

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 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

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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

Plum Spritz

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

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DECEMBER MENU

~ FIRST COURSE ~

Rabbit St. Christophorus

rabbit grilled and pulled – cilantro – green apple

contains mustard, sulphites, pasteurized cowmilk

gluten free

18,90

or

Carpaccio of graved lax

beetroot – orange – wasabi cream

contains fish, mustard, celery, pasteurized cowmilk

gluten free

18,90

or

Vegan interpretation of scallops

king oyster mushrooms – pea puree – red onion

contains wheat flour, mustard, celery, sulphites, soy, sesame

vegan gluten free possible

15,90

or

Goat cheese nougat wrapped in turnip

leek salad – turnip – hazelnut

contains pasteurized goat milk, hazelnut, cowmilk pasteurized, mustard

vegetarian gluten free

15,90



~ SECOND COURSE ~

Chestnut cream soup

pancetta – crouton

contains celery, pasteurized cowmilk, pork

vegetarian possible gluten free possible

13,90

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~ THIRD COURSE ~

Filled savoy cabbage leaves

quinoa – mushrooms – truffled white cabbage

contains celery, wheat flour, soy, sulphites

vegan glutenfrei möglich

27,90

or

Fried pumpkin rösti

kale – thyme foam - pear

contains soy, celery, sulphites

vegan glutenfrei

27,90

or

Variation of parsnip with white chocolate foam

muffin – puree – baked – fresh spinach

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

vegetarian

27,90

or

Medium fried breast and crispy baked leg
of French Barbarie duck

orange gravy – chestnut – red cabbage – bread dumplings

contains wheat flour, egg, sulphites, celery, pasteurized cowmilk

gluten free possible

38,90

or

Medium fried venison loin gratinated
with macadamia herb crust

celery puree – cabbage flowers

contains pasteurized cow milk, celery, sulphites, wheat flour, macadamia nuts

gluten free possible

38,90

or

Braised cheeks from local beef

fresh spinach – handmade hazelnut Spätzle

Contains celery, sulphites, egg, wheat flour, hazelnut

gluten free

34,90

or

Fried Norwegian cod fillet

pinot gris espuma – pearl barley risotto – fennel

contains fish, pasteurized cow milk, celery, sulphites, wheat

34,90



~ FOURTH COURSE ~

Gingerbread millefeuille

almond – plum

contains almonds, pasteurized cowmilk, egg

vegetarian

13,90

or

Chocolate cake

needs at least 15 minutes after order

fruits in rum – vanilla ice cream – crumble

contains wheat flour, almond, alcohol, pasteurized cowmilk, egg

vegetarian

13,90

or

Creamy coconut milk rice

fresh mango – lime sorbet

contains wheat flour, almonds, soy

vegan

13,90

or

Selection of French raw milk cheese

homemade chutneys – nuts

Contains cow milk, wheat flour, egg

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

wild berry, mango, lime mint

contains almond, soy

vegan gluten free

11,90

Menu price

3 course

(without soup or dessert)

vegetarian € 53,-

beef / cod € 63,-

duck / venison € 67,-

4 course

vegetarian € 65,-

beef / cod € 75,-

duck / venison € 79,-

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

2022	Lieblingswein Grauburgunder Tübinger Speisekammer, Baden 0.1l – 4.90 0.2l – 8.60 0,75l – 29.50
2022	T-Cuvée Chardonnay, Weißburgunder, Sauvignon, Riesling Cantina Tramin, Südtirol 0.1l – 5.20 0.2l – 9.50 0,75l – 34.50
2021	Riesling „Les Comtes“ Domaine Edmond Rentz 0.1l – 5.90 0.2l – 9.80 0,75 l – 35.50
2024	Weißburgunder Weingut Dautel, Württemberg 0.1l – 5.90 0.2l – 9.80 0.75l – 35,50

Rosé

2023	T-Cuvée Rosato Merlot, Lagrein, Pinot Nero Cantina Tramin, Südtirol 0.1l – 5.20 0.2l – 9.50 0,75l – 34.50
2023	Bone Dry Rosé, Q.b.A., Spätburgunder, trocken Weingut Reichsrat von Buhl, Pfalz 0,1l – 5.90 0.2l – 10.20 0,75l – 37.50

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Red

2022	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 – 5.20 0,2l – 9.00 0,75l – 35.50
2020	Rioja Crianza DOCa 96% Tempranillo, 3% Garnacha, 1% Mazuelo Bodegas Beronia, Rioja, Spain 0.1l – 5.20 0.2l – 9.50 0,75 l – 35.50
2023	Cuvée No.1 Cuvée Cabernet Sauvignon, Lemberger, Spätburgunder and St. Laurent Weingut Klumpp, Baden, Germany 0.1l – 5.90 0.2l – 10.20 0,75 l – 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

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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

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

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

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

Grey Goose

Vodka

40 %vol.

2cl – 4.20

Killepitsch

Herbal liqueur

42 %vol.

2cl – 4.20

Licellino Limoncello

28 %vol.

2cl – 4.20