No. 18

DIE BAR IM WALDHOTEL STUTTGART

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.

So sit back and enjoy browsing through our bar menu.
Angelo Gregorio and his team wish you
a wonderfully visit to Bar No. 18.

18 stands for our own creations or new cocktail interpretations.

No. 18
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RECOMMENDATIONS OF THE MONTH

BONHEUR
Gin
lemon juice
sugar syrup
egg white [x]
maracuja syrup [1,2]
9,50

HERBST 18
Wodka
Chambord [14]
lemon juice
orange juice
9,50

GINGER GIN 18
Flavoured Gin
lime juice
Tonic Water [3,10,19]
8,50

RUMTOPF 18
Flavoured Rum
lime juice
GingerAle [1,19]
8,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

APERO TIME

MILANO SPRITZ
Campari [1,10,17]
elderflower syrup [17,19]
Prosecco [17]
mint
8,00

RHABARBER LINER
Gin
ginger syrup [19]
rhubarb syrup [1,19]
lime juice
Soda
8,00

MARTINI SPRITZ
white vermouth [1,2,17]
Cassis [1,19]
Prosecco [17]
Soda
7,50

Your time between work and absolute relaxation.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

CLASSICAL APERITIFS

	0,1 l
SPARKLING WINE IMPULS [17] Schloss Affaltrach	7,50
PROSECCO [17] Tenuta Sant'Anna	6,50
CHAMPAGNE [17] Perrier-Jouët Grand Brut	11,50
CHAMPAGNE [17] Perrier-Jouët Rosé	14,50
AMERICANO *Red vermouth [1,2, 17], Campari [1,10,17], soda*	7,50
APEROL SPRITZ *Aperol [1,10,17], Prosecco[17], soda* *The two Barbieris, Silvio and Luigi, developed the aperitif drink "Aperol" in 1919 exclusively for the Padua international trade fair.*	7,50
BELLINI *Peach purée, peach liqueur [1,17,19], Prosecco[17]*	8,00
CAMPARI [1,10,17] ORANGE	7,50
CAMPARI [1,10,17] PASSIONFRUIT NECTAR	7,50
CAMPARI [1,10,17] SODA	7,50
CAMPARI [1,10,17] TONIC	7,50
FINO & TONIC *Fino sherry[17] with tonic water [3,10,19]*	7,50
GIN & TONIC *Beefeater Gin, Thomas Henry tonic water [3,10,19]*	9,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

HUGO 7,50
Elderflower syrup [1,10,19], Prosecco [17], soda, mint
Bartender Roland Gruber mixed the first so-called " Hugo" cocktail in the autumn of 2005. But as early as in the summer of 2003, the journalist and cook book author Hans Gerlach referred to a "Holdirinha". Who actually first created the cocktail is still debated today.

LILLET BERRY 7,50
Lillet Blanc [1,17], wild berry [19]

LILLET VIVE 7,50
Lillet Blanc [1,17], tonic water [3,10,19]
This popular wine aperitif made from white grapes has been enjoyed since 1872.

VENEZIANO 7,50
Aperol [1,10,17], white wine [17], soda

5 cl

MARTINI BIANCO [1,2,17] 5,50
MARTINI EXTRA DRY [1,2,17] 5,50
MARTINI ROSÉ [1,2,17] 5,50
MARTINI ROSSO [1,2,17] 5,50

No. 18

DIE BAR IM WALDHOTEL STUTTGART

DIGESTIF COCKTAILS

APOTHEKE
Fernet Branca [17]
Crème de Menthe green [1]
red vermouth [1,2,17]
9,50

LA PERLA
Fino Sherry [17]
Tequila Gold
gold pear liqueur [1,2,17,18,19]
9,50

RUSTY NAIL
Scotch Whisky [18]
whisky liqueur [18]
9,50

WHITE RUSSIAN
Wodka
coffee liqueur [2,9,14,19]
cream [8]
9,50

UP TO DATE
Armagnac [17]
Fino Sherry [17]
orange liqueur [1,17]
sherry vinegar [1,17]
9,50

KLOSTER
Gin
Benedictine [1,17]
Angostura [1,10]
sugar sirup
8,50

J.G. SMITH LTD
The Glenlivet Distillery

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DIE BAR IM WALDHOTEL STUTTGART

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, Tennesse 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 European 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.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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 pot still distilling
Malt whiskey: 100% barley malt, triple pot still distilling
Grain whiskey: various grains (including wheat or maize), 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.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

WHISKY COCKTAILS

MANHATTAN 9,50
Rye whiskey [18], red vermouth [1,2,17], angostura bitters [1,10]

MINT JULEP 9,50
Bourbon whiskey [18], sugar syrup, mint

MINT SMASH 9,50
Bourbon whiskey [18], lemon juice, sugar syrup, mint

OLD FASHIONED 9,50
Bourbon whiskey [18], sugar, angostura bitters [1,10]

WHISKEY SOUR 9,50
Bourbon whiskey [18], lemon juice, sugar syrup

WHISK(E)YS

4 cl

GERMANY

AltEnderle Neccarus 15 years port wine cask 16,00

AltEnderle Neccarus 18 years 19,00

AltEnderle Terrador cask strength 16,00

Finch Classic 5 years [18] 11,00

Finch Barrel Proof [18] 13,00

Finch Barrique [18] 11,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

SCOTLAND	*4 cl*
HIGHLANDS	
Balvenie Double Wood 17 years [18]	16,00
Balvenie Single Malt 15 years [18]	16,00
Balvenie Single Malt 21 years [18]	22,00
Clynelish 18J – 1996 / 2016 [18]	25,00
Dalwhinnie 15 years [18]	9,50
Glenmorangie 10 years [18]	9,50
Glenmorangie Nectar d'Or 12 years [18]	11,00
Glenmorangie Lasanta 12 years [18]	11,00
Glenfiddich 12 years [18]	8,50
Glenfiddich 18 years [18]	13,00
Glenfiddich 21 years [18]	19,00
Oban 14 years [18]	11,00
The Dalmore 15 years [18]	13,00
ISLAY	
Ardbeg Uigeadail Single Malt [18]	11,00
Bowmore 18 years [18]	13,00
Laphroaig Malt 10 years [18]	8,50
Laphroaig Malt 18 years [18]	19,00
Lagavulin16 years [18]	11,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

	4 cl
ISLANDS	
Arran Sauternes Cask Finish [18]	13,00
Talisker 10 years [18]	8,50
Springbank 10 years [18]	9,50
Scapa Skiren [18]	11,00
LOWLANDS	
Glengoyne 18 years [18]	13,00
SPEYSIDE	
Knockando 12 years [18]	8,50
Strathisla 2005/2016	11,00
The Glenlivet 15 years [18]	9,50
The Glenlivet 18 years [18]	11,00
The Glenlivet Nadurra Oloroso [18]	11,00
SCOTCH BLENDED	
Chivas Regal 12 years [18]	8,50
Famous Grouse [18]	7,50
Johnnie Walker Black Label [18]	8,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

	4 cl
IRELAND	
Connemara Peated Irish Single Malt [18]	8,50
John Jameson [18]	7,50
Redbreast 12 years Single Pot Still [18]	11,00
Redbreast 15 years Pure Pot Still [18]	13,00
Teeling Single Malt Rum Cask [18]	9,50
Midleton Very Rare [18]	28,00
AMERICA	
KENTUCKY	
Bulleit Bourbon [18]	8,50
Bulleit Rye [18]	8,50
Maker's Mark Bourbon [18]	9,50
Woodford Reserve Bourbon [18]	8,50
TENNESSEE	
Jack Daniel´s [18]	7,50
JAPAN	
Nikka Whisky from the Barrel [18]	9,50

Flight, 3 glasses @ 2cl 16,50
Flight, 5 glasses @ 2cl 27,50

Havana Club
BASE
LANCA

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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 back 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.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

RUM AND CACHAÇA COCKTAILS

CAIPIRINHA 9,50
Cachaça [18], white cane sugar, lime

CUBA LIBRE 7,50
Cuban rum [1], lime juice, cola [1,9,14,19]

DAIQUIRI 7,50
Cuban rum [1], lime juice, sugar syrup

HURRICANE *18* 9,50
Cuban rum [1], lime juice, angostura bitters [1,10], ginger beer[19]

MOJITO 9,50
Cuban rum [1], lime juice, mint, white cane sugar, soda

PIÑA COLADA 9,50
Cuban rum [1], pineapple juice [3], coconut syrup [1,2], cream [1]

ROYAL BERMUDA YACHT CLUB 9,50
Cuban rum [1], lime juice, Falernum sweet syrup [1,2], orange liqueur [1,17], angostura bitters [1,10]

THE KION *18* 9,50
Peruvian rum [1], ginger, lime juice, sugar syrup, soda

No. 18
DIE BAR IM WALDHOTEL STUTTGART

R(H)UM / RON

	4 cl
DOMINICAN REPUBLIC	
Matusalem Gran Reserva 15 [18]	9,50
GUATEMALA	
Ron Zacapa 23 [18]	11,00
Ron Zacapa X.O. [18]	16,00
JAMAICA	
Appleton 12 [18]	8,50
CUBA	
Caney 7 years [18]	7,50
Havana 3 years [18]	7,50
Havana 7 years [18]	9,00
Havana Seleccion de Maestros [18]	11,00
MARTINIQUE	
Clement Rhum Ambre Agricole [18]	8,50
PANAMA	
Abuelo 12 years [18]	9,50
PERU	
Cartavio 12 [18]	8,50
Cartavio X.O. [18]	13,00
Rum Nation Peruano 8 years [18]	9,50

Flight, 3 glasses @ 2cl 16,50
Flight, 5 glasses @ 2cl 27,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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 traveled 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 "crus" 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.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

BRANDY COCKTAILS

BRANDY ALEXANDER 9,50
Cognac [17], brown cacao crème [1,3,8], cream [1], nutmeg

HORSE'S NECK 9,50
Cognac [17], ginger ale [1,19], angostura bitters [1,10]

SIDECAR 9,50
Cognac [17], orange liqueur [5], lemon juice

COGNAC

	4 cl
Hennessy Fine de Cognac [17]	9,50
Hennessy X.O. [17]	19,00
Martell Cordon Bleu [17]	16,00
Remy Martin V.S.O.P. [17]	9,50
Remy Martin X.O. [17]	19,00

ARMAGNAC

Bas Armagnac Baron G. Legrand [17]	9,50

BRANDY

Carlos I [17]	8,50
Cardenal Mendoza [17]	8,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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 back 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.

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SHERRY COCKTAILS

BAMBOO 9,50
Fino sherry [17], white vermouth [1,2,17], orange bitters [1,17]

LA PERLA 9,50
Manzanilla sherry [17], tequila gold [18], pear liqueur [1,2,17,18,19]

TUXEDO COCKTAIL 9,50
Fino sherry, gin, orange bitters

EMILIO LUSTAU SHERRY

	4 cl
Amontillado Los Arcos [17]	7,50
Fino Jarana [17]	7,50
Manzanilla Papirusa [17]	7,50
Pedro Ximenez San Emilio [17]	8,50

RAMOS PINTO PORT

RP 10, Tawny 10 years [5,17]	7,50
RP 20, Tawny 20 years [5,17]	11,00
White Porto	7,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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 9,00
Gin, white vermouth [1,2,17], olive

GIMLET 9,00
Gin, lime juice [1], lime syrup

GIN FIZZ 9,00
Gin, lemon juice, sugar syrup, soda

LONDON BUCK 9,00
Gin, lemon juice, elderflower syrup [19], ginger ale [1,19]

NEGRONI 9,00
Gin, Campari [1,10,17], red vermouth [1,2,17]

TANGERINE *18* 9,00
Gin, mandarin syrup [1,2,3], lime juice, soda

No. 18
DIE BAR IM WALDHOTEL STUTTGART

GIN

	4 cl
GERMANY	
AltEnderle 4 Geckos Gin Legong	11,00
Ferdinand's	9,50
Gin Sul	11,00
Ginstr	9,50
Monkey 47	9,50
ENGLAND	
Beefeater	7,50
Beefeater Burrough's Reserve	13,00
Bombay Sapphire	7,50
Plymouth Navy Strength	9,50
Sipsmith	9,50
Tanqueray 10	8,50
SCOTLAND	
Hendrick's	9,50
The Botanist	8,50
SPANIEN	
Gin Mare	9,50

Flight, 3 glasses @ 2cl 16,50
Flight, 5 glasses @ 2cl 27,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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.

VODKA COCKTAILS

BLUEBERRY HILL *18* 9,00
Vodka, blueberries, lime juice, sugar syrup

COSMOPOLITAN 9,00
Vodka, orange liqueur [1,17], lime juice, cranberry juice

MOSCOW MULE 9,00
Vodka, ginger, cucumber, spicy ginger [19]

WHITE RUSSIAN 9,50
Vodka, coffee liqueur [2,5,9,15,19], cream [1]

VODKATINI 9,00
Vodka, white vermouth [1,2,17], olive

No. 18
DIE BAR IM WALDHOTEL STUTTGART

VODKA

	4 cl
GERMANY	
Freimut Wodka	11,00
FRANCE	
Grey Goose	9,50
THE NETHERLANDS	
Ketel One	7,50
POLAND	
Belvedere	9,50
RUSSIA	
Beluga	9,50
SWEDEN	
Absolut	7,50
Absolut Elyx	11,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

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 colors 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.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

TEQUILA COCKTAILS

ECLIPSE 9,50
Tequila Reposado [1], Aperol [1,10,17], cherry liqueur [5], lemon juice

EL ROBLE *18* 9,00
Tequila Blanco, lime juice, sugar syrup, lemon lemonade [19]

JIBISCO DE JALISCO 9,50
Tequila Reposado [1], lime juice, Triple Sec [2,19], Chambord [14]

MARGARITA 9,50
Tequila Blanco, orange liqueur [1,17], lime juice

TEQUILA SUNRISE 9,00
Tequila Blanco, orange juice, grenadine syrup [2,19]

OLMECA TEQUILAS

	4 cl
Altos Reposado [1]	9,50
Altos Plata	9,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

LIQUEURS

	4 cl
Amaretto Disaronno [5]	7,00
Bailey's Irish Cream [1,8]	7,00
Chartreuse verte [1]	7,00
Cointreau [1]	7,00
DOM Bénédictine [1]	7,00
Drambuie [1]	7,00
Frangelico [3]	7,00
Grand Marnier [3]	7,00
Kahlúa [2,5,9,14,19]	7,00
Likör 43 [1,2,19]	7,00
Southern Comfort [1,10,19]	7,00
Sambuca Molinari [19]	7,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

BITTERS

	4 cl
Averna [2,19]	6,00
Cynar [5,8,17]	6,00
Fernet Branca [5,8,17]	6,00
Fernet Branca Menta [2,17]	6,00
Gammel Dansk	6,00
Jägermeister [17]	6,00
Ramazzotti [2,19]	6,00
Underberg *2 cl*	6,00

NONINO GRAPPAS

	4 cl
il Merlot [17]	8,50
Io Chardonnay [17]	8,50
Uvabianca [17]	11,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

FRUIT SCHNAPPS

ALT ENDERLE	*2 cl*
Himbeer Quinta Essentia	8,50
Kirsch Quinta Essentia	8,50
Nussler	7,50
Pflaume Quinta Essentia	8,50
Quitte Quinta Essentia	8,50
Williams Quinta Essentia	8,50
Holunder-Gin Likör	7,50

Williams pear schnapps	10,50
Sour cherry schnapps	12,50
Raspberry schnapps	12,50
Plum schnapps	12,50
Apricot schnapps	10,50
Blackthorn schnapps	14,50
Quince schnapps	10,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

ALCOHOL-FREE COCKTAILS

BABY KION *18* 7,00
Ginger, lime juice, sugar syrup, verjuice [19], pomegranate

IPANEMA 7,00
Lime, brown cane sugar, ginger ale [1,19]

MANGO NO 5 *18* 7,00
Mango syrup, lime juice, bitter lemon [1,10,19], blood-orange syrup [1]

RED RUNNER *18* 7,00
San Bitter [1,19], pink grapefruit juice, lime juice, grenadine syrup [2,3]

VIRGIN COLADA 7,00
Pineapple juice [3], orange juice, coconut syrup [2], cream [1]

VIRGIN MOJITO 7,00
Mint, sugar, lime juice, spicy ginger [19]

No. 18
DIE BAR IM WALDHOTEL STUTTGART

WINES

		0,2 l
WHITE		
2017	Riesling Rebhuhn trocken (dry) [17] Winery Aldinger, Württemberg	9,50
2017	Weißburgunder (dry pinot blanc) [17] Winery Klopfer, Württemberg	9,50
2017	Chardonnay trocken (dry) [17] Winery Geheimer Rat Dr. von Bassermann-Jordan, Pfalz	9,50
2017	Lugana [17] Cà di Vitti, Italy	10,50
ROSÉ		
2017	Rosé dry [17] Winery Wöhrwag, Württemberg	9,50
RED		
2016	Lemberger trocken (dry) [17] Winery Wöhrwag, Württemberg	9,50
2016	Zweigelt trocken (dry) [17] Winery Klopfer, Württemberg	10,00
2016	Corral de Campanas [17] Bodega Quinta De La Quietud, Spain	10,50
2015	Cabernet Sauvignon Reserva [17] Bodega Casa Andes, Chile	10,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

CHAMPAGNES

	0,75 l
Perrier Jouët Grand Brut [17]	79,00
Perrier Jouët Rosé [17]	99,00
Perrier Jouët Grand Brut Magnum [17]	159,00
Perrier Jouët Blanson Rosé Magnum [17]	199,00
Louis Roederer Christal [17]	269,00
Moët & Chandon Brut Impérial [17]	99,00
Moët & Chandon Dom Perignon [17]	269,00
Veuve Clicquot Brut [17]	99,00
Veuve Clicquot Brut Rosé [17]	129,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

BEER

DRAUGHT BEER		
Dinkelacker Pils	0,30 l	3,90
Rothaus Pils	0,30 l	3,90
BOTTLED		
Rothaus Pils alcohol-free	0,33 l	3,90
Paulaner white beer	0,50 l	4,50
Paulaner white beer dark	0,50 l	4,50
Paulaner white beer Kristall	0,50 l	4,50
Paulaner white beer alcohol-free	0,50 l	4,50

MINERAL WATERS

Teinacher Gourmet Medium/Still	0,25 l	3,20
Teinacher Gourmet Medium/Still	0,50 l	5,90
Teinacher Gourmet Medium/Still	0,75 l	7,00
St. Leonhards Quelle Still	1,0 l	8,00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

SOFTDRINKS

	0,2 l
Coca Cola [1,9,19]	3,20
Coca Cola Light *contains a source of phenylalanine,1,9,14,19*	3,20
Fanta [1,3]	3,20
Mezzo Mix [1,9]	3,20
Sprite [1,9]	3,20

THOMAS HENRY

Bitter Lemon [3,10,19]	3,80
Ginger Ale [1,19]	3,80
Spicy Ginger [19]	3,80
Soda Water	3,80
Tonic Water [3,10,19]	3,80
Crodino *0,1 l* [1,19]	4,50
Monin Bitter [1], orange juice	4,50
San Bitter *0,1 l* [1,19]	4,50
Lemongrass syrup, tonic water [3,10,19]	4,50

JUICES AND NECTAR

Pineapple juice [3]	3,50
Apple juice [3]	3,50
Orange juice	3,50
Red grape juice	3,50
Elderberry juice	3,50
Tomato juice	3,50
Passion fruit nectar [3]	3,50
Black currant nectar	3,50
Rhubarb nectar	3,50
Cranberry nectar	3,50
Mango nectar	3,50
Sour cherry nectar	3,50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

JUICE SPRITZER

	0,3 l
Pineapple juice spritzer [3]	3,80
Apple juice spritzer [3]	3,80
Passion fruit nectar spritzer [3]	3,80
Orange juice spritzer	3,80
Red grape juice spritzer	3,80
Black currant nectar spritzer	3,80
Rhubarb nectar spritzer	3,80
Cranberry nectar spritzer	3,80
Mango nectar spritzer	3,80
Sour cherry nectar spritzer	3,80
Elderberry juice spritzer	3,80

HOT BEVERAGES

Café Crème [9]	3,20
Cappuccino [1,8,9]	3,80
Espresso [9]	3,00
Double Espresso [9]	5,50
Latte Macchiato [1,8,9]	3,80
Pot of tea [9]	4,50

The prices indicated are in euros and include the service fee
as well as the legally required value added tax.

No. 18

DIE BAR IM WALDHOTEL STUTTGART

FOOD SPECIALTIES

served from 12 am until 11 pm

CAESAR SALAD [5,6] 11,50
Poulard breast 180 g. 17,50

TAGLIERINI [3,5,A,I,X]
chili, green onion, cherry tomatoes 12,50
3 prawns 18,50

HOMEMADE SWABIAN RAVIOLI "MAULTASCHEN" [6,19,A,I,U,X]
caramelised onion, side salad 14,50

No. 18 CLUB SANDWICH [2,A,I,U,X]
french fries, red slaw salad 16,50

WALDHOTEL BURGER [2,12,19,H,V,X]
german beef, french fries, homemade sauce, red slaw salad 15,50

CURRYWURST [9]
homemade sauce, french fries 9,50

BREADED VEAL ESCALOPE "WIENER SCHNITZEL" [A,I,U,X]
potato and cucumber salad, cranberry marmelade 27,50

SWABIAN SIRLOIN STEAK "ZWIEBELROSTBRATEN" [12,19,A,I,L,X]
swabian noodles 'spaetzle', buttered vegetables 28,50

CHEESE FROM THE MAÎTRE AFFINEUR WALTMANN * [12,19,I,U]
international choice of aged raw milk cheese, mustard of figs, fruites, bread 18,50

YELLOW THAI CURRY SOUP * [I,M,T]
green asparagus, roasted cashews 7,50

* *We also serve these dishes after 11pm*

No. 18
DIE BAR IM WALDHOTEL STUTTGART

ADDITIVES

1. *with coloring agents / dye*
2. *with preservatives*
3. *with antioxidants*
4. *with flavor enhancer*
5. *sulphuretted*
6. *blackened*
7. *with phosphate*
8. *with milk protein*
9. *with caffeine*
10. *contains quinine*
11. *waxed*
12. *with taurine*
13. *contains a source of phenylalanine*
14. *with sweeteners*
15. *with orange peel*
16. *with hazelnut*
17. *with sulfite*
18. *with caramel*
19. *with acidifiers*

ALLERGENS

A. *wheat*
B. *rye*
C. *oats*
D. *spelt*
E. *barley*
F. *crustaceans and derived products*
G. *molluscs and derived products*
H. *soy and derived products*
I. *milk/lactose and derived products*
J. *peanuts and derived products*
K. *walnuts and derived products*
L. *hazelnuts and derived products*
M. *cashew and derived products*
N. *pecannuts and derived products*
O. *paranuts and derived products*
P. *macadamia nuts and derived products*
Q. *pine nuts and derived products*
R. *almonds and derived products*
S. *pne nuts and derived products*
T. *celery and derived products*
U. *mustard and derived products*
V. *sesame seeds*
W. *sulfor dioxide*
X. *egg an derived products*
Y. *fish and derived products*