



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.





APERÖ TIME

MILANO SPRITZ

Campari ^{2,13,19}
Elderflower Syrup ^{16,19}
Prosecco ¹⁹
Mint
8.00

RHABARBER LINER

Gin
Ginger Syrup ¹⁶
Rhubarb Syrup ^{2,16}
Lime Juice
Soda
8.00

MARTINI SPRITZ

White Vermouth ^{2,3,19}
Cassis ^{2,16}
Prosecco ¹⁹
Soda
7.50

Your time between work and absolute relaxation.



CLASSICAL APERITIFS

	0,1 l
RIESLING SPARKLING WINE BRUT ¹⁹ <i>Schloss Affaltrach</i>	7.50
CHAMPAGNE GRAND BRUT ¹⁹ <i>Perrier-Jouët, France</i>	14.50
AMERICANO <i>Red Vermouth ^{2,3,19}, Campari ^{2,13,19}, Soda</i>	7.50
APEROL SPRITZ <i>Aperol ^{2,3,19}, Prosecco ¹⁹, Soda</i> <i>The two Barbieris, Silvio and Luigi, developed the aperitif drink</i> <i>“Aperol” in 1919 exclusively for the Padua international trade</i> <i>fair.</i>	7.50
BELLINI <i>Peach purée, peach liqueur ^{1,17,19}, Prosecco¹⁷</i>	8.00
CAMPARI ^{2,13,19} ORANGE	7.50
CAMPARI ^{2,13,19} PASSIONFRUIT NECTAR	7.50
CAMPARI ^{2,13,19} SODA	7.50
CAMPARI ^{2,13,19} TONIC	7.50
FINO & TONIC <i>Fino Sherry ¹⁹ with Tonic Water ^{6,13,16}</i>	7.50
GIN & TONIC <i>Beefeater Gin, Thomas Henry Tonic Water ^{6,13,16}</i>	9.50



HUGO	7.50
<i>Elderflower syrup</i> ^{2,13,16} , <i>Prosecco</i> ¹⁹ , <i>soda, mint</i> <i>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 cookbook author Hans Gerlach referred to a “Holdirinha”. Who actually first created the cocktail is still debated today</i>	
LILLET BERRY	7.50
<i>Lillet Blanc</i> ^{2,19} , <i>Wild Berry</i> ¹⁶	
LILLET VIVE	7.50
<i>Lillet Blanc</i> ^{2,19} , <i>Tonic Water</i> ^{6,13,16} <i>This popular wine aperitif made from white grapes has been enjoyed since 1872.</i>	
VENEZIANO	7.50
<i>Aperol</i> ^{2,3,19} , <i>White Wine</i> ¹⁹ , <i>Soda</i>	
	5 cl
MARTINI BIANCO ^{2,3,19}	5.50
MARTINI EXTRA DRY ^{2,3,19}	5.50
MARTINI ROSÉ ^{2,3,19}	5.50
MARTINI ROSSO ^{2,3,19}	5.50



DIGESTIF COCKTAILS

APOTHEKE

Fernet Branca ¹⁹

*Crème de Menthe Green*²

Red Vermouth ^{2,3,19}

9.50

LA PERLA

Fino Sherry ¹⁹

Tequila Gold

Gold Pear Liqueur ^{2,3,16,18,19}

9.50

RUSTY NAIL

Scotch Whisky ¹⁸

Whisky Liqueur ¹⁸

9.50

WHITE RUSSIAN

Vodka

Coffee Liqueur ^{3,10,14,16}

Cream ^{15,1}

9.50

UP TO DATE

Armagnac ¹⁹

Fino Sherry ¹⁹

Orange Liqueur ^{2,19}

Sherry Vinegar ^{2,19}

9.50

KLOSTER

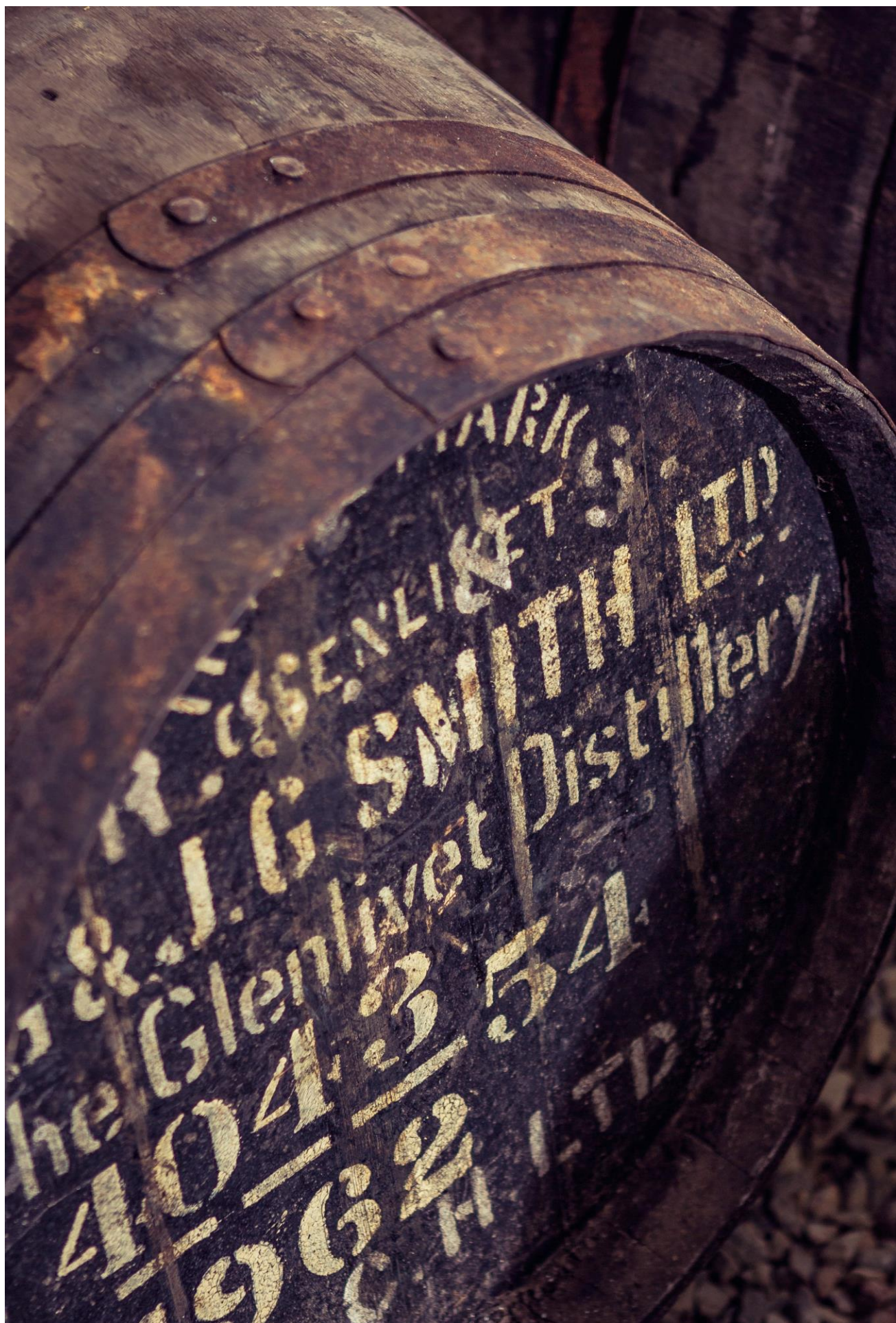
Gin

Benedictine ^{2,19}

Angostura ^{2,13}

Sugar Syrup

8.50



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 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.





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.



WHISKY COCKTAILS

MANHATTAN	9.50
<i>Rye whiskey ¹⁸, Red Vermouth ^{2,3,19}, Angostura Bitters ^{1,13}</i>	
MINT JULEP	9.50
<i>Bourbon Whiskey ¹⁸, Sugar Syrup, Mint</i>	
MINT SMASH	9.50
<i>Bourbon Whiskey ¹⁸, Lemon Juice, Sugar Syrup, Mint</i>	
OLD FASHIONED	9.50
<i>Bourbon Whiskey ¹⁸, Sugar, Angostura Bitters ^{2,13}</i>	
WHISKEY SOUR	9.50
<i>Bourbon Whiskey ¹⁸, Lemon Juice, Sugar Syrup</i>	

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
Rothaus Black Forest Single Malt ¹⁸	11.00



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
Lagavulin 16 years ¹⁸	11.00



	<i>4 cl</i>
ISLANDS	
Arran Sauternes Cask Finish ¹⁸	13.00
Talisker 10 years ¹⁸	8.50
Talisker Single Malt 2008	19.00
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
Aberlour A'Bunadh Batch 63	13.00
SCOTCH BLENDED	
Chivas Regal 12 years ¹⁸	8.50
Famous Grouse ¹⁸	7.50
Johnnie Walker Black Label ¹⁸	8.50



	<i>4 cl</i>
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 à 2cl 16,50

Flight, 5 glasses à 2cl 27,50



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	9.50
<i>Cachaça ¹⁸, White Cane Sugar, Lime</i>	
CUBA LIBRE	7.50
<i>Cuban Rum ², Lime Juice, Cola ^{2,10,14,16}</i>	
DAIQUIRI	7.50
<i>Cuban Rum ², Lime Juice, Sugar Syrup</i>	
HURRICANE 18	9.50
<i>Cuban Rum ², Lime Juice, Angostura Bitters ^{2,13} Ginger beer ¹⁶</i>	
MOJITO	9.50
<i>Cuban rum ², Lime Juice, Mint, White Cane Sugar, Soda</i>	
PIÑA COLADA	9.50
<i>Cuban Rum ², Pineapple Juice ⁶ Coconut Syrup ^{2,3}, Cream ^{15,1}</i>	
SABOR A MI 18	9.50
<i>Cuban Rum ², Apricot Brandy, Pineapple Juice ⁶ Lime Juice, Sugar Syrup</i>	
THE KION 18	9.50
<i>Peruvian Rum ², Ginger, Lime Juice, Sugar Syrup, Soda</i>	



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 years ¹⁸ 8.50

Cartavio X.O. ¹⁸ 13.00

Fiji

Marama Spiced Fijian- Rum ¹⁸ 8.50

Flight, 3 glasses à 2cl 16,50

Flight, 5 glasses à 2cl 27,50



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 “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	9.50
<i>Cognac ¹⁹, Brown Cacao Crème ^{2,6,15,I}, Cream ^{15,I}, Nutmeg</i>	
HORSE'S NECK	9.50
<i>Cognac ¹⁹, Ginger Ale ^{2,16}, Angostura Bitters ^{2,13}</i>	
SIDECAR	9.50
<i>Cognac ¹⁹, Orange Liqueur ¹², Lemon Juice</i>	

COGNAC

4 cl

Hennessy Fine de Cognac ¹⁹	9.50
Hennessy X.O. ¹⁹	19.00
Martell Cordon Bleu ¹⁹	16.00
Remy Martin V.S.O.P. ¹⁹	9.50
Remy Martin X.O. ¹⁹	19.00

ARMAGNAC

Bas Armagnac Baron G. Legrand ¹⁹	9.50
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BRANDY

Carlos I ¹⁹	8.50
Cardenal Mendoza ¹⁹	8.50

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 Sanlúcar de Barrameda, El Puerto de Santa María 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	9.50
<i>Fino Sherry</i> ¹⁹ , <i>White Vermouth</i> ^{2,3,19} , <i>Orange Bitters</i> ^{3,16}	
LA PERLA	9.50
<i>Manzanilla Sherry</i> ¹⁹ , <i>Tequila Gold</i> ¹⁸ , <i>Pear Liqueur</i> ^{2,3,16,18,19}	
TUXEDO COCKTAIL	9.50
<i>Fino Sherry</i> ¹⁹ , <i>Gin</i> , <i>Orange Bitters</i> ^{3,16}	

EMILIO LUSTAU SHERRY

	<i>4cl</i>
Amontillado Los Arcos ¹⁹	7.50
Fino Jarana ¹⁹	7.50
Manzanilla Papirusa ¹⁹	7.50
Pedro Ximenez San Emilio ¹⁹	8.50

RAMOS PINTO PORT

RP 10, Tawny 10 years ^{12,19}	7.50
RP 20, Tawny 20 years ^{12,19}	11.00
White Porto	7.50





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, White Vermouth ^{2,3,19}, Olive</i>	9.00
GIMLET <i>Gin, Lime Syrup ², Lime Juice</i>	9.00
GIN FIZZ <i>Gin, Lemon Juice, Sugar Syrup, Soda</i>	9.00
LONDON BUCK <i>Gin, Lemon Juice, Elderflower Syrup ¹⁶, Ginger Ale ^{2,16}</i>	9.00
NEGRONI <i>Gin, Campari ^{2,13,19}, Red Vermouth ^{2,3,19}</i>	9.00
TANGERINE 18 <i>Gin, Mandarin Syrup ^{2,3,6}, Lime Juice, Soda</i>	9.00



GIN

	<i>4 cl</i>
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 à 2cl 16,50

Flight, 5 glasses à 2cl 27,50



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.

VODKA COCKTAILS

BLUEBERRY HILL 18 <i>Vodka, Blueberries, Lime Juice, Sugar Syrup</i>	9.00
COSMOPOLITAN <i>Vodka, Orange Liqueur ^{1,17}, Lime Juice, Cranberry Juice</i>	9.00
MOSCOW MULE <i>Vodka, Ginger, Cucumber, Spicy Ginger ¹⁶</i>	9.00
WHITE RUSSIAN <i>Vodka, Coffee Liqueur ^{3,10,12,14,16}, Cream ^{15,1}</i>	9.50
VODKATINI <i>Vodka, White Vermouth ^{2,3,19}, Olive</i>	9.00



VODKA

	<i>4 cl</i>
GERMANY Freimut Vodka	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





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.



TEQUILA COCKTAILS

ECLIPSE	9.50
<i>Tequila Reposado ², Aperol ^{2,13,19}, Cherry Liqueur ¹², Lemon Juice</i>	
EL ROBLE 18	9.00
<i>Tequila Blanco, Lime Juice, Sugar Syrup, Lemon Lemonade ¹⁶</i>	
JIBISCO DE JALISCO	9.50
<i>Tequila Reposado ², Lime Juice, Triple Sec ^{3,16}, Chambord ¹⁰</i>	
MARGARITA	9.50
<i>Tequila Blanco, Orange Liqueur ^{2,19}, Lime Juice</i>	
TEQUILA SUNRISE	9.00
<i>Tequila Blanco, Orange Juice, Grenadine Syrup ^{3,16}</i>	

OLMECA TEQUILAS

	<i>4 cl</i>
Altos Reposado ²	9.50
Altos Plata	9.50



LIQUEURS

4 cl

Amaretto Disaronno ¹²	7.00
Bailey's Irish Cream ^{15,1}	7.00
Chartreuse Verte ²	7.00
Cointreau ²	7.00
DOM Bénédictine ²	7.00
Drambuie ²	7.00
Frangelico ¹²	7.00
Grand Marnier ¹²	7.00
Kahlúa ^{3,10,12,14,16}	7.00
Likör 43 ^{3,12,18}	7.00
Southern Comfort ^{2,3,16}	7.00
Sambuca Molinari ¹⁶	7.00



BITTERS

4 cl

Averna ^{3,16}	6.00
Cynar ^{12,15,19}	6.00
Fernet Branca ^{12,15,19}	6.00
Fernet Branca Menta ^{3,19}	6.00
Gammel Dansk	6.00
Jägermeister ¹⁹	6.00
Ramazzotti ^{3,16}	6.00
Underberg 2 cl ^{12,15,19}	6.00

NONINO GRAPPAS

4 cl

il Merlot ¹⁹	8.50
lo Chardonnay ¹⁹	8.50
Uvabianca ¹⁹	11.00

CALVADOS

4 cl

Château du Breuil 15 years ¹⁹	11.00
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FRUIT LIQUORS AND BRANDYS

ZIMMERLE	2 cl
Stuttgarter Gaishirtle (Pear Brandy)	8.50
ALT ENDERLE	
Raspberry Quinta Essentia	8.50
Cherry Quinta Essentia	8.50
Nussler	7.50
Plum Quinta Essentia	8.50
Quince Quinta Essentia	8.50
Elderberry-Gin Liquor	7.50
Sour Cherry Brandy	12.50
Apricot Brandy	10.50
Blackthorn Brandy	14.50
Quince Brandy	10.50
Wild Plum Brandy	12.50



ALCOHOL-FREE COCKTAILS

BABY KION 18 <i>Ginger, Lime Juice, Sugar Syrup, Verjuice ¹⁶, Pomegranate</i>	7.00
IPANEMA <i>Lime, Brown Cane Sugar, Ginger Ale ^{2,16}</i>	7.00
MANGO NO 5 18 <i>Mango Syrup, Lime Juice, Bitter Lemon ^{26,13,16}, Grenadine Syrup ^{3,6}</i>	7.00
RED RUNNER 18 <i>San Bitter ^{2,16}, Pink Grapefruit Juice, Lime Juice, Grenadine Syrup ^{3,6}</i>	7.00
VIRGIN COLADA <i>Pineapple Juice ⁶, Orange Juice, Coconut Syrup ³, Cream ^{15,1}</i>	7.00
VIRGIN MOJITO <i>Mint, Sugar, Lime Juice, Spicy Ginger ¹⁶</i>	7.00

WINES

WHITE	0,2 l	0,75 l
2020 Grauburgunder ¹⁹ Winery Tina Pfaffmann Pfalz	11.00	35.00
2020 Sauvignon Blanc „Steinwiege“ ¹⁹ Winery Schnaitmann Württemberg	14.50	45.00
2020 Riesling “Großheppacher Steingröble” ¹⁹ Winery Bernhard Ellwanger Württemberg	12.00	39.00
ROSÉ		
2020 M Rosé ¹⁹ Minuty Provence, France	13.50	43.00
RED		
2019 Lemberger ¹⁹ Winery Wöhrwag Württemberg	13.00	42.00
2017 Pràgal Verona ¹⁹ Tenuta Santa Maria Italy	13.00	42.00
2017 Corral de Campanas ¹⁹ Quinta de la Quietud Spain	13.50	44.00



CHAMPAGNES

0,75 l

Perrier Jouët Grand Brut ¹⁹	99.00
Perrier Jouët Blason Rosé Brut ¹⁹	129.00
Perrier Jouët Grand Brut <i>Magnum</i> ¹⁹	159.00
Perrier Jouët Blason Rosé Brut <i>Magnum</i> ¹⁹	199.00
Moët & Chandon 2009 Dom Perignon ¹⁹	365.00
Krug Grande Cuvée Brut ¹⁹	390.00
Vincent Couche Rosé Desir Extra Brut ¹⁹	85.00
Vincent Couche Sélection Parcellaire Brut Nature ¹⁹	90.00



BEER

Rothaus Pils	<i>0,3l</i>	4.40
Rothaus Pils non-alcoholic	<i>0,3l</i>	4.40
Radler	<i>0,3l</i>	4.40

Rothaus Wheat Beer	<i>0,5l</i>	5.00
Rothaus Wheat Beer non-alcoholic	<i>0,5l</i>	5.00
Paulaner Dark Wheat Beer	<i>0,5l</i>	5.00
Paulaner Filtered Wheat Beer	<i>0,5l</i>	5.00

MINERALWATER

Teinacher Gourmet Classic / Medium / Still	<i>0,25l</i>	3.80
Teinacher Gourmet Classic / Medium / Still	<i>0,5l</i>	6.60
Teinacher Gourmet Classic / Medium / Still	<i>0,75l</i>	8.00
St. Leonhards Quelle Still	<i>1,0l</i>	9.50



LEMONADES

0,2l

COCA COLA

Coca Cola ^{2,10,14,16}	3.80
Coca Cola Zero ^{2,10,11,14,16}	3.80
Fanta ^{2,6}	3.80
Mezzo Mix ^{2,14,16}	3.80
Sprite ^{2,6}	3.80

THOMAS HENRY

Bitter Lemon ^{6,13,16}	4.20
Ginger Ale ^{2,16}	4.20
Spicy Ginger ¹⁶	4.20
Soda Water	4.20
Tonic Water ^{6,13,16}	4.20

FENTIMANS

Tonic Water ^{6,13,16}	4.50
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Monin Bitter ¹ , Orange Juice	4.80
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San Bitter 0,1l ^{1,19}	4.80
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Lemongrass Syrup, Tonic Water ^{6,13,16}	4.80
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JUICES AND NECTAR

	<i>0,2l</i>
Pineapple Juice ⁶	4.00
Apple Juice ⁶	4.00
Orange Juice	4.00
Red Grape Juice	4.00
Tomato Juice	4.00
Passionfruit Nectar ⁶	4.00
Black Currant Nectar	4.00
Rhubarb Nectar	4.00
Cranberry Nectar	4.00
Sour Cherry Nectar	4.00
	<i>0,2l</i>
Juice Spritzer	4.40

HOT BEVERAGES

Café Crème ¹⁴	3.50
Cappuccino ^{14,15,1}	4.20
Espresso ¹⁴	3.20
Double Espresso ¹⁴	6.20
Latte Macchiato ^{14,15,1}	4.50
Pot of Tea	4.80



FOOD SPECIALITIES

Served from 6pm to 9:30 pm

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

OUR SEASONAL SPECIALITIES

BRUSCHETTA (4 pieces) ^{12,19,AJ} <i>Tomato, Cantaloup Melon, Burrata, Dark Balsamic Vinegar</i>	14.00
PEAS - VELOUTÉ ^{3,5,6,G,J} <i>Seared Scallop, Crème Fraîche, Pancetta</i>	11.50
PORK CHOP UNDER THE PINE CRUST ^{A,I,Q,X} <i>Chanterelle- Tomato Vegetables, Pesto- Mashed Potatoes</i>	27.50
ASIAN LIME CHICKEN ^{A,H,V} <i>Chicken Praline, Crunchy Vegetables, Fragrant Rice, Coriander- Sesame Pesto</i>	26.50
STUFFED CALAMARI ^{19,A,G} <i>Lukewarm Tomato- Focaccia Salad, Smoked Olive Oil, Taggiasca- Olives</i>	28.50

HOMEMADE SAUCES OR SIDE DISHES
FOR YOU TO CHOOSE FROM:

<i>Grilled Mediterranean Vegetables</i>	6.50
<i>Creamy Chanterelle Risotto</i> ¹	7.50
<i>Saffron- Aioli</i> ^{U,X}	4.00
<i>Mango- Onionchutney</i> ^{12,19}	4.00
<i>BBQ- Jus</i> ^{12,19,T,U}	6.50
<i>Herbal Lemon Butter</i> ¹	3.50

STARTERS

MARINATED BEEF FILET CARPACCIO ^{12,19,A,I}

*Truffle Cream, Grated Parmesan, Garden Herbs,
Bread Chip*

19.00



SEASONAL VEGETABLE VARIATION ^{12,19,Q}

Avocado, Basil Pesto

16.50

MARINATED TUNA ^{12,19,H,U,X,Y}

*Miso Mayonnaise, Grilled Watermelon,
Romaine Lettuce, Tomato*

18.50

SALADS

small

large



MIXED LEAF SALADS ^{12,19,U}

*Balsamic Dressing, Cherry Tomatoes, Cucumber,
Radishes, Garden Cress*

9.00

11.50

CAESAR SALAD ^{2,6,19,A,T,U,X}

*Homemade Dressing, Romaine Lettuce,
Croûtons, Parmesan*

10.50

13.50

ADD TO YOUR SALAD:

Grilled Corn-fed Chicken Breast

7.50

Sauteed Prawns ^F

12.00



Marinated Avocado

6.50

SOUP



SWEET POTATO – COCONUT SOUP ^{12,19,R,H,T *}

Mango, Spring Onions

10.00

CRUSTACEAN – TOMATO ESSENCE ^{12,19,F,T}

Crayfish Salad, Basil

11.00



HOMEMADE PASTA AND VEGETARIAN

TOMATO SPAGHETTI WITH BURRATA ^{12,19,A,I,X}
Semi- Dried Tomatoes, Basil 19.50

TRUFFLE – TAGLIATELLE ^{A,X}
Creamy Egg Yolk, Crispy Shallots, Chanterelles 20.50

FISH

GRILLED TUNA STEAK ^{12,19,I,F,R,Y}
*Fruity Crustacean Sauce, Green Asparagus,
Mango Risotto* 30.50

SOLE – ROLLS ^{3,5,6,A,I,X,Y}
*Pecorino Crust, Peas,
Homemade Lemon Tagliatelle, Pancetta* 37.00

MEAT

MARINATED BEEF RIB FROM THE OVEN ^{12,19,I,T,U}
*Sweet Potatoes, Green Asparagus, Mini Corn,
Bell Pepper- Onion Relish* 30.00

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ ^{12,19,A,I,T,X}
Jus, Buttered Vegetables, Homemade Pasta "Spätzle" 30.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ ^{12,19,A,I,U,X}
Potatoes and Cucumber Salad, Cranberries, Lemon 28.50

BEEF TENDERLOIN & PRAWN ^{12,19,F,I}
Crustacean Foam, Green Asparagus, Herb Risotto 38.00



DESSERT

YOGHURT – CRÈME BRÛLÉE ^{A,I,S,X}
Passion Fruit Sorbet, Amarettini, Peach 9.00

BLUEBEERY TART ^{A,H,I,X}
Sour Cream Ice Cream, Cookie Crumble, Blueberry Cream 8.50

ALMOND – RASPBERRY TARTLET ^{A,I,S,P,X}
Raspberry Sorbet, Pistachio, Raspberry- Lavender Gel 10.00

 VARIATION OF HOMEMADE FRUIT SORBETS ^{6,10}
Fresh Fruits, Fruit Gel 9.00

VARIATION OF CHEESE

	small	large
INTERNATIONAL RAW MILK CHEESE FROM MAÎTRE AFFINEUR WALTMANN ^{12,19,I,K,U *} <i>Fig Mustard, Fruits</i>	12.50	18.50

SNACKS

HOMEMADE BURGER ^{2,12,19,A,X}
*Smoky Onion Honey Sauce, Cheddar Cheese, Lettuce,
Tomatoes, Cucumber, Onion, Cole Slaw, French Fries* 17.50

CLUBSANDWICH ^{2,A,I,K,U}
*Corn- fed Chicken Breast, Bacon, Fried Egg, Cheese, Ham,
Lettuce, Tomatoes, Cucumber, Cole Slaw, French Fries* 17.50

HOMEMADE SWABIAN RAVIOLI „MAULTASCHEN“ ^{12,19,A,I,U,X}
Beef Broth, Melted Onions, Side Salad 18.50

CURRYWURST ^{6,9,I}
Homemade Curry Sauce, French Fries 12.00

 Vegan Dish

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

ADDITIVES

- | | |
|--------------------------------|--|
| 1. with flavour enhancer | 11. contains a source of phenylalanine |
| 2. with colouring agents / dye | 12. sulphuretted |
| 3. with preservatives | 13. contains quinine |
| 4. with nitrite curing salt | 14. with caffeine |
| 5. with nitrate | 15. milk protein |
| 6. with antioxidants | 16. acidifiers |
| 7. blackened | 17. taurine |
| 8. waxed | 18. caramel |
| 9. with phosphate | 19. sulfite |
| 10. with sweeteners | |

ALLERGENS

- | | |
|--|--------------------------------------|
| A. wheat | N. pumpkin seed |
| B. rye | O. chestnuts |
| C. oats | P. psitachios |
| D. spelt | Q. pine nuts |
| E. barley | R. coconut |
| F. crustaceans and derived products | S. almonds |
| G. molluscs/mussels and derived products | T. celery and derived products |
| H. soy and derived products | U. mustard and derived products |
| I. milk / lactose and and derived products | V. Sesame seeds and derived products |
| J. peanuts and derived products | W. sulphur dioxide and sulphites |
| K. walnuts | X. egg and derived products |
| L. hazelnuts | Y. fish and derived product |
| M. pistachio | |