

Mauganeschtle

Dear guest,

welcome to our restaurant. Whether you are here, on vacation or on a business trip, take time to look around and see all the beautiful sights in the Swabian part of Germany, and especially those of Tübingen.

You should definitely sample our special Swabian food. It's different from the food of the other German counties, because it's influenced by French and Italian cuisine. You are now in a speciality restaurant for Swabian food, and so we welcome you to try traditional swabian dishes.

One of the oldest specialities of Swabian food are Maultaschen. If you want to translate this name, you can say mouth - pockets. Mouth - pockets are pastry pockets filled with meat and vegetables or, if you are vegetarian, only with vegetables. In our menu, you can choose between different kinds of Maultaschen. With each dish you will receive a base of 3 Maultaschen. They are all made in different ways or combined with different ingredients. But, Maultaschen are just a part of our menu, we also offer a wide variety of other Swabian specialities.

Even though something got "lost in translation" please be assured we tried our best! Our staff will be happy to assist you with your menu choices. Sincerely,

Your host

Startes & Soup

original Swabian flädlesoup beef bouillon with thinly sliced german pancake	5,00
swabian maultaschensoup	6,00
homemade aspic with pan fried potatoes	9,50
variation of maultaschen with onions and potato-salad, lentis and spätzle, flädlesoup	12.50

Maultaschen

One of the oldest specialities of swabians are " Maultaschen". These are pastry pockets filled with meat. In our menu you can choose between different sorts of maultaschen. The basis of each kind are always 3 maultaschen. They are all made in different ways or combined with different ingredients.

Schwobagluck maultaschen served in bouillon with potato-salad	12,00
Graf Eberhard it comes with tenderly buttered onions and potato-salad	12,50
Om stuagard rom covered with cabbage and pieces of bacon	12,50
Omale pan fried, gratinated with scrambled eggs	14,00
Schwobastroich baked with cheese and pine nuts served on a sauce aux herbes de provence	14,50
Waldesgluck with garlic stewed mushrooms	14,00

Dreierloi a variety of three different sorts	14,50
Dia Mauldaschaüberraschongsplatt (min.3 Pers.) p.P a variety of different sorts of maultaschen	16,50

upon request we can prepare all dishes
with a vegetarian maultaschen filling

Maultaschen with a special filling

Kalbsmaultaschen maultaschen with a veal filling, spinach and baked with mozzarella cheese	16,00
Kalbsmaultaschen maultaschen with a veal filling, green pepper corns and cream sauce	16,00
Forellenmaultaschen maultaschen with a filling of a trout-farce, tossed in butter, sage and cherry-tomatoes	17,00
Lachsmaultaschen maultaschen with a salmon filling on spinach, cream sauce and topped with pine nuts	17,00

Old swabian specialities

Kässpätzle homemade swabian noodles, gratinated with cheese and onions	11,00
Gaißburger marsch beef - hotpot with pieces of beef, boiled potatoes and homemade swabian noodles	12,00

Lensa
dish of lentils with homemade swabian noodles
bacon and sausages 12,00

... Swabian specials

Aschebroada
roast pork with onions and bacon, homemade swabian
noodles 16,50

Schlosstöpfele
filet of pork with a mushroom sauce,
homemade swabian noodles 19,50

Schwäbischer Zwiebelroschdbroda
original pan-fried beef roast joint with onions,
homemade swabian noodles 24,00

Wengerter Roschdbroda
original pan-fried beef roast joint with onions,
homemade Schupfnudeln and Kraut 26,00

Schwobaplatte (for 2 or more persons)
a variation of beef roast joint, filet of pork, german potato
gnocchis and maultasche P.P. 28.00

Our Special:

Rumpsteak grilled on a Saltplate

with salad and herb butter

26,50