

Welcome to



CARO'S
Restaurant

We are pleased to welcome you as our guests and wish you a tasteful and pleasant stay at Caro's.

Our meals are freshly cooked and consist of mostly regional products.

We remind you that it can take a while until your meal is served.
We cook without any artificial flavours or convenience products.

Fresh & delicious!

If you are in a hurry,
please inform our service staff beforehand.

Just in case: if something doesn't go as expected,
tell us about it and we will take care of it.

We wish a pleasant visit!
Please switch your phones on mute. Thank you.

Karoline & Carsten
And your team of Caro's Restaurant

Our opening hours

Tuesday till Saturday
5.30pm – 12am (last order 9pm)
Friday and Saturday
12pm till 2.30pm (last order 2pm)

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

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, 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

Plum Fizz

A fruity and refreshing start.

Plum liqueur from a local distillery,

plum puree, sparkling wine and fresh thyme.

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

All wine-based drinks are sulfurized and contain sulphites.

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

GOURMET MENU IN JANUARY

*You can order the dishes individually.
On Friday and Saturday, we'll need you to
order three courses minimum.*

~ FIRST COURSE ~

Fried goose liver
sage pear chutney – lamb's lettuce - croutons
contains wheat flour, mustard, sulphites, celery
gluten free possible, lactose free
18,90



or

Turbot tartare
chive – pumpernickel – pinot gris gel
contains fish, rye, barely, mustard, sulphites, gelatine, walnuts
gluten free possible, lactose free
18,90

or

Baked mushroom pocket
orange – endive – walnuts
contains walnuts, wheat flour, celery, mustard, soy, sulphites
vegan
15,90

or

Homemade pea falafel
smoked tofu – lime – red cabbage – cashew
contains mustard, soy, celery, cashew nuts
vegan, gluten free
15,90

~ SECOND COURSE ~

Beetroot foam soup
horseradish crème – crispy caraway stick
contains wheat flour, pasteurized cow milk, celery, sulphites
vegan possible gluten free possible
11,90



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

~ *THIRD COURSE* ~

Oven baked fennel

chickpeas – sweet potato puree – Romanesco
contains celery, soy

vegan, gluten free

25,90

or

Creamy spelt risotto with fresh goat cheese

carrot in different consistencies – fresh spinach
contains spelt, soy, celery, sulphites, pasteurized goat milk

vegan possible

25,90

or

Vegan potato goulash
with soy stripes

potato foam – bimi broccoli – basmati rice

contains soy, celery, sulphites

vegan, gluten free

25,90

or

Loin and ragout of local lamb

white wine – spinach – potato gratin

contains sulphites, celery, pasteurized cowmilk

gluten free, lactose free possible

37,90

or

Cordon bleu made from local pork loin

creamy dill cucumber salad – fried potatoes

contains wheat flour, sulphites, celery, egg, butter, sour cream

gluten free possible, lactose free possible

29,90

or

Prime boiled local beef

horseradish – pear – bimi broccoli – parsley potato

Contains pasteurized cow milk, sulphites, celery

gluten free, lactose free possible

34,90

or

Fried gilthead fillet

thyme foam – mini ratatouille – rosemary potatoes

contains fish, wheat flour, celery, sulphites

gluten free possible, lactose free possible

29,90



~ *FOURTH COURSE* ~

Fried battered apple rings
vanilla – cinnamon – tonka bean
contains wheat flour, soy, cow milk, almond, egg
vegan possible

13,90

or

White chocolate mousse
red currant – cacao nibs – mango
contains soy, almond

vegetarisch, glutenfrei

13,90

or

Caramelized Kaiserschmarrn
plum – roasted almond – raisins
contains wheat flour, egg, cowmilk, sulphites, almond, alcohol
vegetarian

13,90

or

Selection of French raw milk cheese
homemade chutneys – nuts
Contains cow milk, wheat flour, sulphites, walnuts, hazelnuts
vegetarian, gluten free possible

13,90

or

3 scoops of choice
ice cream from a local farmer
Swabian cookie, walnut, stracciatella
contains cow milk, egg, almond, soy
vegetarian gluten free possible

wild berry, mango, lime mint
contains almond, soy

vegan gluten free possible

11,90

Menu price

3 course
(without soup or dessert)
vegetarian € 51,-
beef / pork / fish € 54,-
lamb € 64,-

4 course
vegetarian € 61,-
beef / pork / fish € 64,-
lamb € 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“
Domaine Edmond Rentz
0.1l – 5.90
0.2l – 10.80
0,75 l – 36.50
- 2024 Weißburgunder
Weingut Dautel, Württemberg
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 Beronia, Rioja, Spain 0.1l – 5.20 0.2l – 9.50 0,75l – 34.50
2023	Cuvée No.1 Cuvée Cabernet Sauvignon, Lemberger, Spätburgunder and St. Laurent Weingut Klumpp, Baden, Germany 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
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
Basil pesto	150g	9,90

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.