

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 5,00
beef bouillon with thinly sliced german pancake

swabian maultaschensoup 6,00

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.

Seasonal salad with pan fried maultaschen 12,50

Schwobagluck 13,00
maultaschen served in bouillon with potato-salad

Graf Eberhard
it comes with tenderly buttered onions and potato-salad 13,50

Omale
pan fried, gratinated with scrambled eggs 14,50

Waldesgluck
with garlic stewed mushrooms 14,50

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 16,50

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 18,50

Lachsmaultaschen
maultaschen with a salmon filling on spinach,
cream sauce and topped with pine nuts 18,00

Old swabian specialities

Kässpätzle
homemade swabian noodles,
gratinated with cheese and onions 13,50

Lensa
dish of lentils with homemade swabian noodles
bacon and sausages 14,50

Schlosstöpfele
filet of pork with a mushroom sauce,
homemade swabian noodles 21,50

Schwäbischer Zwiebelroschdbroda
original pan-fried beef roast joint with onions,
homemade swabian noodles 24,50

Wengerter Roschdbroda
original pan-fried beef roast joint with onions,
german potatoe gnocchi and Kraut 26,50

Vegetarian & Vegan (main course)

Vegetarian strudel with tomatoe-sugo 19,50

Smoked Potatoe-Cake with mushrooms in garlic-butter 18,50

Roasted maultasche with a filling of white cabbage,
walnutoil and vegetable (vegan) 18,50

Farmers pan (vegetarian), german potatoe gnocchis,
vegetarian maultasche and vegetables 17,50

Hash browns with grilled vegetables (vegan) 17,50

