



## WELCOME!

We are delighted to welcome you to Bar No. 18, the perfect address if you're looking for a distinctively relaxed atmosphere. Here, ideas are born, stories told, and memories shared, where guests chat about everything and anything and new friendships are made.

Bar No. 18 is where special occasions are celebrated, sporting wins and defeats honored, dreams and laughter shared.

Music is part of it, as are a cold beer, wine, precious brandies and cocktails – mixed with rare and exotic ingredients. But above all: it's our warm hospitality you'll come back for again and again.

On our menu, you'll find the world's great cocktails and long-drink classics along with a fine selection of whiskeys, rum and gin specialties as well as fine liqueurs and imaginative alcohol-free creations.

We also serve a selection of tasty culinary specialties and gladly provide a separate bar menu with all declarable allergens and additives if you have any questions concerning food intolerabilities.

So, sit back and enjoy browsing through our bar menu.

We wish you a wonderfully visit to Bar No. 18.

*18 stands for our own creations or new cocktail interpretations.*

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APERITIF COCKTAILS

*Your time between work and absolute relaxation.*

AMERICANO <i>Sweet Vermouth, Campari, Soda</i>	10.50
BELLINI <i>Peach Puree, Peach Liqueur, Sparkling Wine</i>	10.50
FINO & TONIC <i>Fino Sherry, Tonic Water</i>	9.50
LILLET VIVE <i>Lillet Blanc, Tonic Water, Cucumber, Mint</i>	9.50
MARTINI SPRITZ <i>Dry Vermouth, Crème de Cassis, Sparkling Wine, Soda</i>	9.50
MILANO SPRITZ <i>Campari, Elderflower Syrup, Sparkling Wine, Mint</i>	10.50
RHABARBER LINER <i>Gin, Ginger Syrup, Rhubarb Syrup, Lime Juice, Soda</i>	10.50
VENEZIANO <i>Aperol, White Wine, Soda</i>	9.50

CLASSIC APERITIFS

RIESLING SEKT BRUT <i>Winery Schloss Ortenberg, Baden</i>	<i>0,1l</i>	8.50
BRUT CLASSIC <i>Champagne Deutz, France</i>	<i>0,1l</i>	18.00
APEROL SPRITZ <i>Aperol, Sparkling Wine, Soda</i> <i>The two Barbieris Silvio and Luigi developed the aperitif drink</i> <i>“Aperol” in 1919 exclusively for the Padua international trade fair.</i>		9.50
CAMPARI <i>with Orange Juice, Passion Fruit Juice, Tonic Water or Soda</i>		9.50
HUGO <i>Elderflower Syrup, Sparkling Wine, Soda, Mint</i> <i>Bartender Roland Gruber mixed the first so-called “Hugo” cocktail</i> <i>in the autumn of 2002. But as early as in the summer of 2003, the</i> <i>journalist and cookbook author Hans Gerlach referred to a “Holdirinha”.</i> <i>Who acutally first created the cocktail is still debated today.</i>		9.50
MARTINI <i>Bianco</i>		7.00

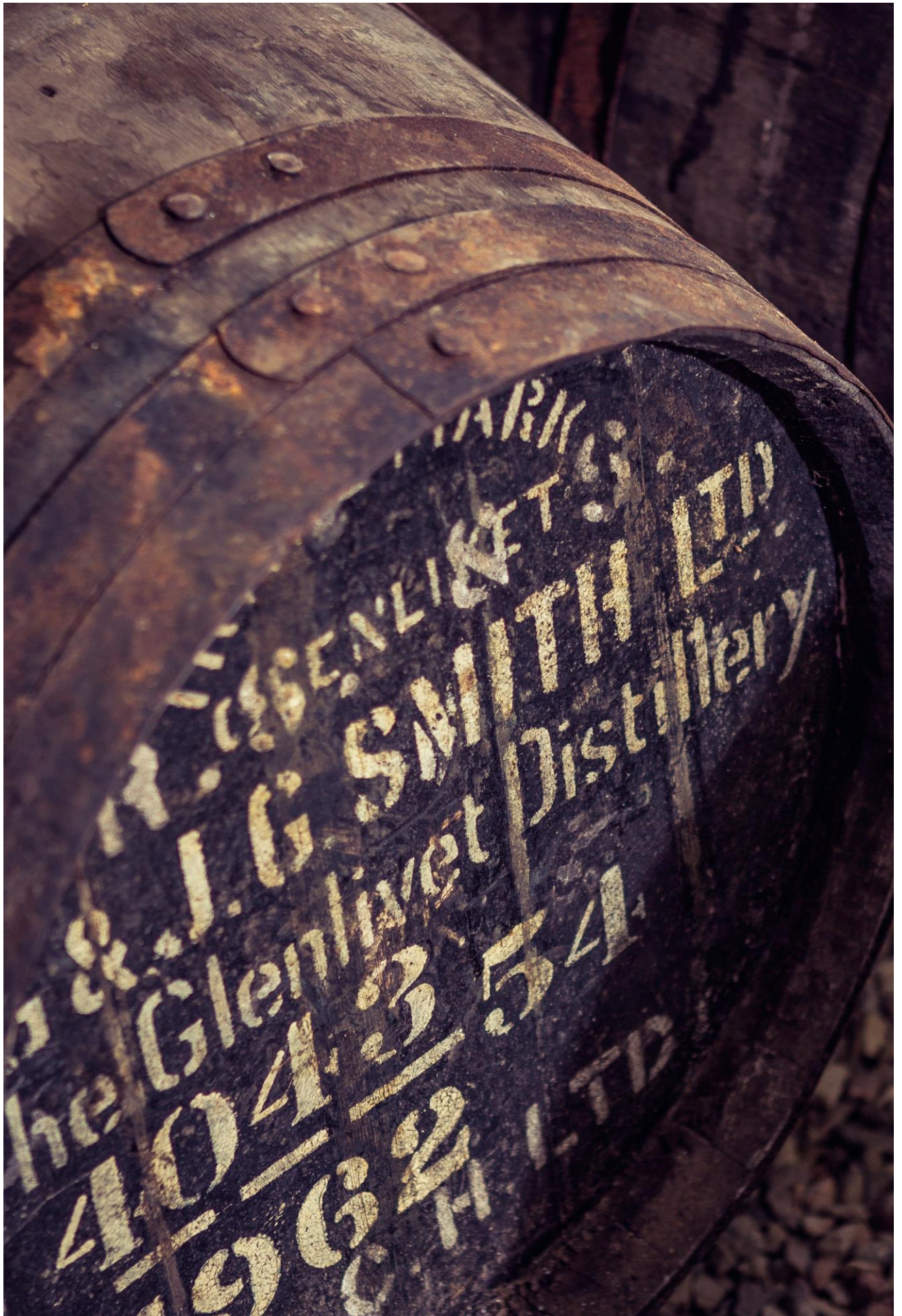
PASTIS

		<i>4 cl</i>
Pastis 51		8.50
Pernod Paris		8.50
Ricard		8.50

DIGESTIF COCKTAILS

APOTHEKE <i>Fernet Branca, Crème de Menthe green, Sweet Vermouth</i>	9.50
BRANDY ALEXANDER <i>Brandy, Crème de Cacao brown, Cream, Nutmeg</i>	12.00
ESPINA <i>Fino Sherry, Southern Comfort, Lime Juice, Orange Bitter</i>	10.50
KLOSTER <i>Gin, DOM Bénédictine, Angostura, Sugar Syrup</i>	10.50
RUSTY NAIL <i>Blended Scotch, Whisky Liqueur</i>	12.00
WHITE RUSSIAN <i>Wodka, Coffee Liqueur, Cream</i>	11.00





MARK

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Distillery

The Glenlivet  
4104  
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54

## WHISK(E)Y

The Scots and the Irish have always held very different points of view about who made the first whisky or Irish “whiskey”. The Irish legend claims that patron saint St. Patrick brought the distilling technique to Ireland ca. 432 AD. However, since St. Patrick was born in Scotland, the Scots maintain that they created the beverage.

The word “whisk(e)y” used today is derived from the Latin word aqua vitae (water of life), which is called “uisge beatha” in Gaelic or “uisce beatha” in Irish. The spellings with and without an “e” are, in principle, both permissible and not legally defined. Whisky, without an “e”, is more commonly used for German, Scottish, Japanese and Canadian whisky, among others. Whiskey with an “e”, is used for Irish, American Bourbon, Tennessee and Rye whiskey. Exceptions are of course possible for some products for historical reasons (e.g. family origin). At the outset, distilling alcohol was reserved only for the monks and served exclusively to produce medicine. During the Middle Ages, the monks spread the art of distilling with the word of God throughout Scotland, Ireland and the Euro-pean mainland.

The first whisky distillers, who also traded with whisky, were farmers from the highlands who distilled their whisky from the remaining feed barley. After several unsuccessful attempts, whisky was officially taxed in Ireland and Scotland in the middle of the 17th century. Since no one was held to the taxes, production without a state license was banned a little later, which is why many of the sideline distillers emigrated to North America. This was when first Canadian whisky, and later American whisky was born.





## WHISK(E)Y STYLES

Depending on the country of origin, there are different whisk(e)y styles:

### IRISH WHISKEY STYLES

(at least three years storage in used oak barrels)

Pure Pot Still: 100 % barley, malted and unmalted, triple still distilling

Malt Whiskey: 100 % barley malt, triple pot still distilling

Grain Whiskey: various grains (including wheat or corn), column distilling

### SCOTTISH WHISKY STYLES

(at least three years storage in used oak barrels)

Single Malts: 100% barley malt, double or triple pot still distilling

Grain Whisky: various grains (including wheat), column distilling

Blended Whisky: blend of malt whiskies or malt & grain whisky

### AMERICAN WHISKEY STYLES

Bourbon/Tennessee: at least 51% maize, pot still and column distilling, storage for at least two or four years in new, charred oak barrels.

Tennessee whiskey differs only by a further filtration process at the end of the distilling process through sugar maple activated carbon hydrate. This makes it smoother and slightly milder.

### CANADIAN WHISKY STYLES

Rye and wheat, column distilling: at least three years of storage in new or used oak barrels.

WHISK(E)Y COCKTAILS

MANHATTAN <i>Rye Whiskey, Sweet Vermouth, Angostura</i>	12.50
MINT JULEP <i>Bourbon Whiskey, Sugar Syrup, Mint</i>	11.00
MINT SMASH <i>Bourbon Whiskey, Lemon Juice, Sugar Syrup, Mint</i>	12.00
OLD FASHIONED <i>Bourbon Whiskey, Sugar, Angostura</i>	11.50
WHISKEY SOUR <i>Bourbon Whiskey, Lemon Juice, Sugar Syrup</i>	12.00

GERMANY

	<i>4 cl</i>
AltEnderle Terrador Fassstärke	17.00
Finch Classic 5 Jahre	12.00
Finch Barrel Proof	14.00
Finch Barrique R	12.00
Finch Single Malt Sherry Fass	12.00

SCOTLAND

HIGHLANDS	<i>4 cl</i>
AnCnoc 12 Years	14.00
Clynelish 18 Years – 1996/2016	26.00
Dalwhinnie 15 Years	10.50
Glenmorangie 10 Years	10.50
Glenmorangie Nectar d'Or 12 Years	12.00
Glenmorangie Lasanta 12 Years	12.00
Glenfiddich 12 Years	9.50
Glenfiddich 18 Years	14.00
Glenfiddich 21 Years	21.00
Oban 14 Years	14.00
The Dalmore 15 Years	14.00
ISLAY	<i>4 cl</i>
Ardbeg 10 Years	12.00
Ardbeg Uigeadail Single Malt	14.00
Bowmore 18 Years	14.00
Laphroaig Malt 10 Years	10.50
Lagavulin 16 Years	17.00

ISLANDS	<i>4 cl</i>
Scapa	12.00
Springbank 10 Years	10.50
Talisker 10 Years	10.50
LOWLANDS	<i>4 cl</i>
Glengoyne 15 Years	17.00
SPEYSIDE	<i>4 cl</i>
Knockando 12 Years	9.50
Strathisla 12 Years	12.00
The Glenlivet 15 Years	14.00
The Glenlivet 18 Years	17.00
The Glenlivet Nadurra Oloroso	17.00
SCOTCH BLENDED	<i>4 cl</i>
Chivas Regal 12 Years	9.50
Johnnie Walker Black Label	9.50
Shackleton	17.00
The Famous Grouse	8.50

IRELAND

	<i>4 cl</i>
Connemara Peated Irish Single Malt	9.50
John Jameson	8.50
Midleton Vintage Release 2022	17.00
Redbreast 12 Years Single Pot Still	12.00
Redbreast 15 Years Pure Pot Still	14.00
Teeling Single Malt Rum Cask	9.50
Teeling Small Batch	10.50

AMERICA

KENTUCKY	<i>4 cl</i>
Bulleit Rye	10.50
Maker's Mark Bourbon	9.50
Woodford Reserve Bourbon	10.50

JAPAN

	<i>4 cl</i>
Nikka Whisky from the Barrel	12.00





## R(H)UM / RON

No country is as connected to the fiery beverage as the Central American island of Cuba. However, since rum's raw material is the sugar cane plant, its origin lies in the discovery of the sugar cane in Southeast Asia by Alexander the Great. He brought the meadow grass to the Mediterranean region, where it was cultivated. It was only in the 16th century, after Christopher Columbus, that the Europeans brought the sugar cane into the Caribbean on the small island of Hispaniola.

The first documentary mention of the beverage was the "rumbullion", meaning ruckus or uproar around 1650, and as early as 1667 this beverage was called "ron" (Castilian) or "rhum" (French), then a rather crude distillate, which the Caribbean buccaneers and pirates spread along the coasts of this world and which burned like fire in the throat. It was only in 1703 that the first commercial rum distillery was opened in Barbados.

Cuba's first milder and lighter rum, the "Ron Superior", dates to the Spanish royal house. The nobility demanded a more refined taste and the more sophisticated European distillation methods produced a more delicate rum.

Today, along with the Rhum Agricole sourced from sugar cane juice, there is also Rum (or Spanish Ron) sourced from sugar cane syrup or sugar cane molasses. The latter group represents the most widely used rum category and is divided into light molasses rum (Cuba, Puerto Rico, Dominican Republic), gold or amber rum (Barbados, Central America) and heavy rum (Jamaica and British Guyana). Here, everyone will find something to ideally suit their taste – pure or in a cocktail.



RUM AND CACHAÇA COCKTAILS

CAIPIRINHA <i>Cachaça, White Cane Sugar, Lime</i>	12.50
CUBA LIBRE <i>Cuban Rum, Lime Juice, Coke</i>	10.50
DAIQUIRI <i>Cuban Rum, Lime Juice, Sugar Syrup</i>	11.00
HURRICANE <i>18</i> <i>Cuban Rum, Lime Juice, Angostura, Spicy Ginger Beer</i>	11.00
MOJITO <i>Cuban Rum, Lime Juice, White Cane Sugar, Mint, Soda</i>	12.50
PIÑA COLADA <i>Cuban Rum, Pineapple Juice, Coconut Syrup, Cream</i>	11.00
SABOR A MI <i>18</i> <i>Cuban Rum, Apricot Brandy, Pineapple Juice, Lime Juice, Sugar Syrup</i>	12.00



## DOMINICAN REPUBLIC

	<i>4 cl</i>
Matusalem Gran Reserva 15	11.00

## GUADELOUPE

	<i>4 cl</i>
Karukera Rhum Vieux Agricole	10.50

## GUATEMALA

	<i>4 cl</i>
Ron Zacapa Centenario 23	12.00
Ron Zacapa Centenario XO	19.00

## JAMAICA

	<i>4 cl</i>
Appleton Estate 12	11.00

CUBA

	<i>4 cl</i>
Eminente Reserva 7 Años	12.00
Havana Club 3 Años	8.50
Havana Club 7 Años	9.50
Havana Club Seleccion de Maestro	12.00

MARTINIQUE

	<i>4 cl</i>
Clément Rhum Ambre Agricole	9.50

MAURITIUS

	<i>4 cl</i>
Labourdonnais Amélia	10.50

PANAMA

	<i>4 cl</i>
Abuelo 12 Años	10.50

PERU

	<i>4 cl</i>
Cartavio 12 Años	9.50
Cartavio XO 18 Años	14.00







## COGNAC

There was once a small Gallic village – no, perhaps another one ...

The history of Cognac dates back to the 13th century, when the inhabitants of the region around the small town of Cognac, 120 km north of Bordeaux, began producing wine and exporting it to England, Holland and Scandinavia. In the 15th century, Dutch merchant ships travelled to Cognac to pick up the famous wines of the region. However, due to their low alcohol content, the wines suffered from the long journeys. So, the Dutch traders started producing wine with a higher alcohol content, the so-called “Brandwijn”, which evolved into the English word “Brandy”. When, at the beginning of the 17th century, the technique of distillation was improved with the introduction of “double distillation”, and the maturity of the wine in casks resulted in a product with increasingly intense character, the time for Cognac had come.

Meanwhile, Cognac is the epitome of French lifestyle and culture. Six “cru” in the region and each cru has its own character.

Fine Champagne can only be produced from the Crus of Grande Champagne (at least 50%) and the Petite Champagne, the two Grand Crus Cognac.

All phases of cognac production are subject to strict regulations and the specification of age is especially important. The quality grades based on storage in wooden casks are as follows:

V.S. or \*\*\*: aged min. two years

V.S.O.P. or \*\*\*\*\*: aged min. four years

X.O.: min. ten years since 2010, six years prior to that. The Napoleon, Vielle Reserve or Hors D'Age categories are also among the X.O. qualities.



BRANDY COCKTAILS

BRANDY ALEXANDER <i>Brandy, Crème de Cacao brown, Cream, Nutmeg</i>	12.00
HORSE'S NECK <i>Cognac, Ginger Ale, Angostura</i>	13.00
SIDECAR <i>Cognac, Orange Liqueur, Lemon Juice</i>	13.50

COGNAC

	<i>4 cl</i>
Hennessy V.S.O.P	12.00
Hennessy X.O.	23 1.00
Martell Cordon Bleu	17.00
Remy Martin V.S.O.P	12.00
Remy Martin X.O.	21.00

BRANDY

	<i>4 cl</i>
Carlos I	9.50
Cardenal Mendoza	9.50

## SHERRY

Sherry is a white wine whose alcohol content has been increased during fermentation and which matured in a Solera y Criadera system in the triangle of the towns of Sanlucar de Barrameda, El Puerto de Santa Maria and Jerez de la Frontera in Andalusia. Fino, Manzanilla and Amontillado are considered dry sherry, while Oloroso is considered middle-sweet and Pedro Ximenez, sweet.

## PORT

Port wine, or Port for short, is a sweet Southern wine whose alcohol content (similarly to sherry) was increased during fermentation. It comes from a precisely defined area in the Douro Valley in the north of Portugal. The winegrowing in this region dates to the Neolithic period, but only gained importance with the Romans. The designation "Porto" for wines from this area appeared for the first time in documents from the year 1678. At that time, British merchants were searching for exportable wine in Spain and Portugal. Only monks were then able to produce such wines. The merchants found what they were looking for in a monastery. "Priest Port" was a wine to which neutral alcohol was added during fermentation, which stopped the fermentation process. The unfermented residual sugar of the grapes gives it a sweet character. As a result of the increased storage suitability, port rapidly gained popularity with the British and became an important export item through to today.



SHERRY COCKTAILS

BAMBOO <i>Fino Sherry, Dry Vermouth, Orange Bitter</i>	10.50
ESPINA <i>Fino Sherry, Southern Comfort, Lime Juice, Orange Bitter</i>	10.50
TUXEDO COCKTAIL <i>Fino Sherry, Gin, Orange Bitter</i>	10.50

SHERRY

	<i>4 cl</i>
Emilio Lustau Fino Jarana, very dry	8.50
Emilio Lustau Manzanilla Papirusa, very dry	8.50
Emilio Lustau Amontillado Los Arcos, medium dry	8.50
Emilio Lustau Pedro Ximenez San Emilio, very sweet	9.50

PORT

	<i>4 cl</i>
Niepoort Tawny Port, 10 years	9.50
Niepoort Late Bottled Vintage Port 2018	8.50
Ramos Pinto White Porto	8.50





## GIN

The history of gin began in the 16th century. The English King at the time, William III, was from the Netherlands and brought the “Genever” from his homeland. He made the production of juniper schnapps in England tax-free and subjected French spirit imports with high taxes. This is how the distillate became increasingly affordable and popular among the English people. And finally, Genever evolved into “Gin”.

Today the variety of gins is huge. Different ingredients and botanicals can be used, and many gins today no longer feature the character of juniper or lemons/ oranges in the foreground. Yet another reason to further vary the diversity of gin drinks by using different varieties of gin.

## GIN COCKTAILS

DRY MARTINI COCKTAIL <i>Gin, Dry Vermouth, Olive</i>	10.50
GIMLET <i>Gin, Lime Cordial, Lime Juice</i>	11.00
GIN FIZZ <i>Gin, Lemon Juice, Sugar Syrup, Soda</i>	11.00
LONDON BUCK <i>Gin, Lemon Juice, Elderflower Syrup, Ginger Ale</i>	11.00
NEGRONI <i>Gin, Campari, Sweet Vermouth</i>	11.00
TANGERINE <i>18</i> <i>Gin, Tangerine Syrup, Lime Juice, Soda</i>	12.50

GERMANY

	<i>4 cl</i>
Ferdinand's	10.50
Gin Sul	12.00
Ginstr	10.50
Monkey 47	12.00

SCOTLAND

	<i>4 cl</i>
Hendrick's	10.50
The Botanist	10.50

ENGLAND

	<i>4 cl</i>
Beefeater	8.50
Bombay Sapphire	8.50
Sipsmith	10.50
Tanqueray Ten	9.50

SPAIN

	<i>4 cl</i>
Gin Mare	10.50







## VODKA

Hardly anyone knows that vodka literally means “water”. “The name says it all” ... since clarity and purity are characteristic features of vodka. It originated in Poland and Russia, where as early as in the Middle Ages, efforts were made to produce the best vodka at home and to enrich it with different tastes such as herbs and berries. In the middle of the 16th century, guesthouses (kabaks) were first opened where vodka was served with as a refreshment. After the war against Napoleon, the clear spirit came to France and soon became the favorite beverage of society.

The chemist and developer of the periodic system, Dmitry Mendeleev, is also the “inventor” of “modern” vodka. It is known that he introduced the “gram” unit of measure for vodka, because the so-called “Stopka”, the traditional vodka glass, holds 100 grams. He also wrote his doctoral thesis on vodka and made decisive contributions to the improvement of the manufacturing process. Depending on the country of origin and tradition, different ingredients are used as raw materials, such as wheat – typical in western countries – barley – partly in Scandinavia – rye – traditionally in Eastern Europe – grapes/fruit or molasses in the Caribbean region and Australia.

Vodka has strongly influenced bar culture and is the basis for many famous cocktails such as Vodka Martini, White Russian, Bloody Mary, Sex on the Beach or Screwdriver.

## WODKA COCKTAILS

COSMOPOLITAN <i>Vodka, Orange Liqueur, Lime Juice, Cranberry Juice</i>	11.00
MOSCOW MULE <i>Vodka, Ginger, Cucumber, Spicy Ginger Beer</i>	11.50
WHITE RUSSIAN <i>Vodka, Coffee Liqueur, Cream</i>	11.00
WODKATINI <i>Vodka, Dry Vermouth, Olive</i>	10.50

FRANCE

	<i>4 cl</i>
Grey Goose	10.50

NETHERLANDS

	<i>4 cl</i>
Ketel One	8.50

POLAND

	<i>4 cl</i>
Belvedere	10.50

RUSSIA

	<i>4 cl</i>
Beluga Noble	10.50

SWEDEN

	<i>4 cl</i>
Absolut	8.50
Absolut Elyx	11.00



## TEQUILA

1,000 years ago, the Aztecs produced a beverage called Pulque, the fermented basic product from the juice of the agaves. It was most probably the Spaniards who produced the first tequila during the 16th century by distillation. At the beginning of the 19th century, the agave was cultivated around the city of Tequila, in the state of Jalisco, and the spirit took on the name of the region "Tequila"!

The production of tequila is strictly regulated. The raw material can only be produced from the blue Weber agave. On average, it takes six to eight, in some cases even up to 12 years, until an agave can be harvested. The inside of the agave, called heart or Piña (pineapple), is cooked in stoves under steam. By law, true tequila can be derived exclusively from five regions in Mexico.

Tequila and 100% agave tequila differ by the proportion of agave juice prior to fermentation. A tequila has at least 51% agave juice of the blue Weber agave, a 100% agave tequila is made only from this juice.

A drinking ritual, which is not pursued in Mexico, is to combine drinking tequila with salt and lemon. The most popular order is that you first lick some salt from your hand, drink the tequila and bite into a lemon wedge.

In restaurants, (young) tequila is also served during a meal with a glass of Sangrita and a glass of lime juice – in total, three glasses. The order is lime juice, then tequila and finally Sangrita – the entire ritual is called the "Bandera" (flag) since it corresponds to the colours of the Mexican flag.

Drinking aged tequila with an orange slice and a pinch of cinnamon is a German specialty.

Tequila is one of the world's most important spirits. It is very popular served either pure or in premium cocktails.

TEQUILA COCKTAILS

ECLIPSE <i>Tequila Reposado, Aperol, Cherry Liqueur, Lemon Juice</i>	12.00
EL ROBLE <i>18</i> <i>Tequila Blanco, Lime Juice, Sugar Syrup, Lemonade</i>	12.00
MARGARITA <i>Tequila Blanco, Orange Liqueur, Lime Juice</i>	12.50
TEQUILA SUNRISE <i>Tequila Blanco, Orange Juice, Grenadine</i>	11.00

TEQUILA

	<i>4 cl</i>
Olmecca Blanco	9.50
Olmecca Altos Reposado	9.50

LIQUEURS

	<i>4 cl</i>
Amaretto Disaronno	8.50
Bailey's Irish Cream	8.50
Chambord	9.50
Chartreuse Verte	9.50
Chartreuse Jaune	9.50
Cointreau	8.50
DOM Bénédictine	8.50
Drambuie	9.50
Frangelico	8.50
Grand Marnier	8.50
Kahlúa	8.50
Likör 43	8.50
Limoncello Villa Massa	8.50
Southern Comfort	8.50
Sambuca Molinari	8.50

AQUAVIT

	<i>4 cl</i>
Linie	8.50
Malteserkreuz	8.50

BITTERS

	<i>4 cl</i>
Averna	7.50
Cynar	7.50
Fernet Branca	7.50
Fernet Branca Menta	7.50
Gammel Dansk	7.50
Jägermeister	7.50
Ramazotti	7.50

GRAPPA

	<i>4 cl</i>
Nonino il Merlot	9.50
Nonino lo Chardonnay	10.50
Nonino Uvabianca	10.50

CALVADOS

	<i>4 cl</i>
Château du Breuil 15 Jahre	12.00



FRUIT LIQUEURS AND BRANDY

ZIMMERLE

	<i>2 cl</i>
Stuttgarter Gaishirtle (Pear Brandy)	8.50
Wineyard Peach Brandy	9.50

DESTILLERIE KOHLER

	<i>2 cl</i>
Raspberry from Stuttgart „Stäffeles“	11.50
Quince from Stuttgart	9.50
Piedmont Hazelnut	10.00
Apricot from Nancy	9.50

NON-ALCOHOLIC  
COCKTAILS AND LONGDRINKS

IPANEMA <i>Lime, Brown Cane Sugar, Ginger Ale</i>	10.50
MANGO NO.5 <i>18</i> <i>Mango Syrup, Lime Juice, Bitter Lemon, Grenadine Syrup</i>	10.00
RED RUNNER <i>18</i> <i>San Bitter, Rosé Grapefruit Juice, Lime Juice, Grenadine Syrup</i>	9.50
VIRGIN COLADA <i>Pinapple Juice, Orange Juice, Coconut Syrup, Cream</i>	10.00
VIRGIN MOJITO <i>Mint, White Cane Sugar, Lime Juice, Spicy Ginger Beer</i>	10.50

WINE

WHITE WINE

		0,2l	0,75l
2022	PINOT BLANC <i>Winery Heitlinger, Baden</i>	14.50	45.00
2023	RIESLING REBHUHN <i>Winery Aldinger, Württemberg</i>	13.50	43.00
2023	GRAUBURGUNDER <i>Winery Tina Pfaffmann, Pfalz</i>	12.00	39.00

ROSÉ WINE

		0,2l	0,75l
2022	ROSÉ <i>Winery Wöhrwag, Württemberg</i>	12.50	41.00

RED WINE

		0,2l	0,75l
2022	LEMBERGER <i>Winery Wöhrwag, Württemberg</i>	13.00	42.00
2020	PRÀGAL VERONA <i>Tenuta Santa Maria, Italy</i>	13.00	42.00
2020	CORRAL DE CAMPANAS <i>Quinta de la Quietud, Spain</i>	14.50	45.00

CHAMPAGNE

	1,50l	0,75l
CHAMPAGNE DEUTZ, <i>Montagne de Reims</i>		
<i>Brut Classic, Pinot Noir, Chardonnay, Meunier</i>	270.00	130.00
<i>Brut Rosé, Pinot Noir, Chardonnay</i>	330.00	160.00
PERRIER JOUËT, <i>Vallée de la Marne</i>		
<i>Grand Brut, Chardonnay, Pinot Noir, Meunier</i>		130.00
<i>Blason Rosé Brut, Pinot Noir, Meunier, Chardonnay</i>		175.00
<i>Blanc de Blancs, Chardonnay</i>		185.00
VINCENT COUCHE, <i>Côte de Bar</i>		
<i>Rosé „Desir“, Extra Brut, Pinot Noir, Chardonnay</i>		85.00
MOËT & CHANDON, <i>Vallée de la Marne</i>		
<i>2009 Dom Perignon</i>		365.00
KRUG, <i>Montagne de Reims</i>		
<i>Grande Cuvée Brut</i>		450.00

BEER

Rothaus Pilsener	<i>0,3l</i>	4.80
Rothaus Pilsener, non-alcoholic	<i>0,3l</i>	4.80
Radler	<i>0,3l</i>	4.80
Rothaus Wheat Beer	<i>0,5l</i>	5.80
Rothaus Wheat Beer, non-alcoholic	<i>0,5l</i>	5.80
Paulaner Dark Wheat Beer	<i>0,5l</i>	5.80
Paulaner Crystal Wheat Beer	<i>0,5l</i>	5.80

MINERAL WATER

Teinacher Classic / Medium / Still	<i>0,25l</i>	4.00
Teinacher Classic / Medium / Still	<i>0,5l</i>	7.20
Teinacher Classic / Medium / Still	<i>0,75l</i>	8.50
St. Leonards Quelle Still	<i>1,0l</i>	10.00

LEMONADES

COCA COLA

Coca Cola	0,2l	4.00
Coca Cola Zero	0,2l	4.00
Fanta	0,2l	4.00
Sprite	0,2l	4.00
Mezzo Mix	0,2l	4.00

THOMAS HENRY

Bitter Lemon	0,2l	4.50
Ginger Ale	0,2l	4.50
Spicy Ginger Beer	0,2l	4.50
Soda Water	0,2l	4.50
Tonic Water	0,2l	4.50

FEVERTREE

Premium Indian Tonic Water	0,2l	5.00
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SAN PELLEGRINO

San Bitter	0,098l	4.80
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JUICES AND NECTAR OF VAHINGER

Pineapple Juice	0,2l	4.20
Cloudy Apple Juice	0,2l	4.20
Orange Juice	0,2l	4.20
Red Grape Juice	0,2l	4.20
Passion Fruit Nectar	0,2l	4.20
Black Currant Nectar	0,2l	4.20
Rhubarb Nectar	0,2l	4.20
Sour Cherry Nectar	0,2l	4.20
Cranberry Nectar	0,2l	4.20
Tomato Juice	0,2l	4.20
Juice Spritzer	0,3l	5.00

COFFEE AND HOT BEVERAGES



Café Crème	3.80
Cappuccino	4.50
Espresso	3.50
Doppio	6.80
Latte Macchiato	4.80
Pot of Tea of Ronnefeldt	6.00

## FOOD

Daily from 5:00pm to 9:30pm

\* We also serve these dishes after 9:30pm.

## SALADS

	<i>small</i>	<i>large</i>
 MIXED LEAF SALAD <i>Balsamic Dressing, Cherry Tomatoes, Cucumber,            Radishes, Garden Cress</i>	10.50	14.50
CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce,            Croûtons, Parmesan</i>	13.00	17.00
ADD TO YOUR SALAD:		
		12.50
		16.00
 <i>Pan-fried King Oyster Mushrooms</i>		11.50

## SOUP

 PUMPKIN SOUP * <i>Pumpkin Seed, Croûtons, Styrian Pumpkin Seed Oil</i>		12.00
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SNACKS

HOME-MADE BURGER <i>Smoky Onion Honey Sauce, Cheddar Cheese, Lettuce, Tomatoes, Cucumber, Onion, Cole Slaw, French Fries</i>	23.50
CLUBSANDWICH <i>Corn-fed Chicken Breast, Bacon, Fried Egg, Cheese, Ham, Lettuce, Tomatoes, Cucumber, Cole Slaw, French Fries</i>	22.50
HOME-MADE SWABIAN RAVIOLI „MAULTASCHEN“ <i>Beef Broth, Melted Onions, Side Salad</i>	19.50
CURRYWURST <i>Home-made Curry Sauce, French Fries</i>	14.50
SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ <i>Jus, Onions, Buttered Vegetables, Hand-made Swabian Pasta “Spätzle”</i>	35.50
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potatoes and Cucumber Salad, Cranberries, Lemon, Anchovy, Capers</i>	33.00

ICE CREAM AND SORBET

 VARIATION OF HOME-MADE FRUIT SORBETS <i>Fresh Fruits, Fruit Gel</i>		10.00
		<i>Pro Kugel</i>
ICE CREAM <i>Vanilla, Chocolate, Stracciatella, Walnut</i>		3.00
 SORBET <i>Cherry, Lemon, Red Peach, Tangerine</i>		3.00

VARIATION OF CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF INTERNATIONAL RAW MILK CHEESE MAÎTRE AFFINEUR WALTMANN * <i>Fig Mustard, home-made Walnut and Fig Bread</i>	14.00	20.00

 Vegan Dish

*If you have any questions or requests concerning allergies or intolerabilities, please let us know. May have a look in our separate menu declaring all contained allergens or additives.  
 Basically, all our home-made ice cream, sorbets and pastry products may bear traces of declarable nuts or cores, glutenous cereals and egg.*

*The stated prices are in Euros, including service charge and VAT.*