

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 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



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 frikasee	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
Basil pesto	150g	9,90

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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

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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, 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.*

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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

Pink Grapefruit Spritz

A bitter and refreshing start.
Grapefruit liqueur from a local distillery,
fresh grapefruit and rosemary.

alcohol free 0,2l – 8.00

with alcohol 0,2l – 9.50

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.

As alcohol free option with Crodino available.

alcohol free 0,2l – 7.50

with alcohol 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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AUGUST MENU

~ FIRST COURSE ~

Vitello tomato

medium fried veal – capers – coloured tomatoes

contains mustard

gluten free

16,90

or

Smoked local brook trout fillet

cucumber – rösti – horseradish

contains pasteurized cow milk, fish, mustard, celery, egg

gluten free

16,90

or

Breaded goat cheese camembert

figs – caramelized walnuts – red onions

contains wheat flour, mustard, goat cheese pasteurized, walnuts, egg

vegetarian gluten free possible

14,90

or

Ceviche interpretation

watermelon – palm hearts – wakame

contains mustard, celery, soy, sesame

vegan gluten free

14,90

~ SECOND COURSE ~

Forest mushroom cappuccino

thyme foam

contains cow milk pasteurized, celery

vegetarian gluten free

10,90



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~ *THIRD COURSE* ~

Homemade truffle pappardelle
out of the parmesan cheese

white truffle sauce – bimi broccoli
contains celery, cow milk pasteurized, wheat flour, egg

28,90

or

Fluffy corn poffertjes

corn cobs – cherry tomatoes – polenta
contains wheat flour, celery, soy

vegan

26,90

or

Whole French artichoke

three dips – pommes dauphine – vinaigrette
contains cow milk pasteurized, egg, wheat flour, celery, mustard

vegan gluten free possible

26,90

or

Surf 'n turf

Argentinian beef tenderloin | king prawns

corn cob – smoked butter – fried onion potato puree
contains wheat flour, pasteurized cow milk, sulphites, celery

gluten free possible

42,90

or

Pollo fino from local chicken

goat cheese – endive salad – rosemary potatoes
contains pasteurized goat cheese, mustard, sulphites

gluten free

34,90

or

Carsten's fruity lamb curry

made from local lamb leg

bimi broccoli – almond basmati rice
contains pasteurized cow milk, celery, sulphites, almond

gluten free possible

36,90

or

Fried turbot fillet

Beurre blanc – salmon caviar – celery
contains fish, pasteurized cow milk, celery, sulphites

gluten free possible

36,90



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~ FOURTH COURSE ~

Leche frita

yellow plum – pistachio ice cream

contains wheat flour, almond, soy, pasteurized cow milk, egg

vegetarian

11,90

or

Lemongrass parfait

braised pineapple – coconut

contains soy, almond, pasteurized cow milk, egg

vegetarian gluten free

11,90

or

Fresh Belgian waffles with blueberries

vanilla ice cream

contains wheat flour, egg, pasteurized cow milk, almond

vegetarian

11,90

or

Light mokka mousse

espresso – dark chocolate – hazelnut

Contains hazelnut, soy, almond, caffeine

vegan gluten free

11,90

or

3 scoops of choice

ice cream from a local farmer

pistachio, chocolate, espresso

contains cow milk, egg, almond, soy

vegetarian gluten free

strawberry, Swabian sorbet, lime mint

contains almond, soy

vegan gluten free

11,90

Menu price

3 course

(without soup or dessert)

vegetarian € 53,-

chicken € 62,-

lamb / fish € 64,-

surf 'n turf € 69,-

4 course

vegetarian € 63,-

chicken € 72,-

lamb / fish € 74,-

surf 'n turf € 79,-

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



OPEN WINE

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

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 – 5.20 0.2l – 9.00 0,75l – 34.50
2021	Riesling „Les Comtes“ Domaine Edmond Rentz 0.1l – 5.80 0.2l – 9.80 0,75 l – 37.50
2023	Weißburgunder Berg und Tal Johannes B, Remstal 0.1l – 5.10 0.2l – 8.80 0.75l – 33,50

Rosé

2023	Rosé d'Alsace Domaine Edmond Rentz 0.1l – 4.80 0.2l – 8.40 0,75l – 29.50
2023	Sensuade Rosato IGT Azienda Santa Barbara, Stefano Antonucci, Marche 0,1l – 5.90 0.2l – 10.20 0,75l – 39.50

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Red

2022	Hauteval, 100% Carignan Saint Guilhem Le Désert, Languedoc, Frankreich 0.1l – 4.80 0.2l – 8.40 0,75l – 28.50
2021	Primitivo Quantum Appassimento, Cantine Francesco Minini, Apulien, Italien 0,1l – 5.20 0,2l – 9.00 0,75l – 35.50
2020	Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas Beronia, Rioja, Spanien 0.1l – 5.20 0.2l – 9.00 0,75 l – 32.50

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

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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 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 | strawberry basil | orange thyme | rhubarb
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

Pink Grapefruit

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

KEO – Tea

Darjeeling, First Flush

Earl Grey

Rooibos vanilla

peppermint

wild berry
4.20

Lindt Chocolat

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

Linie Aquavit

41,5 %vol.
2cl – 4.00

Port Gran Cruz 10 Years

Porto Cruz
19 %vol.
5cl – 5.00

Marzadro Grappa Stravecchia

Le Diciotto Lune
41 %vol.
2cl – 6.90

Pâpidoux Calvados VSOP

40 %vol.
2cl – 5.40

Contratto Vermouth Bianco / Rosso

18 %vol.
5cl – 5.80

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

Don Papa Rum
40 %vol.
4cl – 6.50

Partisan Green
Vodka
40 %vol.
2cl – 4.20

Killepitsch
Herbal liqueur
42 %vol.
2cl – 4.20

Licellino Limoncello
28 %vol.
2cl – 4.20