

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

- ESPECIALLY POPULAR AS AN APPETIZER -

FETA CHEESE PAPILOTE

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

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



DINNER MENU

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

YOU CAN ALSO FIND OUR FOOD AND DRINKS MENU ONLINE

ALL PRICES IN EUROS // TIP IS NOT INCLUDED



FOR THE LATEST OPENING AND KITCHEN HOURS, AS WELL AS INFORMATION ON MAKING RESERVATIONS OR HOSTING PARTIES, VISIT: WWW.CARLS-WIRTSHAUS.DE

SALADS

SIDE SALAD VEGAN

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

100% SHEEP'S MILK, BRINE-CURED, DRIED TOMATOES, ROASTED PINE NUTS, PUMPKIN- AND SUNFLOWER SEEDS, MIXED LEAF SALAD AND WHITE BREAD - 18,40

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.

We are recommending pale light beer with the salads, like a Pils or a „Helles“!

VEGAN

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

NEW BEETROOT BURGER 200G VEGAN

BEETROOT, LENTIL, AND ROASTED SEED PATTY, WITH MARINATED AND GRILLED KING OYSTER MUSHROOMS, SERVED IN A VEGAN SOURDOUGH BUN. SIDE DISH OF YOUR CHOICE AND TOMATO-CHILI SALSA INCLUDED - 20,90

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

Pale and dark wheat beer goes well with it!

DESSERTS

CHOCOLATE TARTLETS, A SCOOP OF ICE CREAM OR AFFOGATO? PLEASE ASK ABOUT THE DESSERT OF THE DAY.

A great beer to go with this - or even instead - would be a stout!

VEGETARIAN

VEGETARIAN BURRITO ALSO IN VEGAN POSSIBLE

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

KÄSESPÄTZLE - GERMAN CHEESE NOODLES

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

SPÄTZLE MEDITERRANEAN

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

MAULTASCHEN - SWABIAN RAVIOLIS

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

Pale Ales with their fine hop harmonise very well!

WE CHOOSE OUR SUPPLIERS VERY THOROUGHLY. MOST VEGETABLES AND MEATS COME FROM THE AREA

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, 98

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 COLOURING, 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

DIPS

HERBAL BUTTER - 1,50

BBQ SAUCE 14,98 - 1,50

QUARK WITH HERBS - 1,50

TOMATO- CHILI SALSA - 1,50

STEAMED ONIONS - 1,00

KETCH-UP UND & MAYONNAISE - 0,00

SIDE DISHES

SAUTÉED VEGETABLES IN GARLIC OLIVE OIL VEGAN - 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 VEGAN

SPICY, ORIENTAL, FRESH - 5,60

HOMEMADE SPÄTZLE WITH GRAVY - 6,90

STATUS 08/2026

YOU ARE AN ALLERGY SUFFERER? TALK TO US!

ENGLISH MENU // TIP IS NOT INCLUDED