonal cooking: you'll get on the plate what is growing in our gardens at the moment. That is the philosophy of the „Schmeck den Süden“ restaurants. This is what we stand for and get tested on a yearly basis from an independent institution.

Our suppliers from our menu are:

-  Fresh fish: Ermstalfischerei Bad Urach
-  Lamb specialities: Schäferhof Stotz, Münsingen
-  Pork and beef: Metzgerei Failenschmid, St. Johann
-  Poultry: Geflügelhof Fecker, Bisingen
-  Flour and eggs: Hofgut Martinsberg, Rottenburg
-  Goat cheese and lentils: Die Käsmacher, Weil im Schönbuch
-  Salad, vegetables, fruits: Schmidgärtnerei, Tübingen
-  Cheese: Hohensteiner Hofkäserei, Hohenstein



APERITIF

Classics

Nothing is a better start in the evening than a glass of Rieslingsekt from this region or a nice crémant from Alsace.

0,1l – 6.00

Earl Grey mule

Get to know the tea blend from Kakuzo. Earl grey meets vodka with spicy ginger ale, what a combination!

0,2l – 10.50

Negroni

You need to warm up? This Italian classic with Brockman's Gin, Vermouth Contratto Rosso and Kakuzo Cherry Bitter you'll feel cozy and warm.

0,2l – 11.00 | alcohol-free available

Caro's Royal

Your personal Kir Royal!
Crémant from Alsace with liqueur of your choice.
All ingredients come from the nice little vineyard Edmond Rentz, Zellenberg – a try and a visit worth it.

Crème de Mûre *blackberry*
Crème de Pêche de Vignes *peach*
Crème de Cerise Noire *cherry*
Crème de Cassis *black currant*
0,1l – 8.00

Champagner

Autréau de Champillon Brut 1er Cru

Family Autréau in the village Champillon – a small vineyard, which produces quality and not quantity. Deep aromas dominated by fresh fruits, a full-bodied champagne with elegance.

Piccolo bottle 0,2l – 26.00

All wine-based drinks are sulfurized and contain sulphites.

All prices are in Euro including tax. Tip/ gratuity is not included.

Siegfried Rose Wild Berry

alcohol free

The fruity, floral alcohol free Wonderleaf rosé gin mixed with wild berry lemonade and berries.

0,2l – 9.50

Limoncello Fizz

Refreshing aperitif with Licellino limoncello made of Sicilian Lemon.

Crémant, lemon und Bitter Lemon on the rocks

0,2l – 9.50

Hugo

Fine Tübinger elderflower syrup with sparkling wine, fresh lime and mint.

0,2l – 9.50

Violet Rhubarb Fizz

A fruity and refreshing start in the spring.

Violet aperitif, sparkling wine, lemon and mint.

0,2l – 10.50 | alcohol-free available

Lillet Wild Berry

Lillet blanc, Thomas Henry Wild Berry lemonade, berries and lemon

0,2l – 9.50

Aperol Spritz

The original made from bitter orange mixed with sparkling wine.

Fresh oranges makes this aperitif the perfect start for summer.

0,2l – 9.00

Gin Tonic

Choose between different gins, served with Tonic water from Thomas Henry, lemon zest and ice.

Satoshi Gin from Ludwigsburg 0,15l – 11.00

Broch B1 Gin aus Wachendorf 0,15l – 11.00

Botanist 0,15l – 11.00

Illusionist 0,15l – 11.00

All wine-based drinks are sulfurized and contain sulphites.

All prices are in Euro including tax. Tip/ gratuity is not included.

GOURMET MENU IN JUNE

You can order the dishes individually.

~ FIRST COURSE ~

Pulled corn-fed chicken breast

romana – mango – cashew

Contains pasteurized milk, mustard, cashew,

gluten-free

17,90

or

Fried anchovies & padrón peppers

crispy anchovies – mini peppers – tomato salsa

Contains wheat flour, mustard

lactose-free

17,90

or

Sweet and sour spring vegetables & lentil falafel

Swiss chard jelly - herbal cream

Contains soy, garlic,

vegan, gluten-free

14,90

or

Colourful French tomatoes & mini burrata

old balsamic vinegar – olive oil – basil

Contains buffalo milk, sulfite,

vegetarian, gluten-free

14,90

~ SECOND COURSE ~

Coconut lemongrass soup

crispy vegetable package

Contains soy, celery

vegan, gluten-free possible

10,90

All prices are in Euro including tax. Tip/ gratuity is not included.

~ *THIRD COURSE* ~

Soft potato muffin

potato foam – fresh peas – spinach leaves
contains pasteurized cow's milk, egg,

vegetarian

25,90

or

Fluffy corn poffertjes

melted tomatoes – celery – rosemary potatoes
contains

vegetarian

25,90

or

Stuffed kohlrabi

fresh chanterelles – pan-fried potatoes – herb sauce
contains soy,

vegan, gluten-free

25,90

or

Smoked romesco risotto

crispy pork belly – chorizo – paprika foam
contains almonds, celery, sulphites,

gluten-free, lactose-free possible

29,90

or

Cordon bleu of veal saddle

fried potatoes – cucumber and sour cream salad
contains pork, pasteurized cow's milk, wheat flour, egg

gluten-free possible

32,90

or

Flank steak of local beef

pommes dauphine – broccoli - chanterelles
contains sulphites, celery, mustard, pasteurized cow's milk

gluten-free

35,90

or

Fresh pollock fillet with spring vegetables

asparagus – spring leeks – new potatoes
Contains Butter, alcohol, celery

gluten-free possible

32,90



~ *FOURTH COURSE* ~

Gratinated berries
yoghurt ice cream

contains egg, pasteurized cow's milk

vegetarian, gluten-free

13,90

or

White mousse

peach

contains soy

vegan

13,90

or

Baked elderflower

Raspberries

Contains wheat flour, egg, pasteurized cow's milk

vegetarian

13,90

or

Basil parfait

Strawberry

Contains pasteurized cow's milk, egg, almond, soy

vegetarian gluten-free

13,90

or

3 scoops of your choice
farm-made ice cream from the Lauter valley

pistachio, white chocolate, yogurt

contains cow's milk, egg, almond, soy

vegetarian, gluten-free possible

rhubarb-raspberry, mango, lime-mint

contains almond, soy

vegan, gluten-free possible

13,90

Menu price

3 course

(without soup or dessert)

vegetarian € 51,-

pork € 57,-

veal / fish € 60,-

beef € 64,-

4 course

vegetarian € 62,-

pork € 68,-

veal / fish € 71,-

beef € 74,-

Please decide in advance on the number of courses. We do not offer any discount for not consuming selected menu items.

All prices are in Euro including tax. Tip/ gratuity is not included.



OPEN WINE

*All wine-based drinks are sulfurized
and contain sulphites.*

White

- 2023 Lieblingswein Grauburgunder
Tübinger Speisekammer, Baden
0.1l – 4.90
0.2l – 8.60
0,75l – 29.50
- 2024 T-Cuvée
Chardonnay, Weißburgunder, Sauvignon, Riesling
Cantina Tramin, Südtirol
0.1l – 5.20
0.2l – 9.50
0,75l – 34.50
- 2023 Riesling „Les Comtes“ **BIO**
Domaine Edmond Rentz
0.1l – 5.90
0.2l – 10.80
0,75 l – 36.50
- 2025 Weißburgunder **BIO**
Weingut Sabine Koch, Unterjesingen, Tübingen
0.1l – 5.90
0.2l – 10.80
0.75l – 36.50

Rosé

- 2023 T-Cuvée Rosato
Merlot, Lagrein, Pinot Nero
Cantina Tramin, Südtirol
0.1l – 5.20
0.2l – 9.50
0,75l – 34.50
- 2024 Rosé d'Alsace Pinot Noir trocken **BIO**
Domaine Edmond Rentz, Elsass,
Frankreich
0,1l – 4.90
0.2l – 8.60
0,75l – 29.50

All prices are in Euro including tax. Tip/ gratuity is not included.

*All wine-based drinks are sulfurized
and contain sulphites.*

Red

2023	Hauteval Saint Guilhem Le Désert, Languedoc, France 0.1l – 4.90 0.2l – 8.60 0,75l – 29.50
2023	Primitivo Terrapieno Appassimento, Tagaro, Apulien, Italien 0,1l – 5.60 0,2l – 9.90 0,75l – 35.50
2021	Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas LAN, Rioja, Spain 0.1l – 5.20 0.2l – 9.50 0,75l – 34.50
2023	Lemberger Grosheppach, dry BIO Vinery Leon Gold, Remstal, Württemberg 0.1l – 5.90 0.2l – 10.20 0,75l – 37.50

Aperitif and Sparkling Wine

Rieslingsekt brut, Tübinger Speisekammer, Germany
0.1l – 6.00

Cremant d'Alsace Brut Tradition, AOC, dry **BIO**
Domaine Edmond Rentz, Alsace, France
0.1l – 6.00

All prices are in Euro including tax. Tip/ gratuity is not included.



BEER MENU

All beer contain barley and wheat.

Hirsch Pils

from the tap

5,0% vol.

0,3l - 4.30 0,5l - 5.50

Hirsch Helles

from the tap

5,6% vol.

unfiltered

0,3l - 4.30 0,5l - 5.50

Hirsch Zwuckl Unfiltered

bottle

4,6% vol.

0,3l - 4.30

Hirsch Hefe Weisse

bottle

5,6% vol.

0,5l - 5.50

Hirsch Dunkle Weisse

bottle

5,6% vol.

0,5l - 5.50

Hirsch Hefe Weisse ALCOHOL FREE

bottle

0,5l - 5.50

Hirsch Helles ALKOHOLFREI

bottle

0,33l - 4.30

Hirsch Donau Radler

bottle

2,7% vol.

0,3l - 4.30

All prices are in Euro including tax. Tip/ gratuity is not included.

NON-ALCOHOLIC BEVERAGES

Teinacher Mineralwasser

natural – medium - sparkling

0.25l 3.20 0.75l 7.50

Tap water

0.2l 1,50 0.4l 2,40 1l 4,90

Homemade Tübinger lemonade

elderflower | lemon | orange thyme

0.4l – 5.90

Juices

Vaihinger apple juice, direct juice, filtered

Vaihinger orange juice, direct juice

Vaihinger black currant juice, nectar

Vaihinger maracuja juice, nectar

0.2l 4.00 0.4l 5.80

Juice mixed with soda

0.2l 3.60 0.4l 4.80

Rosecker organic apple juice with soda, unfiltered

0,33l 4.00

Erfrischungsgetränke von Afri

Afri Cola

Afri Cola light

Bluna

Afri Cola Mix

contains caffeine and colouring agent E150d

0.33l 4.00

Thomas Henry

Tonic Water

Bitter Lemon

Ginger Ale

0.2l 3.50

All prices are in Euro including tax. Tip/ gratuity is not included.

HOT DRINKS

Coffee

*All kind of coffee contain natural caffeine.
We are happy to offer you a caffeine-free alternative.*

Espresso
3.00

Espresso double
4.60

Espresso Macchiato
3.40

Café Creme
3.60

Café au lait
4.50

Cappuccino
4.00

Latte Macchiato
4.50

Tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

wild berry

camomile

4.20

Hot Chocolate

Hot chocolate
4.50

Whipped cream
0.70

All prices are in Euro including tax. Tip/ gratuity is not included.

SPIRITS

Glen Moray
Speyside, Scotland, single malt whisky

46 %vol.
4cl - 6.50

Tamnavulin
Speyside Single malt scotch whisky

40 %vol.
4cl - 6.50

SLYRS Single Malt Whisky Classic

43 %vol.
4cl - 12.50

Ardbeg ten
Single malt whisky

46 %vol.
4cl - 12.50

Port Gran Cruz 10 Years

Porto Cruz

19 %vol.
5cl - 5.00

Marzadro Grappa Stravecchia

Le Diciotto Lune

41 %vol.
2cl - 5.90

Pâpidoux Calvados VSOP

40 %vol.
4cl - 5.40

Camus VS Intensely aromatic

Cognac

40 %vol.
4cl - 7.80

Contratto Vermouth Bianco / Rosso

18 %vol.
5cl - 5.00

All prices are in Euro including tax. Tip/ gratuity is not included.

Manufaktur Broch

Peach liqueur 18 %vol
Orange liqueur 25 %vol
Williams Christ-Pear liqueur 20 %vol.
Grapefruit liqueur 20 %vol.
Cherry liqueur 25 %vol.
Plum liqueur 25 %vol.
Raspberry spirit 40 %vol.
Sloe spirit 40 %vol.
Herbal spirit 40 %vol.
Hazelnut spirit 40 %vol.
Williams-Christ pear spirit 40 %vol.
Mirabelle spirit 42 %vol.
Quince spirit 42 %vol.
Plum spirit 42 %vol.
Apple spirit in oak 42 %vol.
Bock beer spirit in oak 46,7 %vol.
2cl - 5.30

Manufaktur Jörg Geiger

Palmische Pear 42 %vol.
Apple in Cognac barrel 42 %vol.
2cl - 5.30

Eau de vie d'Alsace - Domaine Edmond Rentz

Poire William Exceptionnelle 45% vol.
Vieille Prune 43% vol.
Mirabelle Réserve 45% vol.
2cl - 5.30

Don Papa Rum

40 %vol.

4cl - 7.50

Botucal Reserva Exclusiva

Rum

40 %vol.

4cl - 6.50

Pyrat XO Reserve

Rum

40 %vol.

4cl - 6.50

Corazón Reposado

Tequila

40 %vol.

2cl - 4.20

Corazón Blanco

Tequila

40 %vol.

2cl - 4.20

Linie Aquavit

41,5 %vol.

2cl - 4.00

Grey Goose

Vodka

40 %vol.

2cl - 4.20

Killepitsch

Herbal liqueur

42 %vol.

2cl - 4.20

Licellino Limoncello

28 %vol.

2cl - 4.20

Amaretto di Saronno

28 %vol.

2cl - 4.20



Tübinger
SPEISEKAMMER

Feines für Zuhause

You want to take away some of the taste of Caro's? We cook some amazing dishes in jars for you at home!

No artificial flavours or preservatives.

Gekühlte Produkte

boiled beef in horseradish sauce	500g	16,50
braised pork in beer sauce	500g	10,90
rolled braised beef	500g	14,90
beef stock	500g	5,00
sauce bolognese beef	500g	10,50
Königsberger Klopse	500g	10,50
chicken frikassée	500g	12,80
pea stew	500g	6,80
currywurst	450g	9,00
veal gravy	220g	11,80
boeuf Bourguignon	500g	19,00
vegan gravy	220g	9,90
white truffle sauce	500g	11,80
Sicilian tomato sauce	500g	8,20
Swabian lentils	500g	8,20
lentil mushroom bolognese vegan	500g	9,90
pumpkin coconut soup	500g	6,80
asparagus soup	500g	6,80
Köttbullar vegan	500g	7,50
Potato soup vegan	500g	5,80
Potato goulash vegan	500g	9,50
Chili sin carne vegan	500g	9,50
Apple red cabbage vegan	500g	4,80

All prices are in Euro including tax. Tip/ gratuity is not included.



Tübinger
SPEISEKAMMER
Feines für Zuhause

You want to take away some of the taste of Caro's? We cook some amazing dishes in jars for you at home!
No artificial flavours or preservatives.

Unrefrigerated products

plum jam	220g	6,90
rhubarb jam	220g	6,90
cherry jam	220g	6,90
mirabelle lavender jam	220g	6,90
black currant jam	220g	6,90
raspberry jam	220g	6,90
strawberry jam	220g	6,90
apricot jam	220g	6,90
lemon syrup		6,90
rhubarb syrup		6,90
elderflower syrup		6,90
chili salt	100g	5,30
lemon salt	100g	4,50
Swedish salt	100g	4,50
rosemary salt	100g	4,80
smoked salt	100g	9,80
pear sage chutney	120g	4,00
tomato chutney	120g	5,80
cranberry onion chutney	120g	5,80

All prices are in Euro including tax. Tip/ gratuity is not included.