



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

KAKUZO YUZU MULE

The special Kakuzo gin liqueur with mandarin, calamansi and yuzu meets spicy ginger ale. Seasoned with lime, ginger, mint and lemongrass. What a fantastic 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 mint on the rocks
0,2l – 9.50

HUGO

Fine Tübinger elderflower syrup with
sparkling wine, fresh lime and mint.
0,2l – 9.50

RHABARBER FIZZ

Fruity, sour and so delicious!
Rhubarb playing with sparkling wine,
lime and mint
0,2l – 9.00

LILLET WILD BERRY

Lillet blanc, Thomas Henry Wild Berry lemonade,
fresh strawberries and raspberries
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

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



GOURMET MENU

Albarella from the Hohensteiner Hofkäserei
green asparagus – strawberries
14.90

Creamy sweet potato soup
with grilled king prawn
mango – pomegranate
14.90 | vegan 10.50

Braised cheek
of local buffalo
May turnip – green asparagus
– spring onion potato puree
31.50

or

Fried salmon fillet
with Frankfurter Grüner Sauce
local asparagus – baby potatoes
35,50

or

Local asparagus
white and green
Sauce Hollandaise – crêpe with herbs
24.90

Chocolate tartelette
fresh berries – black currant sorbet
11.50

Menu price

3-course
meat / fish € 61,-
vegetarian € 47,-

4-course
meat / fish € 72,-
vegetarian € 59,-

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

APPETIZERS



APERITIF-SUGGESTION

Champagner
Autréau de
Champillon brut 1er
Cru
0.2l 26.00

Creamy sweet potato soup
with grilled king prawn
mango – pomegranate
gluten free 14.90
vegan without prawn 10.50



Albzarella from the Hohensteiner Hofkäserei
green asparagus – strawberries
14.90 vegetarian, gluten free



May turnip and radishes carpaccio
lemon – purslane – potato rösti
vegan, glutenfrei 12.50



Tatar from beef tenderloin
capers – shallots – egg – pickle
16.90 gluten free



WINE - SUGGESTION

2022
Spätburgunder Rosé,
trocken, BIO
Sabine Koch,
Tübingen
0,1l – 5.50
0.2l – 9.80
0,75l – 34.50



Grilled scallop
apple – snow pea – cucumber
gluten free 17,50

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MEAT



Braised cheek of local buffalo
May turnip – green asparagus
– spring onion potato puree
31.50 **gluten free**



WINE SUGGESTION

2018
Château La Gorce
Cru Bourgeois
Medoc AC
Cabernet Sauvignon
& Merlot
Château La Gorce,
Haut-Médoc /
Bordeaux

0,75 l – 45.00



WINE SUGGESTION

2022
Pinot Noir, Tradition,
AOC, trocken
Domaine Edmond
Rantz,
Zellenberg/Alsace

0,75l – 28.50

French quail
fresh creamy spinach – duchess potato
lactose free possible, gluten free 29,90

Grilled veal chop
artichokes – dried tomato
– rosemary potatoes
38.90 **gluten free, lactose free**



WINE SUGGESTION

2018
Vegliamonte Alba DOC
80% Nebbiolo, 20%
Barbera
Parusso, Piemont

0,75 l – 84.00





VEGETARIAN

Homemade truffle pappardelle
from the Grana Padano wheel
summer truffle – white truffle sauce
– wild broccoli
27,50 **vegetarian**



WINE SUGGESTION

2021
Gewürztraminer
Kabinett VDP
Ortswein, lieblich
Graf von Bentzel
Sturmfeder,
Unterland

0,75l – 32.50



WINE SUGGESTION

2022
Riesling Alte Reben
***, trocken
Weingut Alexander
Laible, Ortenau

0,75l – 46.50

Local asparagus
white and green
Sauce hollandaise – crêpe with herbs
24.90



Karoline's köttbullar
pea tofu balls – creamy mushrooms
– cranberries – baby potatoes
23.50 **vegan, gluten free**



WINE SUGGESTION

2022
Sauvignon Blanc
Cederberg,
Westkap, Südafrika

0,75l – 48.00

DESSERT

Chocolate tartelette
fresh berries – black currant sorbet
11.50 **vegetarian**



WINE SUGGESTION

2020
Gewurztraminer
Rotenburg
Domaine Edmond
Rentz, Elsass
0.375l 24.00



WINE SUGGESTION

2018
Bechheimer
Rieslaner, Auslese,
edelsüß
Ökonomierat Johann
Geil Erben,
Wonnegau/
Rheinhessen
0.5l 32.00

Gratinated fresh strawberries
with tonka cream
vegetarian, gluten free 10,50



WINE SUGGESTION

2013
Riesling Armand,
Kabinett, VDP,
lieblich
Reichsrat von Buhl,
Pfalz
0.75l 35.00

Leche Fritta
vanilla foam and ice cream
9,90 **vegetarian**



Filled puff pastry
mango – almond
vegan 9,90

Handmade local ice cream
vanilla, chocolate, yoghurt elderflower **vegetarian**
mango, black currant, lime mint **vegan**
3.70 each scoop

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

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



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 2.90 0.75l 7.20

TEINACHER GENUSS AUS DER REGION

Lemon lemonade

Orange and tangerine lemonade

Cola Mix

0.33l 4.00

TÜBINGER ERBA 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 3.60 0.4l 5.40

Juice mixed with soda

0.2l 3.20 0.4l 4.40

Rosecker organic apple juice with soda, unfiltered

0,33l 4.00

ERFRISCHUNGSGETRÄNKE VON AFRI

Afri Cola or Afri Cola light

Bluna Orange

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

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

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

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

LINE 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.

2 cl – 5.30

TOPANITO BLANCO

TEQUILA

40 %VOL.

2 cl – 4.20

COMPAGNIE DES INDES LATINO

GOLD RUM

40 %VOL.

4 cl – 6.50

GREY GOOSE

VODKA

40 %VOL.

2 cl – 4.20

PARTISAN GREEN

VODKA

40 %VOL.

2 cl – 4.20