STARTERS/ SMALL BITES

SOUP OF THE DAY - 6,20

MARINATED OLIVES 1
IN CHILI- OIL AND GARDEN HERBS ACCOMPANIED WITH WHITE BREAD - 6,20

COLD CUT PLATE FOR TWO 4, 2
WITH REGIONAL SAUSAGES, BLACK FOREST BACON, RED RADISHES, QUARK, HARD CHEESE, MOZZARELLA, MARINATED OLIVES, BELL PEPPER, GHERKINS, MUSTARD AND BREAD - 21,50

FETA CHEESE PAPILLOTE
MARINATED WITH OLIVE OIL AND FINE HERBS, TOMATOES AND OLIVES PACKED IN PARCHMENT WITH WHITE BREAD - 12,90

PITA BREAD
WITH TOMATO SAUCE - 6,50
WITH OLIVE OIL AND GARDEN HERBS - 6,50

Beers that accompany these tasty small bites well are tangy pale ales like the unfiltered beer, as well as dark beers and strong India Pale Ales.

CARLS WIRTSHAUS

DINNER MENU

YOU WILL FIND MORE DELICIOUS DISHES ON OUR WEEKLY CHANGING EVENING MENU.

IN ORDER NOT TO LENGTHEN THE WAITING TIMES SIGNIFICANTLY, IT IS NOT POSSIBLE TO CHANGE ORDERS ON THE TERRACE - MANY THANKS FOR YOUR UNDERSTANDING.

ALL PRICES IN EUROS // TIP IS NOT INCLUDED

AB 10€ | MasterCard | VISA

SALADS

SIDE SALAD
MIXED LEAF SALAD, WITHOUT BREAD - 5,50

BEETROOT SALAD & GOAT CHEESE
WITH SESAME SEEDS, RED ONIONS, ROASTED SEEDS, SERVED WITH CRISPY FRIED GOAT CHEESE WITH HONEY, ARUGULA SALAD AND WHITE BREAD - 20,90

SALAD TURKEY
WITH TURKEY HEN MEDAILLONS, MARINATED AND ROASTED ON A SPIT, WITH ROASTED PINE NUTS, PUMPKIN- AND SUNFLOWER SEEDS, DRIED TOMATOES, MIXED LEAF SALAD AND WHITE BREAD - 21,90

SALAD WITH SHEEP CHEESE CUBES
AND DRIED TOMATOES, ROASTED PINE NUTS, PUMPKIN- AND SUNFLOWER SEEDS, MIXED LEAF SALAD AND WHITE BREAD - 18,40

MIXED LEAF SALAD WITH MINI BALLS OF MOZZARELLA
VARYING SALADS, E.G. LOLLO ROSSO OR BIANCO, BATAVIA, WILD HERBS, ROCKET, VINE TOMATOES, CRUDITES AND WHITE BREAD - 14,50

WE ARE SERVING ALL SALADS WITH VINEGAR AND OIL DRESSING (OUR HOUSE VINAIGRETTE). ALTERNATIVELY, WE OFFER A WHITE DRESSING WITH CREME FRAICHE, HORSERADISH AND DIJON MUSTARD.

FROM THE STONE BAKING OVEN

PITA BREAD, LOOKS LIKE A PIZZA FROM SPELT AND CORN FLOUR FRESHLY MADE BY OUR BAKER

PITA "MARGARETE"
WITH TOMATO SAUCE AND BUFFALO MOZZARELLA - 13,80

PITA „CARL"
WITH TOMATO SAUCE, BLACK FOREST BACON, ROCKET AND MOUNTAIN CHEESE - 15,60

PITA „BERTA" 3, 2
WITH TOMATO SAUCE, COARSE HOMEMADE SAUSAGE AND MOUNTAIN CHEESE - 14,90

PITA „VEGETABLES"
WITH TOMATO SAUCE, VARIOUS VEGETABLES (CARROTS, BELL PEPPERS, ZUCCHINI, FENNEL), ROCKET AND DRIED TOMATOES, AS WELL AS "VEGAN CHEESE" - 15,80

Pale and dark wheat beer goes well with it!

DESSERTS

YOUR WAITRESS WILL SHOW YOU THE DESSERT MENU

A super beer for this is a Stout!

VEGETARIAN & VEGAN

BOWL "MARGARETE" VEGAN
GRILLED OYSTER MUSHROOMS AND MARINATED BEETROOT, MIXED LEAF SALAD WITH VINAIGRETTE, VEGETABLES (CUCUMBER, TOMATOES, CARROTS, RADISH), QUINOA - VEGETABLE SALAD, COMES WITH WHITE BREAD - 18,90

SPÄTZLE MEDITERRANEAN
HOMEMADE GERMAN NOODLES WITH FRESH VEGETABLES (ROCKET, CARROTS, BELL PEPPER, ZUCCHINI, FENNEL) AND TOMATOE SAUCE, SEASONED WITH HERBS TOPPED AND PARMESAN CHEESE - 18,50

KÄSESPÄTZLE - GERMAN CHEESE NOODLES
GERMAN CHEESE NOODLES FROM THE PAN, WITH "MOUNTAIN CHEESE" AND HERBS, WITH STEAMED ONIONS - 18,10

MAULTASCHEN - SWABIAN RAVIOLIS
HOMEMADE PASTA PARCELS WITH VARYING FILLINGS DEPENDING ON THE SEASON, MELTED IN BUTTER, ALWAYS VEGATARIAN, WITH SALAD - 17,90

VEGETARIAN BURRITO
SPELT FLOUR TORTILLA FILLED WITH MIXED VEGETABLES, CHEDDAR AND MOZZARELLA, COMES WITH CHICKPEA SALAD, CHILI SALSA AND SOUR CREAM - 19,90

BEETROOT BURGER 200G (VEGAN)
BEETROOT MARINATED IN SESAME WITH SAUTÉD MUSHROOMS IN SPELT FLOUR BUN, COMES WITH A DIP OF YOUR CHOICE - 13,90

Pale Ales with their fine hop harmonise very well!

MEAT

SCHNITZEL CLASSIC
FROM THE BEST CUT, THE PORK LOIN, CUT FROM THE WHOLE PIECE, TENDERIZED, BREADED, SERVED WITH FRIES AND HOMEMADE, POWDER-FREE GRAVY. - 19,30

SMALL SCHNITZEL
WITH FRENCH FRIES AND HOMEMADE GRAVY - 14,50

LASAGNA IN A SALAD NEST
WITH MINCED MEAT SAUCE AND EMMENTAL CHEESE, SEEN IT BEFORE AT THE CRITISIZE... - 19,60

BACON WRAPPED PORK LOIN 2, 3
WITH WILD MUSHROOM- WINE SAUCE AND ROASTED POTATOES - 22,90

BURRITO MEATY
SPELT FLOUR TORTILLA FILLED WITH A LOT OF PULLED BRAISED, SPICY BEEF. BAKED WITH CHEDDAR AND MOZZARELLA, COMES WITH CHICKPEA SALAD, CHILI SALSA AND SOUR CREAM - 20,90

Unfiltered hearty beers go well with it!

WE ARE TRYING TO AVOID INGREDIENTS THAT ARE SUBJECT TO LABELLING, BUT POINT OUT THE FOLLOWING:
1 COULOURING. 2 PRESERVATIVES, PARTLY NATURAL, 3 ANTIOXIDANTS, 4 FLAVOUR ENHANCER, 6 BLACKENED, 11 SWEETENER, 15 CONTAINS QUININE, 16 CONTAINS CAFFEINE, 98 CONTAINS ALCOHOL
THE DECLARATION IS BASED ON THE INFORMATION GIVEN BY OUR SUPPLIERS WITHOUT WARRANTY OF ANY KIND.

FROM THE BARBECUE

CHOP FROM KRAICHGAU COUNTRY PORK APPROX. 500 G*
FROM OUR FAVORITE BUTCHER IN ALBTAL, WITH HERB BUTTER; SIDE DISHES EXTRA.
WE RECOMMEND ROSEMARY POTATOES. - 21,90

RUMPSTEAK 260 G
FROM THE BACK OF GRAZING CATTLE WITH A FAT STRIP FOR EVEN MORE TASTE, SERVED MEDIUM - 27,50

CARLSBURGER 200 G 1, 16
MADE FROM 100% BEEF, BUILD IT YOURSELF (PATTY & BUN), USUALLY WITH GROUND BEEF FROM OUR FAVORITE BUTCHER. WITH BBQ SAUCE, TOMATOES, CUCUMBERS, ONIONS, AND SPELT BUNS. SIDE DISHES EXTRA - 14,90
ALSO AVAILABLE AS A CHEESEBURGER...DELICIOUS* +1,70

BRATWURST CARL 200 G
MADE TO OUR OWN RECIPE, EXTRA COARSE, SPICY, AND SEASONED WITH GREEN PEPPER, SERVED WITH HOMEMADE POTATO SALAD AND POWDER-FREE GRAVY - 16,20

- ACCOMPANIED WELL BY -

DIPS

HERBAL BUTTER - 1,50
BBQ SAUCE 1,4,98 - 1,50
QUARK WITH HERBS - 1,50
TOMATO- CHILI SALSA - 1,50
STEAMED ONIONS - 1,00
KETCH-UP UND 076 **MAYONNAISE** - 0,00

SIDE DISHES

SAUTÉED VEGETABLES IN GARLIC OLIVE OIL - 5,90

POTATOE SALAD VEGAN - 4,40

FRENCH FRIES - 5,80

ROSEMARY POTATOES - 5,10

DEEP FRIED SWEET POTATOES FRISE - 6,80

QUINOA-VEGETABLE SALAD
OLIVE OIL, LEMON, HERBS - 5,50

CHICKPEAS- VEGETABLE SALAD
SPICY, ORIENTAL, FRESH - 5,60

HOMEMADE SPÄTZLE WITH GRAVY - 6,90

WE CHOOSE OUR SUPPLIERS VERY THOROUGHLY. MOST VEGETABLES AND MEATS COME FROM THE AREA. STATUS 02/2025

YOU ARE AN ALLERGY SUFFERER? TALK TO US!

ENGLISH MENU // TIP IS NOT INCLUDED