

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
seasonal salad with pan fried maultaschen	starter	10,50
	main	14,50
homemade aspic with pan fried potatoes		9,80

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		13,00
maultaschen served in bouillon with potato-salad		
Graf Eberhard		
it comes with tenderly buttered onions and potato-salad		13,50
Schwobastroich		
maultaschen served with gratinated cheese, pinenuts and herbs		15,50
Omale		
pan fried, gratinated with scrambled eggs		14,50
Waldesgluck		
with garlic stewed mushrooms		15,50

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

Our Special:

Rumpsteak grilled on a Saltplate

with salad and herb butter

26,50