

# THE DOOR

Cocktailbar & Backyard

*“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 <sup>(A, E, F, G, N)</sup> 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 <sup>(A, C, L, M)</sup> 12.50€

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

HUMMUS<sup>(A)</sup> 8.50€

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

EDAMAME <sup>(F, N)</sup> 7.50€

Warm soybeans with japanese moshio salt and sesame seeds

CHEESE BOARD <sup>(A, E, G, H)</sup> 17.00€

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

APERITIVO SELECTION <sup>(A, E, G, H)</sup> 7.00€

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

TRUFFLE-CHEDDAR-POPCORN<sup>(G)</sup> 6.00€

homemade, enhanced with olive oil & sea salt

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 <sup>(A, G, N)</sup>
- Goat cream cheese, walnuts, fig jam & lemon-thyme <sup>(A, G)</sup>

# APERITIVO

## SPRITZ



APEROL SPRITZ <sup>(O)</sup> 9.00€

Aperol, Sparkling Wine, Orange

RHUBARB SPRITZ <sup>(O)</sup> 9.50€

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

MEXICAN SPRITZ 9.50€

Blanco Tequila, The Door Elderflower Liqueur, Lime, Mint, Grapefruit, Schweppes White Peach

## WINE <sup>(O)</sup>

	0.2l	0.75l
Wine Spritzer (white sour / rosé sour)	7.00€	-----
★ Hacienda López de Haro Blanco DOCa 2021	8.00€	27.00€
★ Hacienda López de Haro Rosado DOCa 2021	8.00€	27.00€
★ Hacienda López de Haro Crianza DOCa 2019	9.00€	30.00€

## BEER <sup>(A)</sup>

	0.33l
Rothaus Pils Tannenzäpfle	5.00€
Tegernseer Hell	5.00€

## BUBBLES <sup>(O)</sup>

	0.1l	0.75l
Kessler Hochgewächs Chardonnay Brut	8.00€	49.00€
Kessler Hochgewächs Rosé Brut	8.00€	49.00€
Nicholas Feuillatte Brut Champagne	13.00€	79.00€
Nicholas Feuillatte Rosé Champagne	16.00€	99.00€
Lallier Reflexion R.021 Brut Champagne		129.00€

# 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



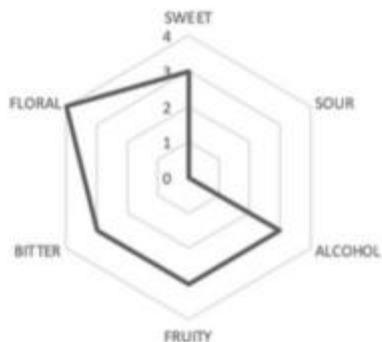
14.50€



*Grant's Whisky / Amarás Mezcal /  
Suze / Clarin Communal / Rosé*

*Sakura / Ume / Raspberry / Grapefruit*

(O)



# TRAGOPAN



INGREDIENTUM LOCALE:

*Magnolia*

MAGNOLIA × SOULANGEANA

HARVEST: MARCH 2024  
PLACE: MÜHLBURG

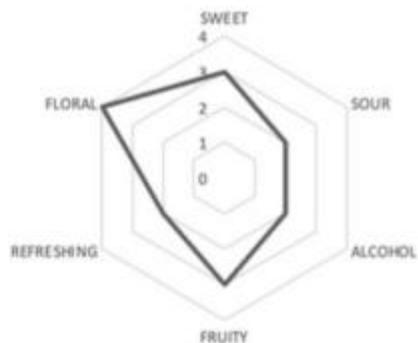


14.50€



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

*Magnolia / Rhubarb /  
Verjuice / Paragon Labdanum*



# SEKRETÄR



INGREDIENTUM LOCALE:

*Lilac*

ABIES NORDMANNIANA

HARVEST: APRIL 2024  
PLACE: FLIEDERPLATZ

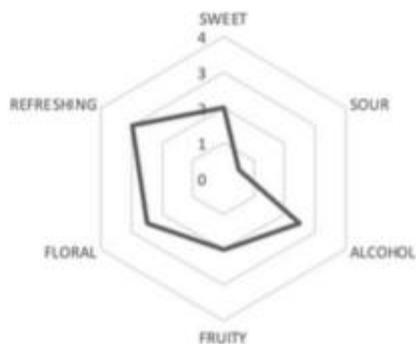


14.50€



*Grant's Whisky / The Caribbean Rum Project /  
Lillet Blanc / Clairin Communal / Dry Curaçao*

*Lilac / Mint / Soda Water*



# GOULDAMADINE



INGREDIENTUM LOCALE:

*Elderflower*

SAMBUCUS

HARVEST: JUNE 2024  
PLACE: DURLACH GEIGERSBERG



14.00€



*The Caribbean Rum Project / Suze /  
Amarás Mezcal / Le Freak Vodka*

*Elderflower / Lavender / Orange / Salt*



# MARABU



INGREDIENTUM LOCALE:

*Blackberry*

RUBUS SECT. RUBUS

HARVEST: JULY 2024  
PLACE: NORDSTADT



14.00€

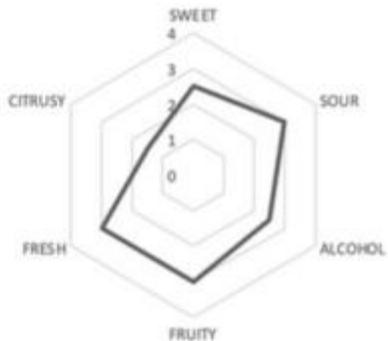
alcohol free 11.00€



*Monkey 47 Dry Gin / Merlet Trois Citrus /  
Rosé Sparkling Wine*

*Blackberry / Lemon / Plum*

(O)



# MASKENKIEBITZ



INGREDIENTUM LOCALE:

*Cornelian Cherry Blossom*

CORNUS MAS

SUPPLIER: OBSTHOF WENZ  
HARVEST: MARCH 2025  
PLACE: PFINTZAL



14.50€

alcohol free 11.00€



*SÔTÔ Premium Junmai Sake / Suze /  
Clairin Communal / Amontillado Sherry*

*Cornelian Cherry Blossom / Blossom Honey /  
Riesling Verjuice / Maple Syrup*



# ROADRUNNER



INGREDIENTUM LOCALE:

*Green Walnut*

JUGLANS REGIA

HARVEST: JULY 2024  
PLACE: NEUREUT



13.50€

*alcohol free 10.00€*



*Hampden Rum / The Caribbean Rum Project /  
Angostura Bitters*

*Green Walnut / Heavy Cream /  
Demerara Sugar / Tonka / Muscat*  
(G)



# SAURUSKRANICH



INGREDIENTUM LOCALE:

*Sloe Berry*

PRUNUS SPINOSA

HARVEST: NOVEMBER 2025  
PLACE: NEUREUT

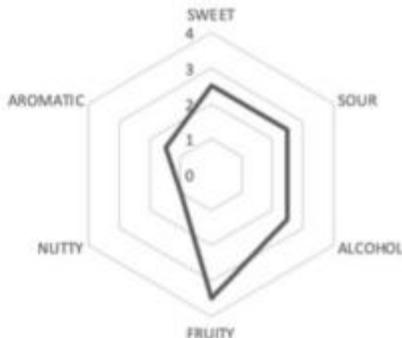


14.00€



*Veritas Rum / No. 3 London Dry Gin /  
Late Bottled Vintage Port / Fernet*

*Sloe Berry / Almond / Lime / Bay Leaf /  
Elderflower / Schweppes Soda Water*



# AUSTERNVOGEL



INGREDIENTUM LOCALE:

*Fig Leaf*

FICUS CARICA

HARVEST: JULY 2024

PLACE: SÜDSTADT

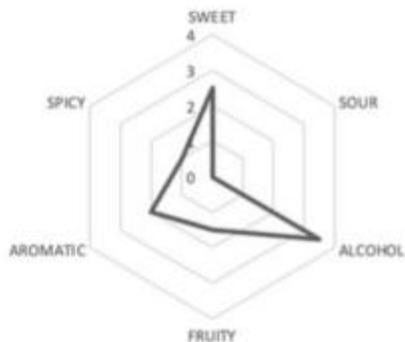


14.50€



*Jacobi 1880 Brandy / Dolin Vermouth  
Rouge / Horse with no Name Rye Whiskey*

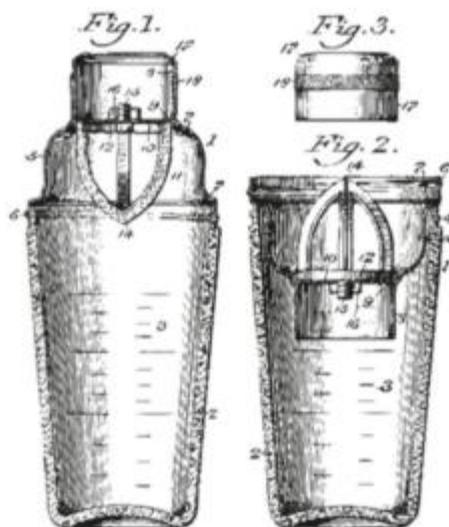
*Fig Leaf / Quince / Chili / Salt*



# 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!*



# FLAMINGO

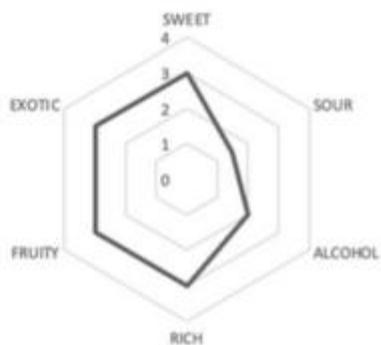


*Veritas Rum / Clairin Communal Rum  
Pineapple / Coconut / Lemon / Gold*



14.50€

*alcohol free 11.00€*



# PFAU



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



14.50€

*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€*



# NASHORNVOGEL



*No.3 London Dry Gin*

*Curry / Mango / Ginger / Tarragon / Kaffir / Lemon*



14.50€

*alcohol free 11.00€*



# TUCÁN



*Veritas Rum / The Caribbean Rum Project / Revolte Dry Curaçao  
Pineapple / Pistachio / Grapefruit / Cinnamon / Lime*  
(H)



14.50€

*alcohol free 11.00€*



## ALL COCKTAILS AT A GLANCE

<b>MANDARINENTE</b>	<b>14.50€</b>
Scotch Whisky, Mezcal, Suze, Rum, Rosé, Sakura, Ume, Raspberry, Grapefruit	
<b>TRAGOPAN</b>	<b>14.50€</b>
Sloe Gin, Falernum, Rum, Lillet Rosé, Magnolia, Rhubarb, Verjuice, Labdanum	
<b>SEKRETÄR</b>	<b>14.50€</b>
Whisky, Rum, Clairin, Lillet, Dry Curaçao, Mint, Soda Water	
<b>GOULDAMADINE</b>	<b>14.00€</b>
Rum, Mezcal, Suze, Vodka, Elderflower, Lavender, Orange, Salt	
<b>MARABU</b>	<b>14.00€</b>
Gin, Trois Citrus, Rosé Sparkling Wine, Blackberry, Lemon, Plum	
<b>MASKENKIEBITZ</b>	<b>14.50€</b>
Sake, Suze, Rum, Sherry, Cornelian Cherry Blossom, Honey, Maple Syrup, Verjuice	
<b>ROADRUNNER <sup>(G)</sup></b>	<b>13.50€</b>
Rum, Bitters, Green Walnut, Heavy Cream, Demerara Sugar, Tonka, Muscat	
<b>SAURUSKRANICH</b>	<b>14.00€</b>
Rum, Gin, LBV Port, Fernet, Sloe Berry, Lime, Bay Leaf, Elderflower, Soda Water	
<b>AUSTERNVOGEL</b>	<b>14.50€</b>
Brandy, Red Vermouth, Rye Whiskey, Fig Leaf, Quince, Chili, Salt	
<b>FLAMINGO</b>	<b>14.50€</b>
Rum, Pineapple, Coconut, Lemon, Gold	
<b>PFAU</b>	<b>14.50€</b>
Gin, Pink Pepper, Pink Grapefruit, Jasmine, Lemon	
<b>EISVOGEL</b>	<b>14.50€</b>
Gin, Blood Orange Eau de Vie, Yuzu Aperitif, Lime, Sugar, Kaffir, Salt, Olive Oil	
<b>NASHORNVOGEL</b>	<b>14.50€</b>
Gin, Curry, Mango, Ginger, Tarragon, Kaffir, Lemon	
<b>TUCÁN <sup>(H)</sup></b>	<b>14.50€</b>
Rum, Dry Curaçao, Pineapple, Pistachio, Grapefruit, Cinnamon, Lime	

# 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!



# NON-ALCOHOLIC

## NON-ALCOHOLIC COCKTAILS

<i>VIRGIN EISVOGEL</i>	11.00€
Finsbury 0,0%, Martini Floreale, Yuzu, Lemon, Tangerine, Sugar, Kaffir, Salt, Olive Oil	
<i>VIRGIN PFAU</i>	11.00€
Finsbury 0,0%, Pink Pepper, Pink Grapefruit, Jasmine, Lemon	
<i>VIRGIN FLAMINGO</i>	11.00€
Lyre's White Cane Spirit, Pineapple, Coconut, Lemon, Gold	
<i>VIRGIN NASHORNSVOGEL</i>	11.00€
Homemade Alcohol Free Gin, Curry, Mango, Ginger, Kaffir, Lemon	
<i>VIRGIN MARABU</i>	11.00€
Brick Free, Aperitiv Bitter, Blackberry, Lemon, Plum, Rosé Verjuice	
<i>VIRGIN MASKENKIEBITZ</i>	11.00€
Martini Floreale, Palermo Gentiane, Cornelian Cherry Blossom, Blossom Honey, Maple Syrup, Riesling Verjuice	
<i>VIRGIN ROADRUNNER</i>	10.00€
Ronsin, Green Walnut, Heavy Cream, Sugar, Tonka, Muscat, Bitters	
<i>VIRGIN TUCÁN</i>	11.00€
Ronsin, 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 White Peach 0,2l	4.00€	Coca-Cola 0,2l	4.00€
Thomas Henry Pink Grapefruit 0,2l	4.00€	Coca-Cola light 0,2l	4.00€
Fever-Tree Indian Tonic 0,2l	4.50€		
Fever-Tree Mediterranean Tonic 0,2l	4.50€		

# SPIRITS

*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.*

## GIN 50ml

★	Beefeater 24 45%	7.00€
★ ★	Roku Sakura Bloom Gin 43%	9.50€
★ ★	No. 3 London Dry Gin 46%	8.00€
★	Hendrick's 44%	9.50€
★	Monkey 47 Dry Gin 47%	10.00€
★	Tanqueray No. Ten 47,3%	9.50€
★	Citadelle Jardin d'Été 41,5%	9.50€
★ ★	Tanqueray Flor de Sevilla 41,3%	8.50€
★	Malfy Gin Rosa 41%	9.00€
★	Bombay Citron Pressé 37,5%	8.50€
★	Monkey 47 Sloe Gin 29%	10.00€

## VODKA 20ml

Kauffman Soft Vodka 40%	8.00€
Le Freak Vodka 40%	4.50€

## RUM 40ml

Abuelo 12 Years 40%	12.50€
Black Tot Historic Solera 46,2%	15.50€
Brugal 1888 40%	13.50€
Clairin Communal 43%	8.00€
El Dorado 12 Years 40%	10.50€
Gosling's Black Seal 40%	8.00€
Hampden Estate 8 Years 46%	14.50€
Plantation Barbados XO 20th Anniv. 40%	15.00€
Plantation Pineapple 40%	8.50€
Ron Diplomático Reserva Exclusiva 40%	10.50€
Ron Millonario Solera 15 Years 40%	13.00€
Scaramanga Rhum Agricole 45%	9.50€
The Caribbean Rum Project 40%	9.50€
Veritas Foursquare & Hampden 47%	7.00€

## - TONIC WATER -

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

## AGAVE 20ml

Amarás Verde Mezcal Espadín 42%	5.00€
Del Maguey Crema de Mezcal 40%	6.00€
Del Maguey Vida Clásico Mezcal 42%	5.50€
Patrón Silver 40%	5.50€
Patrón Reposado 40%	6.50€
Patrón Añejo 40%	8.00€

## - RUM REISE -

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

Plantation Pineapple 40%  
Hampden Estate 8 Years 46%  
The Caribbean Rum Project 40%

**only 29€**

# SPIRITS & SHOTS

*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.*

## JAPANESE WHISKY 40ml

Hibiki Japanese Harmony 43%	24.50€
Nikka Coffey Grain 45%	12.50€
Nikka Days 40%	9.50€
Nikka from the Barrel 51.4%	15.00€
Nikka Taketsuru Pure Malt 43%	15.50€
Suntory Yamazaki 12 Years 43%	45.00€
The Chita Single Grain 43%	14.50€

## BOURBON / RYE 40ml

Basil Hayden's Bourbon 40%	12.50€
Booker's Bourbon 60-65%	18.00€
Horse with no Name Bourbon 45%	8.50€
Horse with no Name Rye 45%	8.50€
Stork Club Straight Rye 45%	9.50€
Wild Turkey Bourbon 40,5%	8.00€

## SCOTCH WHISKY 40ml

Ardbeg 10 Jahre 46%	15.00€
Caol Ila 12 Years 43%	14.00€
Edradour 10 Years 40%	11.00€
GlenDronach 12 Years 43%	15.00€
Glenfiddich 15 Years 40%	14.00€
Glenfiddich 18 Years 40%	23.50€
Lagavulin 16 Years 43%	25.50€
Laphroaig Oak Select 40%	9.00€
Nc'nean Organic 46%	15.00€
Talisker Storm 45.8%	10.50€
The Balvenie 14 Years Caribbean Cask 43%	20.00€
The Dalmore 15 Years 40%	29.00€
The Macallan Double Cask 12 Years 40%	24.00€

## IRISH WHISKEY 40ml

Jameson 40%	8.00€
Redbreast 12 Years 40%	14.50€
Teeling Single Malt 46%	10.00€

## SHOTS 20ml

### **Vodka Chick**

The Door Limoncello, Yuzu, Sugar, Le Freak Vodka

### **Holy Basil**

Gin Basil Smash Liqueur

### **Mezcal Chick**

Amarás Mezcal, Espresso, Agave, Coffee Liqueur, Chocolate Bitters

### **The Door Sloe Gin**

made with sloeberries from Karlsruhe

4.50€ EACH

EST. 2018

# THE DOOR

## Cocktailbar & Backyard

*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*

