



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.

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  
Nordschwarzwald
-  Flour and eggs: Hofgut Martinsberg, Rottenburg
-  Goat cheese and lentils: Die Käsmacher, Weil im Schönbuch
-  Salad, vegetables, fruits: Schmidgärtnerei, Tübingen
-  Cheese: Hohensteiner Hofkäserei, Hohenstein

## CONTEMPORARY ART IN CARO'S RESTAURANT

Besides the culinary delicacies we want to use the opportunity to guide your attention to our newest art installation. The **Kollektiv KUNE – Gemeinsam Kunst erleben** has organized an exhibition with the photographer **Max Raulff** in our premises. We want to invite you to get inspired by the first try of colour photography by the artist: **Trying color.**



Movement and stillness are captured in meditative photographs in deep brown tones. The passing of time is in contrast with passing street cats and intimate moments. These are taking the observer in the colourful world of Italy. The whispers of voices in the allies and the silence of the unimpressed walls invite to cherish the moment. Connected with culinary enjoyment, a unique experience is made.

Max Raulff was born in 1992 in Berlin. He began to experiment with the camera in the age of five. As a young adult Max travelled the world with his first digital camera and fell in love with street photography. With becoming a part of a subject and its surroundings he documents from inside in an intimate kind of way. Interestingly, Max began just a couple of years ago with colour photography, suitable for his exhibition title “Trying colour” he presents us his first discoveries in colour. Currently, he is doing his doctorate art history faculty Tübingen and works as a self-employed photographer.

Interessanterweise begann Max erst vor wenigen Jahren mit der

If you have any questions regarding the art or if you are interested in the work of Max Raulff you can contact [hello@kuneprojects.com](mailto:hello@kuneprojects.com). The KUNE team is pleased to answer and convey. The exhibition “trying color. Max Raulff” is the sixth cooperation between Caro's Restaurant and KuneProjects.



CARO'S  
Restaurant



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



# 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

## 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 aus 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 – 7.90

## CHAMPAGNER

### AUTRÉAU DE CHAMPILLON BRUT 1ER CRU

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

Piccolo bottle 0,2l – 24.50

## SIEGFRIED ROSE WILD BERRY

alcohol free

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

0,2l – 9.80

## 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

## PLUM FIZZ

A nice start in the autumn.

plum liqueur with thyme, gin and sparkling wine.

0,2l – 9.00

## LILLET WILD BERRY

Lillet blanc, Thomas Henry Wild Berry lemonade,  
fresh 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.

As alcohol free option with Crodino available.

alcohol free 0,25l – 7.50

with alcohol 0,25l – 9.00

## GIN TONIC

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

Bombay Sapphire 0,25l – 10.50

Brockman's 0,25l – 11.00

Botanist 0,25l – 12.00

Illusionist 0,25l – 12.50

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# GOURMET-MENU



Our gourmet menu is changing every three weeks.  
You can also choose the single dishes.

~ *FIRST COURSE* ~

Fried goose liver

sage pear chutney – lamb's lettuce – croutons  
contains wheat flour, celery, mustard, sulphites

**gluten free possible**

16,90

or

Turbot tartar

lime cream – pumpernickel – pinot gris gel

Contains fish, wheat flour, cow milk, celery, mustard, gelatine, sulphites, walnuts

**gluten free possible**

16,90

or

Brussel's sprouts Caesar interpretation

parmesan cheese – oyster mushrooms - walnuts

contains cow milk, mustard, walnuts, celery

**vegetarian gluten free**

14,50

or

Homemade pea balls

smoked tofu – lime – red cabbage - cashew

contains mustard, soy, celery, cashew

**vegan gluten free**

14,50

~ *SECOND COURSE* ~

Truffled potato soup

crème fraiche – parsley

Contains wheat flour, cow milk pasteurized, sulphites, celery

**vegetarian gluten free possible**

12,90

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

~ THIRD COURSE ~

Mountain cheese muffin

parsley root – rosemary – potato

contains wheat, celery, cow milk, sulphites, soy, bell pepper

**vegetarian**

26,50

or

Creamy wheat risotto

carrot – kale

contains wheat, soy, celery, sulphites

**vegan**

26,50

or

Fried kidney bean patty

corn – dried tomatoes – wild broccoli

contains cow milk, soy, celery, sulphites

**vegan possible gluten free**

26,50

or

Lamb shoulder

the Majorcan way

white wine – spinach – rosemary potatoes

contains wheat flour, egg, sulphites, celery, butter

**gluten free possible**

34,50

or

Braised boeuf Bourguignon

made from local buffalo

wild broccoli – pasta

Contains wheat, sulphites, celery, egg, bacon, butter

**gluten free possible**

37,50

or

Tenderloin wrapped in bacon

made from local pork

creamy savoy cabbage – homemade potato noodles

Contains wheat, cow milk, sulphites, celery, egg

37,50

or

Fried pike perch fillet

rice noodle salad – mango – snow peas – coconut

contains wheat, celery, sulphites, sesame

**gluten free possible**

34,50



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~ *FOURTH COURSE* ~

Apple beignets  
vanilla pumpkin spice  
contains wheat, soy, cow milk, almond  
**vegan possible**

11,90

or

Tarteletts with vanilla cream  
red currant  
Contains wheat, cow milk, sulphites, almond, soy, egg, gelatine

or

Chocolate cake  
plums – roasted almond  
Contains wheat, cow milk, soy, egg, almond, sulphites  
**vegetarian**

11,50

or

Handmade chocolates  
made by eve chocolatière in our street  
sorts vary

Contains no alcohol.

Each chocolate contains different ingredients.

Please ask our staff about certain allergies.

**vegetarian**

11,50

or

3 scoops of choice  
ice cream from a local farmer  
vanilla-pumpkin spice, chocolate, roasted almond  
contains cow milk, egg, almond, soy

**vegetarian**

black currant, mango, lime mint  
contains almond, soy

**vegan**

11,50

Menu price

3 course  
(without soup or dessert)

buffalo / pork € 64,-  
lamb / fish € 62,-  
vegetarian € 49,-

4 course

buffalo / pork € 76,-  
lamb / fish € 73,-  
vegetarian € 62,-

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



# OPEN WINE

## WHITE

- 2022 Lieblingswein Grauburgunder  
Tübinger Speisekammer, Baden  
0.1l – 4.80  
0.2l – 8.40  
0,75l – 28.50
- 2022 T-Cuvée  
Chardonnay, Weißburgunder, Sauvignon, Riesling  
Cantina Tramin, Südtirol  
0.1l – 5.50  
0.2l – 9.80  
0,75l – 34.50
- 2021 Riesling „Les Comtes“  
Domaine Edmond Rentz  
0.1l – 5.80  
0.2l – 10.80  
0,75 l – 37.50
- 2021 Sabine Koch Weißburgunder, **Organic**, dry  
Tübingen, Württemberg  
0.1l – 5.80  
0.2l – 10.80  
0.75l – 37.50

## ROSÉ

- 2022 Feine Süße, Cuvée, halbtrocken, **Organic**  
Bioland-Weingut Schwarztrauber, Pfalz  
0.1l – 5.00  
0.2l – 9.00  
0,75l – 29.50
- 2022 Sabine Koch Rosé, trocken, **Organic**  
Tübingen, Baden-Württemberg  
0,1l – 5.50  
0.2l – 9.80  
0,75l – 34.50

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## RED

2022	Hauteval, 100% Carignan Saint Guilhem Le Désert, Languedoc, Frankreich 0.1l – 4.80 0.2l – 8.50 0,75l – 28.50
2020	Blaufränkisch, BIO Bioland-Weingut Schwarztrauber, Pfalz 0,1l – 5.50 0.2l – 9.80 0,75l – 34.50
2021	Primitivo Quantum Appassimento, Cantine Francesco Minini, Apulien, Italien 0,1l – 5.60 0,2l – 9.90 0,75l – 35.50
2020	Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas Beronia, Rioja, Spanien 0.1l – 5.80 0.2l – 10.80 0,75 l – 37.50

## APERITIF AND SPARKLING WINE

Rieslingsekt brut, Tübinger Speisekammer, Württemberg  
0.1l – 6.00

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

## CIDER

Rosecker Cloudy, BIO-Cider from Tübingen 4,0% vol.  
0.33l – 4.50

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# BEER MENU

## DIPLOM PILS

from the tap

4,9% vol.

2020 World's Best Lager Classic Pilsener

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

## OHNE FILTER – NATURTRÜB

from the tap

5,6% vol.

unfiltered

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

## OHNE FILTER DUNKEL

bottle

5,6% vol.

dark beer, unfiltered

0,3l - 4.30

## HELL

bottle

4,6% vol.

0,3l - 4.30

## SCHWARZWALD WEISSE HEFE-WEIZEN

bottle

5,6% vol.

0,5l - 5.50

## RADLER

from the tap

Mixed with Waldhaus Ohne Filter – NATURTRÜB

Mixed with soda or lemonade

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

## PILS ALKOHOLFREI

bottle

non-alcoholic

0,3l - 4.30

## HEFEWEIZEN ALKOHOLFREI

bottle

non-alcoholic

0,5l - 5.50

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# NON-ALCOHOLIC BEVERAGES

## TEINACHER MINERALWASSER

natural – medium - sparkling

0.25l 3.20                      0.75l 7.50

## TEINACHER GENUSS AUS DER REGION

Lemon lemonade

Orange and tangerine lemonade

Cola Mix

0.33l 4.00

## HOME MADE TÜBINGER LEMONADE

elderflower,

Lemongrass-verbena or herb classic

0.4l – 5.00

## 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 or Afri Cola light

0.33l 4.00

## THOMAS HENRY

Tonic Water

Bitter Lemon

Ginger Ale

0.2l 3.50

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# HOT DRINKS

## I O – KAFFEE

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

## KEO – TEA

Green tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

herbs

camomile

wild berry

4.20

## LINDT-SCHOKOLADE

Hot chocolate

4.50

Whipped cream

0.70

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# SPIRITS

SLYRS SINGLE MALT WHISKY CLASSIC

43 %VOL.  
4cl - 12.50

TAMNAVULIN

SPEYSIDE SINGLE MALT SCOTCH WHISKY

40 %VOL.  
4cl - 8.50

ARDBEG TEN

SINGLE MALT WHISKY

46 %VOL.  
4cl - 12.50

CAMUS VS INTENSELY AROMATIC

COGNAC

40 %VOL.  
4cl - 7.80

LINEE AQUAVIT

41,5 %VOL.  
2cl - 4.00

PORT GRAN CRUZ 10 YEARS

PORTO CRUZ

19 %VOL.  
5cl - 5.00

MARZADRO GRAPPA STRAVECCHIA

LE DICHIOTTO LUNE

41 %VOL.  
2cl - 6.90

PÂPIDOUX CALVADOS VSOP

40 %VOL.  
2cl - 5.40

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

CONTRATTO VERMOUTH BIANCO

18 %VOL.  
5cl - 5.80

KILLEPITSCH  
HERBAL LIQUEUR

42 %VOL.  
2cl - 4.20

LICELLINO LIMONCELLO

28 %VOL.  
2cl - 4.20

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

TOPANITO BLANCO

TEQUILA

40 %VOL.

2cl – 4.20

COMPAGNIE DES INDES LATINO

GOLD RUM

40 %VOL.

4cl – 6.50

GREY GOOSE

VODKA

40 %VOL.

2cl – 4.20

PARTISAN GREEN

VODKA

40 %VOL.

2cl – 4.20

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