

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 ^(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

TRUFFLE-CHEDDAR-POPCORN^(G) 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 ^(A, G, N)
- Goat cream cheese, walnuts, fig jam & lemon-thyme ^(A, G)

APERITIVO

SPRITZ

APEROL SPRITZ ^(O)	9.50€
Aperol, Sparkling Wine, Orange	
ORANGE SPRITZ 0%	7.00€
alcohol free Aperitivo, white Grape, Soda, Orange	
RHUBARB SPRITZ ^(O)	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 ^(O)

	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 ^(A)

	0.33l
Rothaus Pils Tannenzäpfle	5.00€
Tegernseer Hell	5.00€

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	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.

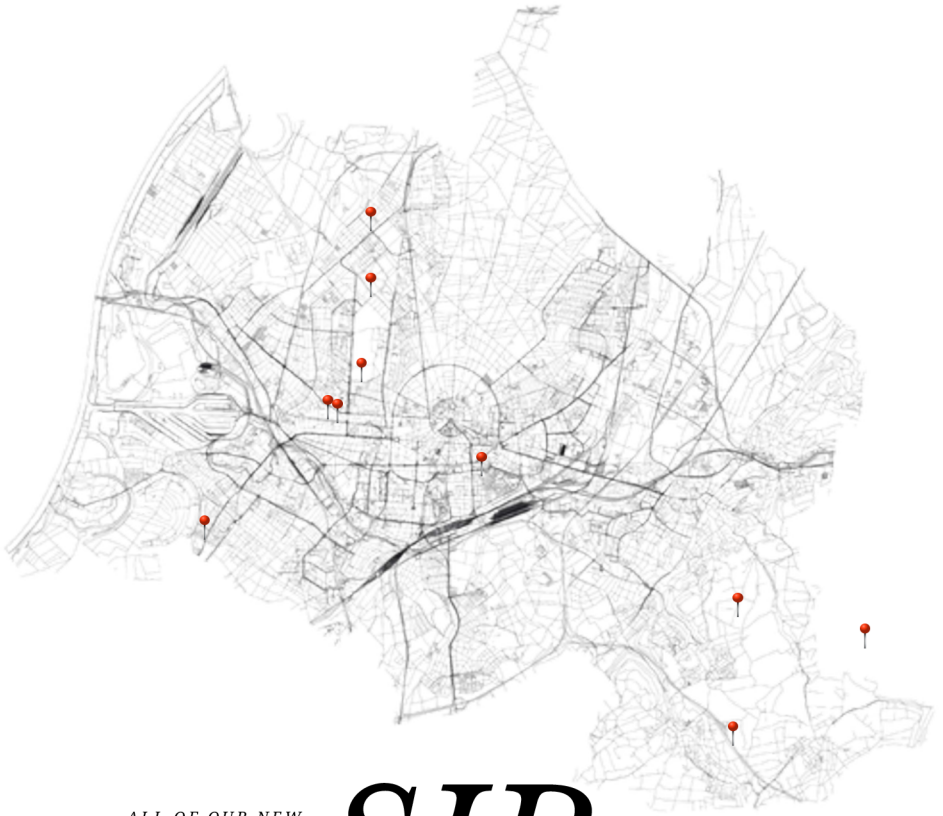
We work according to the motto:

"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

(○)



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

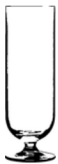


INGREDIENTUM LOCALE:

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

(○)



MASKENKIEBITZ



INGREDIENTUM LOCALE:

Cornelian Cherry Blossom

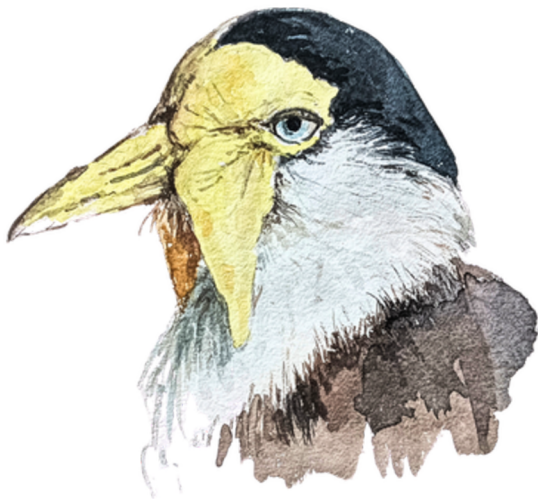
CORNUS MAS

SUPPLIER: OBSTHOF WENZ
HARVEST: MARCH 2025
PLACE: PFINTAL



14.50€

alcohol free 11.00€



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

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



PURPURROTER SONNENVOGEL



INGREDIENTUM LOCALE:

Violet

VIOLA ODORATA

HARVEST: MARCH 2025
PLACE: NEUREUT



14.00€

alcohol free 11.00€



100 % Agave Tequila / Hampden 8 Jahre Rum /
Rosé / Luxardo Maraschino / Amarás Mezcal

Violet / Rosé Verjuice / Salt



SARUSKRANICH



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*
(H)



WEISSBAUCHPIPRA



INGREDIENTUM LOCALE:

Pfirsich

PRUNUS PERSICA

SUPPLIER: OBSTHOF WENZ
HARVEST: AUGUST 2025
PLACE: PFINTZTAL



14.50€

alcohol free 11.00€



*Magnifica Cachaça / Aperol /
Hampden 8 Jahre Rum*

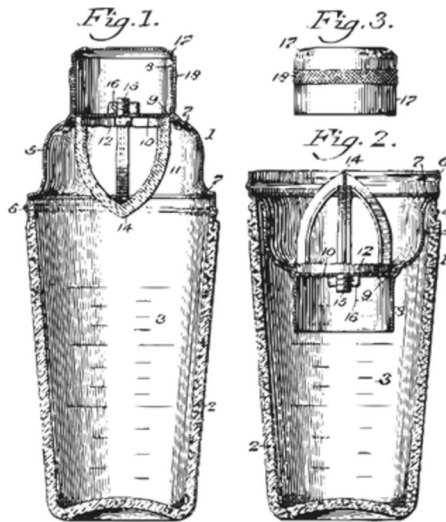
*Peach / Lime / Vanilla /
Maple Syrup / Habanero*



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

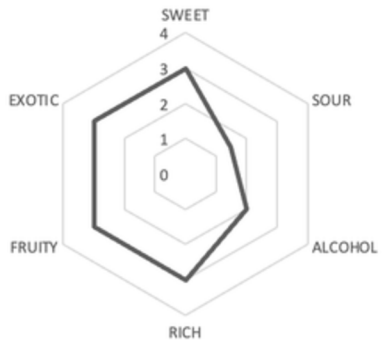


*Veritas Rum / Clairin Communal Rum
Pineapple / Coconut / Lemon / Gold*



14.50€

alcohol free 11.00€



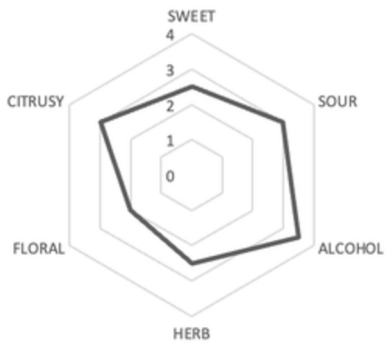
PFAU



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

MANDARINENTE	14.50€
Scotch Whisky, Mezcal, Suze, Rum, Rosé, Sakura, Ume, Raspberry, Grapefruit	
TRAGOPAN	14.50€
Sloe Gin, Falernum, Rum, Lillet Rosé, Magnolia, Rhubarb, Verjuice, Labdanum	
SEKRETÄR	14.50€
Whisky, Rum, Clairin, Lillet, Dry Curaçao, Mint, Soda Water	
GOULDAMADINE	14.00€
Rum, Mezcal, Suze, Vodka, Elderflower, Lavender, Orange, Salt	
MARABU	14.00€
Gin, Trois Citrus, Rosé Sparkling Wine, Blackberry, Lemon, Plum	
MASKENKIEBITZ	14.50€
Sake, Suze, Rum, Sherry, Cornelian Cherry Blossom, Honey, Maple Syrup, Verjuice	
PURPURROTER SONNENVOGEL	14.00€
Tequila, Rosé, Rum, Maraschino, Mezcal, Violet, Rosé Verjuice, Salt	
SARUSKRANICH ^(H)	14.00€
Rum, Gin, LBV Port, Fernet, Sloe Berry, Lime, Bay Leaf, Elderflower, Soda Water	
WEISSBAUCHPIPRA	14.00€
Cachaça, Aperol, Rum, Peach, Lime, Vanilla, Maple Syrup, Habanero	
FLAMINGO	14.50€
Rum, Pineapple, Coconut, Lemon, Gold	
PFAU	14.50€
Gin, Pink Pepper, Pink Grapefruit, Jasmine, Lemon	
EISVOGEL	14.50€
Gin, Blood Orange Eau de Vie, Yuzu Aperitif, Lime, Sugar, Kaffir, Salt, Olive Oil	
NASHORNOGEL	14.50€
Gin, Curry, Mango, Ginger, Tarragon, Kaffir, Lemon	
TUCÁN ^(H)	14.50€
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

VIRGIN EISVOGEL 11.00€

Finsbury 0,0%, Martini Floreale, Yuzu, Lemon, Tangerine, Sugar, Kaffir, Salt, Olive Oil

VIRGIN PFAU 11.00€

Finsbury 0,0%, 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 MARABU 11.00€

Brick Free, Aperitiv Bitter, Blackberry, Lemon, Plum, Rosé Verjuice

VIRGIN MASKENKIEBITZ 11.00€

Martini Floreale, Palermo Gentiane, Cornelian Cherry Blossom, Blossom Honey, Maple Syrup, Riesling Verjuice

VIRGIN WEISSBAUCHPIPRA 11.00€

Pitu 0,0%, Ramazotti Arancia 0,0%, Peach, Lime, Maple Syrup, Habanero,

VIRGIN PURPURROTER SONNENVOGEL 11.00€

Undone No.4 Mexican Smoky Agave, Rosé Verjuice, Violet, Salt

VIRGIN TUCÁN^(H) 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%	13.00€
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€
The Caribbean Rum Project PX Finish 40%	11.50€
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**

Clairin Communal 43%
Hampden Estate 8 Jahre 46%
The Carib. Rum Project PX Finish 40%

only 29€

SPIRITS & SHOTS

*In the following sections, you will find a selection of our spirits.
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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%	13.50€
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%	13.00€
Caol Ila 12 Years 43%	14.00€
Edradour 10 Years 40%	11.00€
GlenDronach 12 Years 43%	13.00€
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

