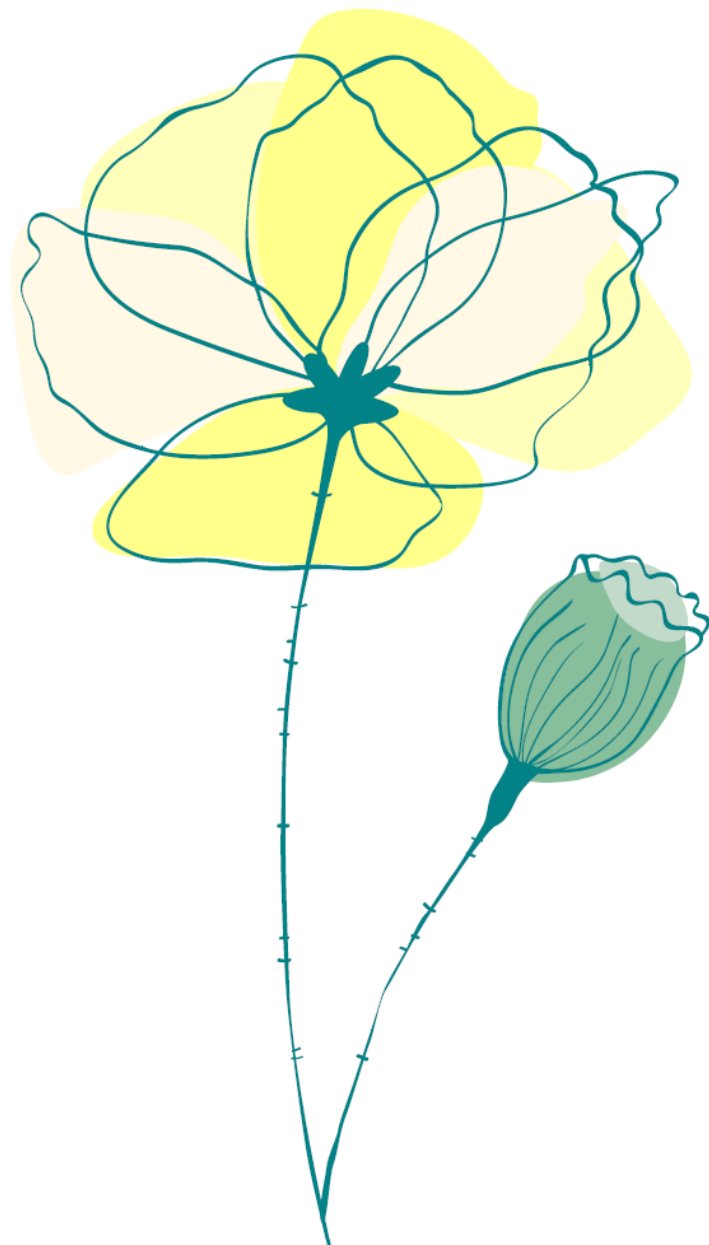


Ludwig^s

CAFE · RESTAURANT · BAR



WELCOME

THIS IS OUR DAYTIME AND EVENING MENU.

DAYTIME MENU UNTIL 4.30 PM

EVENING MENU FROM 5.30 TO 10 PM

OUR VEGETARIAN AND VEGAN DISHES ARE MARKED WITH THE FOLLOWING SYMBOLS:



vegetarian dishes



vegan dishes

IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO REACH OUT TO US.



Here you can find the allergens and additives in our dishes

From Monday to Sunday from 8.00 AM to 4.30 PM

Sweet breakfast – vegetarian

Fresh fruit salad and a small homemade Bircher Müsli

1 croissant with butter and jelly 11.80 €

Vanilla French toast – vegetarian

with flamed vanilla cream, berry froth and fresh fruits..... 12.80 €

Vegan Superfood bowl – vegan

Overnight oats with oat-milk, stewed berries

caramelized nuts and banana 12.80 €

LUDWIGs Etagere for 2!

Breakfast stand for 2 persons

with two different hams, cheese, smoked salmon with horseradish,

sour cream with cucumber sticks, hummus, mashed avocado

butter and jelly, breads, small fruit salad, small Bircher Müsli 28.30 €

A. B. E. – Avocado | Bread | Egg – vegetarian

Country bread with mashed avocado, seeds and scrambled or poached egg,

sour cream with cucumber sticks 14.80 €

- also available **vegan**  with vegan scrambled eggs and vegan dip 14.80 €

Burrata & Peach – vegetarian

Country bread with grilled peaches, creamy burrata

extra virgin olive oil and blossom honey..... 14.20 €

Middle Eastern Sabich – vegetarian

Pita bread with hummus, tomato and cucumber salad, fried eggplant

and egg, served with Amba (Levantine mango salsa) 14.80 €

Beef Tatare 120 g

with fried egg, LUDWIGs dip and fresh country bread 18.60 €

> make it legendary: + 10 g German Attilus caviar +19.00 €

+ ½ bottle of Champagne Pommery Brut Royal 0,375l +36.00 €

Egg Benedict

Toasted brioche bread with boiled ham, poached egg

and homemade hollandaise sauce 15.40 €

LUDWIGs Royale

Toasted brioche bread with smoked salmon, poached egg

and homemade sauce Hollandaise 16.60 €

LUDWIGs Breakfast Drinks

>Espresso Martini..... 10.50 €

>Espresso & Tonic 6.50 €

>Freshly pressed Apple – Carrot – Ginger Shot 4cl 3.90 €

White tomato soup – vegetarian

in a large soup bowl

with green asparagus and homemade herb oil 13.50 €

Large LUDWIGs salad – vegetarian

Leaf salad with yoghurt dressing,

grilled vegetables, artichokes, olives, 19.50 €

~ with roasted turkey strips + 5.50 €

~ with 2 grilled king prawns +7.50 €

Fresh tagliatelle with chanterelle cream sauce – vegetarian

and braised peaches 23.80 €

Norwegian grilled salmon filet

with green asparagus, tender couscous and mint yoghurt..... 31.50 €

Korean fried chicken

Crispy deep-fried chicken with Korean marinade

cucumber salad with garlic and ginger, mashed avocado

and marinated baby spinach with sesame seeds 26.60 €

... also possible as **vegan** dish 

Antipasti

with grilled, marinated vegetables

Pesto dip, Italian country ham and cheese, olives and country bread 20.70 €

- prefer **vegetarian**  or **vegan** , just order without ham / cheese 20.70 €

NEW YORK Style Cheeseburger

with caramelized onions, tomato, lettuce, cheddar cheese & LUDWIGs burger sauce

served with French fries or LUDWIGs potato cubes with dip

~ with beef patty 22.60 €

~ with Beyond Meat patty and vegan Cheddar – **vegan**  22.60 €

Wiener Schnitzel

Thinly breaded veal cut, fried in butter

with cranberry jam

~ potato and leaf salad **or** French fries 31.70 €

~ potato and leaf salad and French fries 36.70 €

Pommes Rumfort – street food fries | perfect to share – vegetarian

French Fries with caramelized onions

Cheddar cheese, chili jam and Jalapeños 12.80 €

LUDWIGs potato cubes or fries

with garlic dip | ketchup | mayo 7.50 €

Compose your own breakfast

roll	2.00 €
pretzel	2.50 €
croissant	3.00 €
pretzel with butter	3.00 €
jelly, honey, Nutella	1.50 €
butter	1.00 €
2 slices of smoked salmon with horseradish	5.50 €
Slices of raw ham, boiled ham and cheese	5.00 €
Mashed avocado	4.50 €
Spicy hummus	3.00 €
Labneh (yogurt cream cheese)	3.00 €
Selection of two hams and cheeses	5,00 €
Small fresh fruit salad	5.00 €
Small homemade Bircher Müsli	4.50 €
10g German Attilus caviar	19.00 €

Eggs, eggs, nothing but eggs

1 soft-boiled egg	2.00 €
One serving of scrambled eggs	4.50 €
One serving of vegan  scrambled eggs	4.50 €
One serving of scrambled eggs accompanied by two slices of smoked salmon with horseradish-cream	9.50 €
2 Sunny side up eggs	4.50 €
2 Sunny side up eggs with ham	6.00 €
Scrambled egg prepared with:	
make your choice:	
cooked ham	
sliced bacon	
mixed bell pepper cubes	
tomato cubes	
onions	
cheese	
baby spinach	
feta cheese	6.50 €



F r e s h W a f f l e s & I c e C r e a m

LUDWIGs waffles

with icing sugar	6.00 €
with icing sugar and one scoop of vanilla ice cream	8.30 €
with Nutella	6.50 €
with Nutella and one scoop of vanilla ice cream	8.80 €
with mix berries ragout	7.50 €
with mix berries ragout and one scoop of vanilla ice cream	9.80 €

Apple Strudel with vanilla ice cream	8.80 €
---	--------

Ice Cream

Chocolate sundae

Chocolate and vanilla ice cream, whipped cream and chocolate sauce	8.50 €
--	--------

Strawberry sundae

Strawberry sorbet, vanilla ice cream, fresh strawberries, strawberry sauce & whipped cream	9.50 €
---	--------

Banana split

Vanilla ice cream, banana, chocolate sauce & whipped cream	8.90 €
--	--------

Iced coffee

Cold coffee with vanilla ice cream, espresso ice cream and whipped cream	8.60 €
---	--------

Iced chocolate

Cold chocolate drink with vanilla ice cream, chocolate ice cream and whipped cream	8.60 €
---	--------

Your choice of ice cream & sorbets from a local farm (Lautertal)

Vanilla, chocolate, hazelnut, espresso, white chocolate, elderflower
mango sorbet, strawberry sorbet, lemon sorbet, blackcurrants sorbet

One scoop of ice cream	2.80 €
Mixed ice-cream (3 different scoops)	7.50 €
Whipped cream	1.00 €

Affogato

1 scoop of vanilla ice cream with hot double espresso	7.50 €
---	--------

Dinner Menu

From Monday to Sunday from 5.30PM to 10.00PM

Starters and soups

Seared Watermelon Tataki - vegan

with wasabi-avocado and marinated baby spinach..... 15.60 €

Prawns & chanterelles

warm salad of prawns and chanterelles with homemade herb oil 18.50 €

Beef Tartare 80g

with fried egg yolk and fresh country bread 16.60 €

> make it legendary: + 10 g German Attilus caviar +19.00 €

Rocket & peach – vegan

Rocket salad with balsamic dressing, roasted peaches
and caramelized nuts 11.80 €

White tomato soup – vegetarian

with green asparagus and homemade herb oil 10.80 €

Summer salad **or**

with pickled radish, cherry tomatoes and local micro greens
balsamic dressing or yoghurt dressing..... 10.60 €

Italian starters

country ham, cheese, antipasti vegetables & olives 12.80 €

– vegetarian or vegan option, also without ham / cheese   12.80 €

NOAN OLIVE OIL

organically and fairly grown olive oil with a donation philosophy.

Noan Child foundation: NOAN is committed to supporting disadvantaged children.

With the donation of the entire profit, selected educational projects
for children in need will be supported.

Bottle 0,25l 11.90 €

Main dishes

Norwegian grilled salmon filet

with green asparagus, tender couscous and mint yoghurt.....31.50 €

Homemade veal Maultasche ("Swabian ravioli")

with chanterelle cream sauce, caramelized onions and a small leaf salad.....26.70 €

Mediterranean lemon orzo – **vegan**

Rice-shaped pasta with green beans and freshly shaved Grana Padano.....22.30 €

> add 2 grilled king prawns+ 7.50 €

Japanese eggplant Katsu - **vegan**

Oven-roasted eggplant in a crispy panko crust,
served on fruity tomato sugo with Sriracha mayo.....24.70 €

Korean fried chicken

Crispy deep-fried chicken with Korean marinade
cucumber salad with garlic and ginger, mashed avocado
and marinated baby spinach with sesame seeds26.60 €

... also possible as **vegan** dish 

Tagliata of rumpsteak

Grilled rump steak strips on toasted brioche,
with rocket salad, caramelized nuts and shaved Grana Padano36.50 €
~ **Surf 'n Turf Style**
with 2 grilled king prawns+ 7.50 €

NEW YORK Style Cheeseburger

with caramelized onions, tomato, lettuce, cheddar cheese & LUDWIGs burger sauce
Served with French fries or LUDWIGs potato cubes with dip

_ with beef22.60 €

_ with Beyond Meat and vegan Cheddar – **vegan** 22.60 €

Wiener Schnitzel

Thinly breaded veal cut, fried in butter, with cranberry jam
potato and leaf salad or French fries.....31.70 €

potato and leaf salad and French fries36.70 €

... **and please ask for our
seasonal suggestions!**

Desserts & Bar Snacks

Poached peach – served in a jar

on oat cookie crumble, elderflower ice-cream, and raspberry froth 9.30 €

Lava Cake

semi-liquid chocolate cake with white chocolate ice cream 10.90 €

Café gourmand – just like in France!

a cup of coffee or espresso served with three little delicacies 9.90 €

Affogato

1 scoop of vanilla ice cream with double espresso 7.50 €

Various ice creams & sorbets from a local farm (Lautertal)

Vanilla, chocolate, hazelnut, espresso, white chocolate, elderflower
mango sorbet, strawberry sorbet, lemon sorbet, blackcurrants sorbet
per scoop 2.80 €

Dessert-wine - Auslese 2020

Alois Kracher, Illmitz – Burgenland, Österreich 5 cl 7.50 €

Bar Snacks – until 22.30h

Pommes Rumfort – street food fries | perfect to share – vegetarian

French Fries with caramelized onions

Cheddar cheese, chili jam and Jalapeños – perfect to share! 12.80 €

Italian snack

country ham, cheese, antipasti vegetables & olives 12.80 €

– vegetarian or vegan option, also without ham / cheese   12.80 €

LUDWIGs potato cubes or fries – vegetarian

with garlic dip | ketchup | mayo 7.50 €

Cheese plate – vegetarian

fine cheese selection with fig mustard

caramelized nuts and grapes 15.50 €

Triple – vegetarian

Hummus | mashed Avocado | Labneh and toasted bread 9.60 €

Olives 5.50 €

Grissini with pesto cream 4.00 €

Non-Alcoholic Drinks

Crodino – non-alcoholic Italian orange bitter ^{2,3,7}	0,1 l	4.20 €
Almdudler – Austrian herb-lemonade ²	0,33 l	4.70 €
Mirinda Orange lemonade	0,4 l	4.70 €
Coke / Coca-Cola Zero / Coke-Orange Mix ^{2,4,9}	0,4 l	4.70 €
Schweppes: Indian Tonic water ⁽⁸⁾ / Bitter lemon ⁸ / Ginger Ale ⁸	0,2 l	4.50 €
Fever Tree Mediterranean Tonic water ^{*8}	0,2 l	5.50 €
Premium fruit juices: ⁶ apple juice / orange / grapefruit / blackcurrant / passion fruit / multi-vitamin / pineapple / cranberry / rhubarb	0,2 l	4.00 €
Juices mixed with sparkling water ⁶	0,4 l	5.00 €
Elderflower syrup from Tübingen mixed with sparkling water	0,4 l	5.00 €
Freshly squeezed orange juice	0,2 l	6.00 €
Elephant Bay – Ice tea from Stuttgart		
Refreshing vegan  fruity full of flavor		
Peach or Blueberry	0,33 l	4.70 €
Homemade Lemonade: Lavender-blueberry	0,4 l	5.50 €
Lemon-thyme	0,4 l	5.50 €
Ginger-hibiscus	0,4 l	5.50 €
Mate-mint	0,4 l	5.50 €
Vöslauer mineral water with or without carbonation	0,25 l	3.90 €
.....	0,75 l	7.80 €
Sparkling water	0,4 l	3.80 €
Tap water	0,4 l	2.50 €

1 preservative 2 with artificial colour 3 antioxidant 4 with aspartame 5 phosphate
7 sulphurized 8 with quinine 9 with caffeine

M e c k a t z e r D r a f t B e e r

Weiss Gold (Pilsner).....	0,3 l	4.50 €
Helles (lager beer)	0,5 l	5.50 €
Zwickl (unfiltered beer)	0,3 l	4.50 €
Weizen (wheat beer)	0,5 l	5.50 €
Radler (Shandy)	0,5 l	5.50 €

M e c k a t z e r B o t t l e d b e e r

Weiss Gold non-alcoholic	0,33 l	4.50 €
non-alcoholic wheat beer	0,5 l	5.50 €

W h i t e w i n e b y t h e g l a s s

LUDWIGs blanc, Grüner Veltliner		
Andreas Fischl, Burgenland, Austria	0,2 l	8,50 €
Roter Muskateller		
Weingut Weinwurm, Dobermannsdorf im Weinviertel, Lower Austria, Austria	0,2 l	9.50 €
Sauvignon blanc		
Eugen Müller, Forst, Pfalz – organic wine	0,2 l	8.80 €
Grauburgunder „Edition Junior“		
Christian Hirsch, Leingarten, Württemberg	0,2 l	9.20 €
Riesling – Steinhaus		
Vinery Trenz, Johannisberg, Rheingau	0,2 l	8.80 €
Chardonnay “Granit”		
Schloss Ortenberg, Baden	0,2 l	9.20 €

R o s é w i n e b y t h e g l a s s

LUDWIGs rosé		
Andreas Fischl, Burgenland, Austria	0,2l	8.50 €
Rosé Le petit G		
Vignobles Gueissard – Le Beausset, Provenence, France	0,2 l	8.80 €

R e d w i n e b y t h e g l a s s

LUDWIGs rouge		
Andreas Fischl Mörbisch am See, Burgenland, Austria.....	0,2 l	8.50 €
“Cuvée Hirsch” - Großes Geweih		
Christian Hirsch, Leingarten, Württemberg	0,2 l	8.80 €
Lemberger		
Weingut Graf Adelman, Steinheim-Kleinbottwar, Württemberg	0,2 l	8.50 €
Primitivo		
Cantine Minini, Piane del Levante, Apulien, Italy	0,2 l	8.60 €
Tempranillo Hito		
Bodegas Cepa, Moro family, Ribera del Duero, Spain	0,2 l	9.50 €

Coffee specialties

Café crème	4.00 €
Coffee with milk – café-au-lait	4.90 €
Cappuccino.....	4.50 €
Latte macchiato	4.90 €
Espresso.....	2.90 €
Espresso macchiato (with whipped milk)	3.50 €
Hot chocolate in a large cup	4.90 €
Hot chocolate in a large cup with whipped cream	5.20 €

Hot... and with alcohol

Latte Macchiato 43 – with Licor 43.....	5.90 €
Cappuccino with Baileys	5.80 €
Baileys Latte – steamed milk, Espresso and Baileys.....	5.90 €
Baileys Coffee – cream coffee with Baileys and whipped cream.....	5.50 €
Baileys Hot Chocolate with whipped cream	5.90 €

LUDWIGs specialties

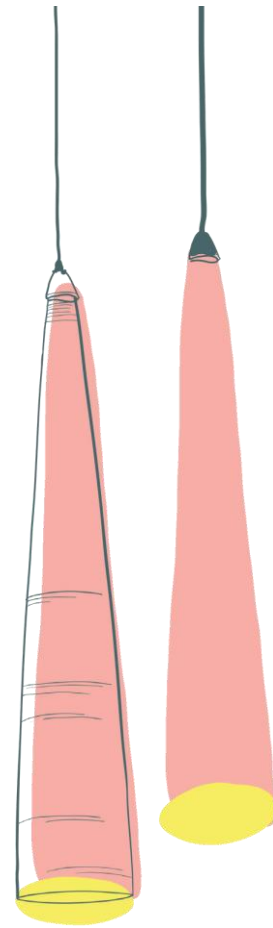
Café chocolat (café-au-lait with cacao)	5.20 €
Latte macchiato with taste (vanilla, caramel, hazelnut)	5.40 €
Affogato - 1 scoop of vanilla ice cream with hot double espresso	7.50 €
Chai Latte	5.20 €
Matcha Latte .- green tea with frothed milk	5.20 €

Tea diamonds – finest tea quality

Assam Special broken	
Darjeeling Royal second flush	
Earl grey prime leaf	
Green tea Asia superior	
Green tea with mint	
Peppermint tea	
Herbal tea	
Organic Vervenia	
Roibosh tea Vanilla	
Summer berries	
Apple tea	served in a mug 4.50 €

We offer all hot drinks also with oat or lactose free milk

All hot drinks can also be served shaken on ice + 0.50 €



SEE YOU SOON...



All information can also be found online on our Facebook fanpage



Follow us on Instagram: [@ludwigs_tuebingen](#)