



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 Nothacker Neubulach - Schwarzwald
-  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

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and contain sulphites.*

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GOURMET MENU IN AUGUST

You can order the dishes individually.

~ FIRST COURSE ~

Carpaccio of Beef Tenderloin

Truffle Oil – Parmesan cheese – Mustard Mayonnaise

Contains pasteurized milk, mustard

gluten-free, lactose-free possible

17,90

or

Hummus made from Local Lentils

Pomegranate – Black Cumin – Wheat Tortilla

Contains garlic, sesame, wheat

vegan, gluten-free possible

14,90

or

Ceviche made from Local Trout

Chives – Roasted Onion – Apple

Contains soy, sulphites

gluten-free

17,90

~ SECOND COURSE ~

Iced Cucumber Soup

Dill – pickled salmon – crème fraîche

Contains garlic, pasteurized cow's milk,

vegan possible

14,90

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

~ *THIRD COURSE* ~

Risotto of Green Spelt

Eggplant Cream – Sugar Peas – Red Peppers

Contains soy, cashew, sulfites

vegan

23,90

or

Crispy Cheese and Vegetable Fritters

Leaf Salad – Grilled Vegetables – Bell Pepper Chutney

Contains mustard, egg, garlic, sulphites

vegan

24,90

or

French Artichoke

Lemon Dressing– 3 Dips – Rosemary Potatoes

Contains soy, garlic, mustard

vegan, glutenfrei

23,90

or

Roasted Quails

Celery puree – Grapes – Celery

Contains celery, sulphites, garlic, cow's milk

gluten-free, lactose-free possible

32,90

or

Grilled Veal Chops

Chanterelles – Spinach leaves – Tagliatelle

Contains wheat, celery, pasteurized cow's milk

gluten-free possible, lactose-free possible

37,90

or

Sliced beef fillet Zurich style

Wild broccoli – rosemary potato rösti

Contains celery, sulphites, garlic, cow's milk

gluten-free

32,90

or

Butterfish Steak

Glass Noodle Salad – Paprika Mango Chutney –

Cocktail tomatoes – Sugar Peas

Contains fish, butter, sulphites, garlic

gluten-free, lactose-free possible

32,90

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~ *FOURTH COURSE* ~

Espressoparfait

White Coffee Sauce – Almond Crumble

vegetarian, gluten-free

13,90

or

Piña Colada

Pineapple – Rum caramel – lime sorbet

Contains almond, alcohol

vegan, gluten-free

13,90



or

Selection of Raw Milk Cheese

Chutney – Nuts – Homemade Crispbread

Contains pasteurized cow's milk, sulphites

vegetarian, gluten-free possible

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

black currant, mango, lime-mint

contains almond, soy

vegan, gluten-free possible

13,90



Menu price

3 course

(without soup or dessert)

vegetarian € 47,-

quail / beef / fish € 59,-

veal € 64,-

4 course

vegetarian € 57,-

quail / beef / fish € 72,-

veal € 77,-

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

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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 |

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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

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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

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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

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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

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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

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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

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Tübinger
SPEISEKAMMER

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Unrefrigerated products

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

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