

THE DOOR

Liquid Kitchen & Highballs

“The rabbit-hole went straight on like a tunnel for some way, and then dipped suddenly down, so suddenly that Alice had not a moment to think about stopping herself before she found herself falling down a very deep well. Either the well was very deep, or she fell very slowly, for she had plenty of time as she went down to look about her and to wonder what was going to happen next.”

*Lewis Carroll — **Alice’s Adventures in Wonderland***

*The Door - the charming cocktail bar, hidden in a vaulted cellar
located at Karlsruhe's Hirschstrasse 17.*

*Let us take you on a journey away from the hustle and bustle of every day life to
enjoy the bar meticulously designed by Fernando Álamo.*

*With loving care he painted the walls, ceilings and our logo as well as designing
and illustrating the cocktail menu.*

SNACKS

THE DOOR NUT-MIX ^(A, E, F, G, N) 2.00€

We serve nuts on the house with every round of drinks.
Should you ever want more, you can always order more for 2€.

ROASTBEEF SANDWICH ^(A, C, L, M) 12.50€

Thin cut with dry rub, pickels & truffel mayonnaise on ciabatta bread

HUMMUS^(A) 8.50€

Homemade with cumin, smoked paprika, olive oil & pita bread

EDAMAME ^(F, N) 7.50€

Warm soybeans with japanese moshio salt and sesame seeds

CHEESE BOARD ^(A, E, G, H) 17.00€

Selection of different hard & soft cheese with nuts, fruit, bread & jams

APERITIVO SELECTION ^(A, E, G, H) 7.00€

Our homemade marinated olives, Black Forest ham chips & smoked almonds

MARINATED OLIVES 6.50€

Mix of different olive types in homemade marinade

GRILLED CHEESE SANDWICH each 9.50€

spelt sourdough bread with:

- Irish cheddar cheese, spanish chorizo & marinated jalapeños ^(A, G, N)
- Goat cream cheese, walnuts, fig jam & lemon-thyme ^(A)

APERITIVO

SPRITZ

APEROL SPRITZ 9,00€

Aperol, Sparkling Wine, Orange

RHUBARB SPRITZ 9,50€

Rosé Sparkling Wine, Rhubarb, Noilly Prat Ambré Vermouth,
Lemon, St-Germain, Thyme, Ginger

MEXICAN SPRITZ 9,50€

Espolón Blanco Tequila, St-Germain Elderflower Liqueur, Lime,
Mint, Grapefruit, Schweppes White Peach

LE FREAK SPRITZ 9,50€

Le Freak Vodka, Lillet Blanc, Quaglia Chinotto, Yuzu, Raspberry,
Schweppes Bitter Lemon, Kaffir



WINE ^(O)

	0,2l	0,75l
Wine Spritzer (white sour / rosé sour)	6.50€	-----
★ Hacienda López de Haro Blanco DOCa 2021	7.50€	27.00€
★ Hacienda López de Haro Rosado DOCa 2021	7.50€	27.00€
★ Hacienda López de Haro Crianza DOCa 2019	8.50€	30.00€

BEER ^(A)

	0,33l
Rothaus Pils Tannenzäpfle	4.00€
Mooser Liesl Helles	4.50€

BUBBLES ^(O)

	0,1l	0,75l
Kessler Hochgewächs Chardonnay Brut	8.00€	49.00€
Kessler Hochgewächs Rosé Brut	8.00€	49.00€
Nicholas Feuillatte Brut Champagne	-----	79.00€
Nicholas Feuillatte Brut Rosé Champagne	-----	99.00€

COCKTAILS

Whoever comes to The Door experiences Karlsruhe in the glass.

We collect and process seasonal ingredients from a 10km radius around the bar. Every team member can participate, lending training their sensory skills and understanding of botany to create our unique atmosphere.

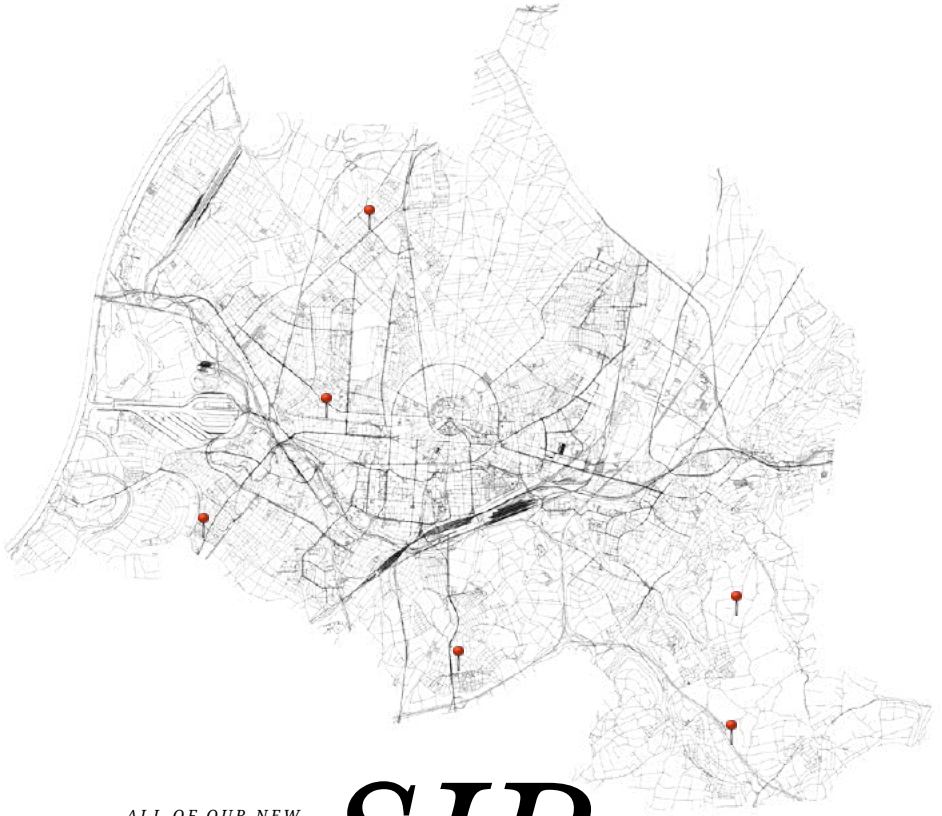
We strive to operate as sustainably as possible in our bar. To achieve this, we strive to utilize 100% of ingredients. Additionally, we only use reusable stainless steel drinking straws, CO2- and waste-reducing packaging systems for our spirits, and collaborate with many local and regional partners.

We work according to the motto:

"We don't need a handful of people to achieve zero waste perfectly. We need millions of people to do it imperfectly."

Anne Marie Bonneau

We exclusively use fresh juices, sometimes clarified to improve their shelf life. Equipment such as vacuum sealers, sous-vide baths, or centrifuges are used in the Liquid Kitchen. Homemade liqueurs, infused spirits, specially created syrups, alternative acids, milk-, and fat-clarification also find their way into our drinks. In The Door, not only are the walls adorned with birds, but the menu also picks up on this theme. All drinks on our rotating menu are original creations, and each bird symbolically represents a cocktail.



*ALL OF OUR NEW
COCKTAILS ON THE MENU
ARE MADE WITH A LOCAL
MAIN INGREDIENT,*

SIP

THE

*WHICH WE HAVE WILD-
HARVESTED AND PRESERVED
OURSELVES. ENJOY A PIECE
OF KARLSRUHE*

*IN THE GLASS. THAT'S HOW
HOME CAN TASTE.
SUSTAINABLE AND
DELICIOUS.*

CITY

MANDARINENTE



INGREDIENTUM LOCALE:

Sakura

PRUNUS × YEDOENSIS

HARVEST: MARCH 2024
PLACE: NEUREUT

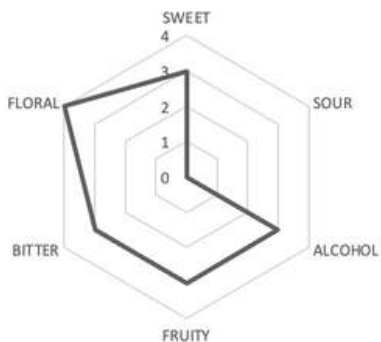


14.50€



*Toki Whisky / Amarás Mezcal / Suze /
Clarín Communal Rum / Rosé*

Sakura / Ume / Raspberry / Grapefruit



TRAGOPAN



INGREDIENTUM LOCALE:

Magnolia

MAGNOLIA × SOULANGEANA

HARVEST: MARCH 2024
PLACE: MÜHLBURG

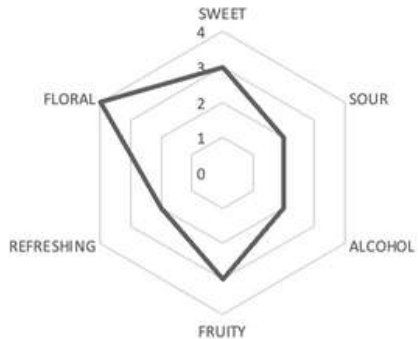


14.50€

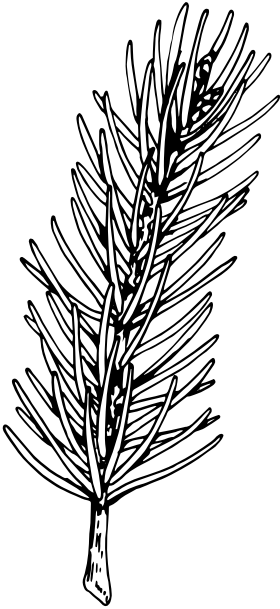


*Monkey 47 Sloe Gin / Falernum /
Clarín Communal Rum / Lillet Rosé*

*Magnolia / Rhubarb /
Verjuice / Paragon Labdanum*



BASSTÖLPEL



INGREDIENTUM LOCALE:

Caucasian Fir

ABIES NORDMANNIANA

HARVEST: DECEMBER 2023
PLACE: RÜPPURR

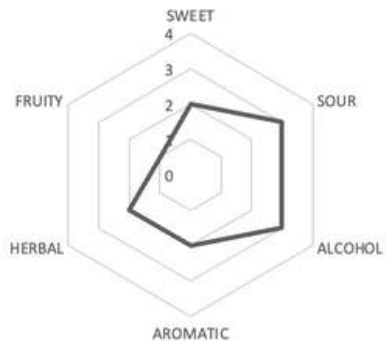


15.00€



*Barsol Pisco / Hampden Rum /
Laphroaig Whisky / Selva Negra*

*Caucasian Fir / Melon /
Almond / Verjuice / Lime*



ELSTER



INGREDIENTUM LOCALE:

Sweet Lupine

LUPINUS

SUPPLIER: RÖSTWERK
PLACE: WALDBRONN



13.50€



*Le Freak Vodka / Ronniel de Indias /
Wild Turkey 101 Rye Whiskey*

Sweet Lupine / Hazelnut / Caramel

(P)



SPECHT



INGREDIENTUM LOCALE:

Woodruff

GALIUM ODORATUM

HARVEST: APRIL 2024
PLACE: HOHENWETTERSBACH



13.50€

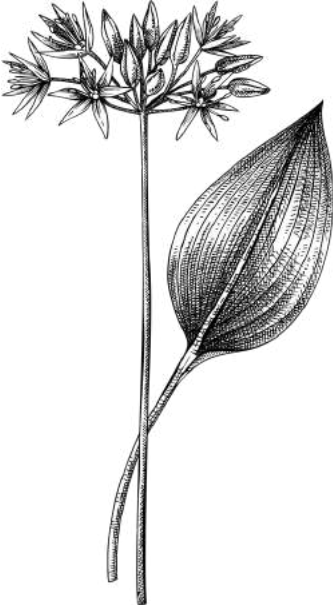


*Makers Mark Bourbon / Lillet Blanc /
Marquis Armagnac / Veritas Rum /
Noilly Prat Dry Vermouth*

Woodruff / Pear / Verjuice



STAR



INGREDIENTUM LOCALE:

Wild Garlic

ALLIUM URSINUM

HARVEST: APRIL 2024
PLACE: DAXLANDEN

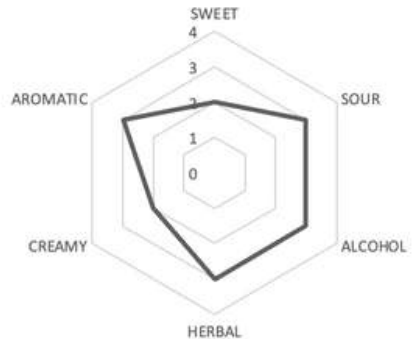


14.00€



*Amarás Mezcal / Sipsmith VJOP Gin /
Noilly Prat Ambré / Linie Aquavit /
Horse with no Name Bourbon*

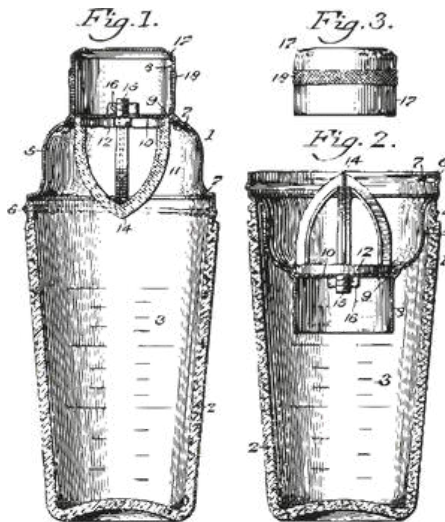
Wild Garlic / Lime / Verjuice



ALLTIME FAVOURITES

Most birds stay with us for 4-6 months and then fly away again. However, there are some that feel at home and have become so popular with our guests that they have settled down in the bar and are now counted among our Door classics.

In these drinks, the local character is not necessarily present, but there is still a lot of love for the product in the cocktail!



PLÜSCHKOPFENTE



No. 3 London Dry Gin / Linie Aquavit

Cucumber / Blood Orange / Darjeeling Tea / Coriander Seeds / Lemon / Salvia



14.00€



FLAMINGO

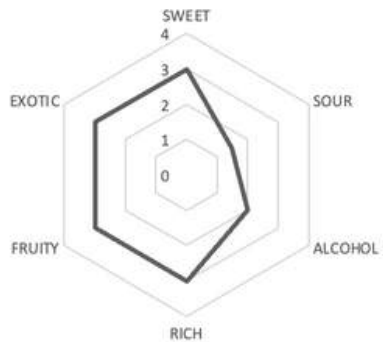


*Veritas Rum / Clairin Communal Rum
Pineapple / Coconut / Lemon / Gold*



14,00€

alcohol free 11.00€



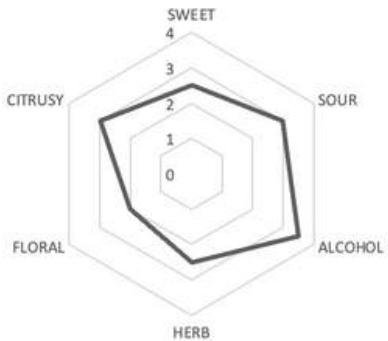
PFAU



No.3 London Dry Gin
Pink Pepper / Pink Grapefruit / Jasmine / Lemon



14.00€
alcohol free 11.00€



EISVOGEL

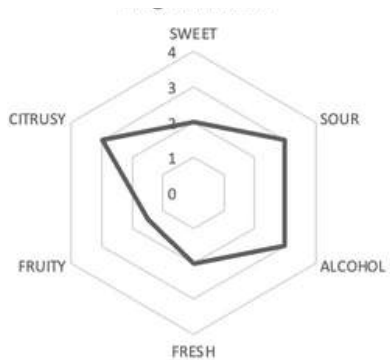


*No. 3 London Dry Gin / Drilling Blood Orange eau de vie / Kiyoko Yuzu Aperitif
Lime / Sugar / Kaffir / Salt / Olive Oil*



14.50€

alcohol free 11.00€



KAPUZENZEISIG



*Patrón Tequila Silver / Renegade Hope Rum / Clairin Communal Rum
Mango / Grapefruit / Cilantro / Lime / Agave*



14.50€



TUCÁN



*Veritas Rum / Black Tot Rum / Revolte Dry Curaçao
Pineapple / Pistachio / Grapefruit / Cinnamon / Lime*

(H)



14.50€

alcohol free 11.00€



NASHORNVOGEL



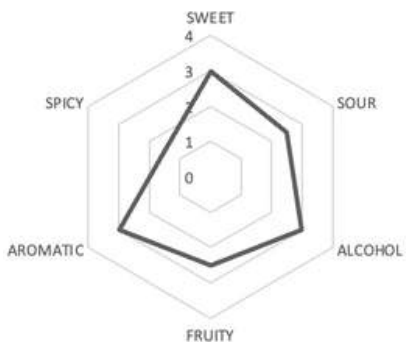
No.3 London Dry Gin

Curry / Mango / Ginger / Tarragon / Kaffir / Lemon



14.50€

alcohol free 11.00€



ALL COCKTAILS AT A GLANCE

MANDARINENTE	14.50€
Japanese Whisky, Mezcal, Suze, Rum, Rosé, Sakura, Ume, Raspberry, Grapefruit	
TRAGOPAN	14.50€
Sloe Gin, Falernum, Rum, Lillet Rosé, Magnolia, Rhubarb, Verjuice, Labdanum	
BASSTÖLPEL	15.00€
Pisco, Rum, Whisky, Selva Negra, Caucasian Fir, Melon, Almond, Verjuice, Lime	
ELSTER ^(P)	13.50€
Vodka, Ronniel, Rye Whiskey, Sweet Lupine, Hazelnut, Caramel	
STAR	14.00€
Mezcal, Gin, Vermouth, Aquavit, Bourbon, Wild Garlic, Lime, Verjuice	
FLAMINGO	14.00€
Rum, Pineapple, Coconut, Lemon, Gold	
PFAU	14.00€
Gin, Pink Pepper, Pink Grapefruit, Jasmine, Lemon	
EISVOGEL	14.00€
Gin, Blood Orange Eau de Vie, Yuzu Aperitif, Lime, Sugar, Kaffir, Salt, Olive Oil	
KAPUZENZEISIG	14.50€
Tequila, Rum, Clairin, Mango, Grapefruit, Cilantro, Lime, Agave	
TUCÁN ^(H)	14.50€
Rum, Dry Curaçao, Pineapple, Pistachio, Grapefruit, Cinnamon, Lime	
NASHORNSVOGEL	14.50€
Gin, Curry, Mango, Ginger, Tarragon, Kaffir, Lemon	

MIX & MATCH

*Our cocktail menu changes frequently because we always
try to come up with new original creations.*

*If you have already tried all of our cocktails or if you feel like tasting something
different, we are happy to help. All you have to do is choose one spirit and two of
the words below and we will gladly mix a customized drink just for you.*

CHOOSE **ONE** SPIRIT:

GIN / RUM / VODKA / WHISK(E)Y / TEQUILA /
MEZCAL / CAÇHACA / PISCO / AQUAVIT /
COGNAC / FRUIT BRANDY / EAU DE VIE

CHOOSE **ONE OR TWO** ADJECTIVES:

FRUITY / FLORAL / SPICY / SMOKY / SWEET / HERBAL
/ AROMATIC / CITRUSY / STRONG / SOUR /
BITTER / FRESH

LET YOURSELF BE SURPRISED!



HIGHBALLS & SHOTS

Highballs are slightly smaller cocktails served in a frosted glass with lots of ice and a carbonated filler.

They are made quickly and their size allows you to try different combinations.

HIGHBALLS - THE TAPAS OF COCKTAILS

MEZCAL MULE HIGHBALL 8,50€

Amarás Mezcal, Tío Pepe Fino Sherry, Magnifica Cachaça, Faude feine Brände Cucumber Eau de Vie, Grapefruit, Agave, Lime, Orange Bitters, Schweppes Ginger Beer

RASPBERRY BASIL HIGHBALL 8,00€

No.3 London Dry Gin, Schladerer Raspberry Eau de Vie, Basil, Lemon, Sugar, Schweppes Soda

PLANTERS PUNCH HIGHBALL 8,50€

Clairin Communal Rum, Smith & Cross Rum, Falernum, Lime, Bitters, Orangeflower, Schweppes Pomegranate

AVIATION HIGHBALL 8,50€

No. 3 London Dry Gin, Campari, Maraschino, White Wine, Verjuice, Violet, Schweppes Dry Tonic Water

WHITE PEACH HIGHBALL 8,00€

Toki Japanese Whisky, Aperol, Noilly Prat, Patrón Tequila, Lemon, Schweppes White Peach

LILLET HIGHBALL 8,00€

Lillet Blanc, Rosé & Rouge, Lime, Vineyard Peach, Schweppes Dry Tonic Water

SHOTS

BOURBON CHICK 4,50€

Horse with no Name Bourbon, Pickle Juice

GIN CHICK 4,50€

No. 3 London Dry Gin, Noilly Prat Vermouth, Olive Brine, Bitters

MEZCAL CHICK 4,50€

Amarás Verde Mezcal Espadín, Nixta Maize Liqueur, Aperol, Lime, Chile

VODKA CHICK 4,50€

Limoncello, Vodka, Yuzu, Sugar

NON-ALCOHOLIC

NON-ALCOHOLIC COCKTAILS

VIRGIN EISVOGEL 11.00€

Brick Free, Martini Floreale, yuzu, lemon, tangerine, sugar, kaffir, salt, olive oil

VIRGIN PFAU 11.00€

Everleaf Marine, Brick Free, pink pepper, pink grapefruit, jasmine, lemon

VIRGIN FLAMINGO 11.00€

Lyre's White Cane Spirit, pineapple, coconut, lemon, gold

VIRGIN NASHORNSVOGEL 11.00€

Homemade alcohol free gin, curry, mango, ginger, kaffir, lemon

VIRGIN TUCÁN 11.00€

Lyre's Spiced Cane Spirit, Aperitiv bitter, pineapple, pistacchio, grapefruit, cinnamon, lime

SOFTDRINKS

Schweppes Ginger Ale 0,2l	4.00€	Viva con Agua still water 0,75l	6.50€
Schweppes Ginger Beer 0,2l	4.00€	Viva con Agua sparkling water 0,75l	6.50€
Schweppes Dry Tonic 0,2l	4.00€	Vaihinger tomato juice 0,2l	4.00€
Schweppes Soda Water 0,2l	4.00€	Coca-Cola 0,2l	4.00€
Schweppes White Peach 0,2l	4.00€	Coca-Cola light 0,2l	4.00€
Schweppes Pomegranate 0,2l	4.00€	Thomas Henry Pink Grapefruit 0,2l	4.00€
Schweppes Bitter Lemon 0,2l	4.00€	Fever-Tree Indian Tonic 0,2l	4.50€
		Fever-Tree Mediterranean Tonic 0,2l	4.50€

RUM

UNAGED / YOUNG

Clairin Communal 43%	7.50€
Clement Canne Bleu 50%	6.50€
Hampden Rum Fire Overproof 63%	7.00€
Havana Club 3 Years 40%	6.00€
Veritas Foursquare & Hampden 47%	7.00€

AGED

Abuelo 15 Years Cognac Finish 40%	13.50€
Arehucas 18 Years 40%	11.50€
Black Tot Rum 46,2%	7.50€
Brugal 1888 40%	9.50€
Equiano Afr.-Carib. Rum 8 Years 43%	9.50€
Foursquare Premise 10 Years 46%	9.50€
Hampden Estate 8 Years 46%	10.50€
HC Selección de Maestros 45%	9.50€
Plantation Barbados 5 Years 40%	6.50€
Rhum J.M. XO 45%	10.50€
Ron Cihuatán 8 Years 40%	8.50€
Rum Sixty Six 12 Years 59%	9.50€

- RUM JOURNEY -

**Take a journey through the world of
sugar cane with 3 Rums**

Brugal 1888 40%

Hampden Estate 8 Years 46%

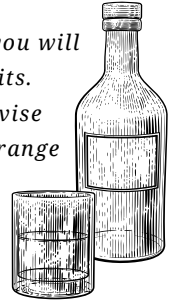
Equiano Afr.-Carib. Rum 8 Years 43%

Only 26€

*In the following sections, you will
find a selection of our spirits.*

*We would be pleased to advise
you individually from our range
of over 200 spirits.*

*All of our Rums are served
in 40ml.*



SWEET SIDE OF LIFE

El Dorado 12 Years 40%	7.50€
Havana Club Pacto Navío 40%	6.50€
Plantation Barbados XO 20th Anniv. 40%	10.50€
Plantation Pineapple 40%	6.50€
Revolte Pandan 40%	7.50€
Revolte Spiced Rum 40%	7.50€
Ron Botucal Reserva Exclusiva 12 Years 40%	7.50€
Ron Millonario Solera 15 Years 40%	9.50€

HIGH END

Abuelo Centuria 30 Years 40%	26.50€
Arehucas Capitán Kidd 30 Years 40%	30.50€
Caroni 18 Years 100th Anniversary 51.4%	40.00€
Foursquare Plenipotenzionario 60%	26.00€
Plantation Extrême No.3 ITP 22 Years 54.8%	42.00€
Plantation Extrême No.3 HJC 22 Years 56.2%	50.00€
Velier Royal Navy Rum Tiger Shark 57.18%	20.00€

GIN



The spirits are just a selection of the variety that we have. We are happy to advise you individually.

All of our Gins are served in 50ml.

We included a small tonic recommendation next to each gin

CLASSIC

★	Beefeater 24 45%	7.50€
★★	Fords London Dry Gin 45%	8.00€
★★	Roku Gin 43%	8.00€
★★	No. 3 London Dry Gin 46%	7.00€
★★	Sipsmith 41,6%	8.00€
★★	Sipsmith VJOP 57,7%	11.00€

FRUITY

★	Quarantini Social Dry Gin 42%	7.50€
★	Tanqueray Flor de Sevilla 41,3%	8.50€
★	Thomas Dakin 42%	9.00€
★	Lind & Lime 44%	8.50€

HERBAL

★	Kyrö Gin 46,3%	10.00€
	Monkey 47 Smoke House 47%	12.00€
★	Niemand 46%	11.00€

CITRUSY

★	Bobby's 42%	8.50€
★	Citadelle 44%	8.50€
★	Tanqueray Malacca 40%	25.00€
★	Tanqueray No. Ten 47,3%	9.00€

FLORAL

★	Ferdinand's 44%	10.50€
★	Hendrick's 44%	9.00€
★	Monkey 47 47%	10.00€
★	Nordés 40%	8.00€

- TONIC WATER -

★	Schweppes Dry 0,2l	4.00€
★	Fever-Tree Indian 0,2l	4.50€
★	Fever-Tree Mediterranean 0,2l	4.50€

WHISK(E)Y



The spirits are just a selection of the variety that we have. We are happy to advise you individually. All whisk(e)y are served in 40ml.

JAPANESE

Hibiki Japanese Harmony 43%	15.00€
Nikka Coffey Grain 45%	9.50€
Nikka Days 40%	7.50€
Nikka from the Barrel 51.4%	9.50€
The Chita 43%	9.50€
Yamazaki 12 Years 43%	27.00€

BOURBON

Basil Hayden's 40%	7.50€
Booker's 60-65%	10.50€
Elijah Craig 12 Years 47%	14.50€
Horse with no Name 45%	10.00€
Knob Creek Bourbon 50%	8.50€
Makers Mark Bourbon 45%	7.00€
Makers Mark Cask Strength 55,75%	12.50€
Wild Turkey Rare Breed 58,4%	8.50€
Willett Pot Still Reserve 47%	13.50€

(SCOTCH) SINGLE MALT

Ardbeg 10 Years 46%	8.50€
BenRiach 10 Years 40%	7.50€
Caol Ila 12 Years 43%	9.50€
Edradour 10 Years 40%	7.50€
GlenAllachie 12 Years 46%	7.50€
GlenDronach 12 Years 43%	6.00€
Glenfiddich 21 Years Rum Cask Finish 40%	25.00€
Glenfiddich Our Solera 15 Years 40%	9.50€
Glenfiddich Small Batch 18 Years 40%	13.50€
Glengoyne 10 Years 40%	6.50€
Jura Seven Wood 42%	12.50€
Laphroaig Oak Select 40%	8.50€
Port Askaig 8 Years 45,8%	9.50€
Starward Left-Field 40%	8.50€
Talisker Storm 45.8%	7.50€
The Balvenie 14 Years Caribbean Cask 43%	11.50€
The Dalmore 15 Years 40%	11.50€
The Macallan Triple Cask 12 Years 40%	16.00€

RYE / CANADIAN

Knob Creek Straight Rye 50%	8.50€
Lot N°40 Canadian Rye 43%	7.50€
Old Overholt Straight Rye 40%	6.50€
Stork Club Straight Rye 45%	9.50€
Wild Turkey 101 Rye 50,5%	7.00€
Woodford Reserve Rye 45,2%	7.00€

IRISH

Jameson 40%	6.00€
Redbreast 12 Years 40%	8.50€
Teeling Single Malt 46%	7.50€

DIVERSE



*The spirits are just
a selection of the
variety that we have.*

We are happy to advise you individually.

*All the following Spirits are served in
20ml.*

TEQUILA

Gran Cava de Oro Añejo 40%	6.50€
Herradura Añejo 40%	5.00€
Sierra Milenario Añejo 41,5%	5.00€
Patrón Silver 40%	5.00€
Patrón Reposado 40%	5.50€
Patrón Añejo 40%	6.00€

LIQUEURS

Artemi Ronmiel de Indias 20%	3.50€
Butterscotch Original Caramel 20%	3.50€
Chartreuse Verte 55%	5.00€
The Door Limoncello 25%	3.50€
The Door Kaffee 20%	3.50€
Holy Basil - Basil Smash Liqueur 20%	4,00€
The Door liqueurs 20-25%	15.00€
<i>200ml Bottle to take home</i>	
Holy Basil - Basil Smash Liqueur 20%	20.00€
<i>500ml Bottle to take home</i>	

VODKA

Kauffman Soft Vodka 40%	6.00€
Haku Vodka 40%	5.00€
Le Freak Vodka 40%	4.00€

MEZCAL

Amarás Verde Mezcal Espadín 42%	5.00€
Le Tribute Mezcal Cenizo Silvestre 45%	7.00€
Marca Negra Meteoro Espadín 45%	5.50€
Selva Negra 46%	8.50€
Topanito Mezcal Espadin 52%	5.50€

BRANDIES / SPIRITS

Faude sizilianische Blutorange 42%	5.50€
Faude Fichtenspessengeist 40%	5.00€
Faude Gurkengeist 40%	5.00€
Faude Rote Beete Geist 40%	5.00€
Faude Zwetschge gereift 52.5%	14.00€
Kernstein Schwarze Königin 46%	12.00€
Kernstein Wonnegauer Himbeere 45%	6.50€
Scheibel Finesse Gold-Quitte 40%	4.50€
Scheibel Finesse Himbeere 40%	4.50€
Scheibel Finesse Rosen-Apfel 40%	4.50€
Scheibel Moor-Birne 40%	4.50€
Schladerer Schlehengeist 42%	4.50€
Schladerer Williams Birne 40%	4.50€

EST. 2018

THE DOOR

Liquid Kitchen & Highballs

Hirschstr. 17, 76133 KA, Germany



@THEDOORKARLSRUHE



@THEDOORKARLSRUHE



WWW.THE-DOOR.BAR



SHOP.THE-DOOR.BAR

All prices in EUR including the applicable VAT

A containing gluten, B crustaceans and products made from them, C eggs and products made from them, D fish and fish products (except fish gelatine), E peanuts and products made from them, F soy beans and products, G milk and dairy products (including lactose), H nuts and products derived from them, L celery and products derived from them, M mustard and mustard products, N sesame seeds and products, O sulfur dioxide and products, P lupine and products made from them, R molluscus such as snails, clams, squids and products made from them