

THE DOOR

Liquid Kitchen & Highballs

“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

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)	9.00€
Aperol, Sparkling Wine, Orange	
RHUBARB SPRITZ ^(O)	9.50€
Rosé Sparkling Wine, Rhubarb, Noilly Prat Ambré Vermouth, Lemon, St-Germain, Thyme, Ginger	
MEXICAN SPRITZ	9.50€
Espolón Blanco Tequila, St-Germain Elderflower Liqueur, Lime, Mint, Grapefruit, Schweppes White Peach	
LE FREAK SPRITZ	9.50€
Le Freak Vodka, Lillet Blanc, Quaglia Chinotto, Yuzu, Raspberry, Schweppes Bitter Lemon, Kaffir	



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€
Mooser Liesl Helles	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€

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.

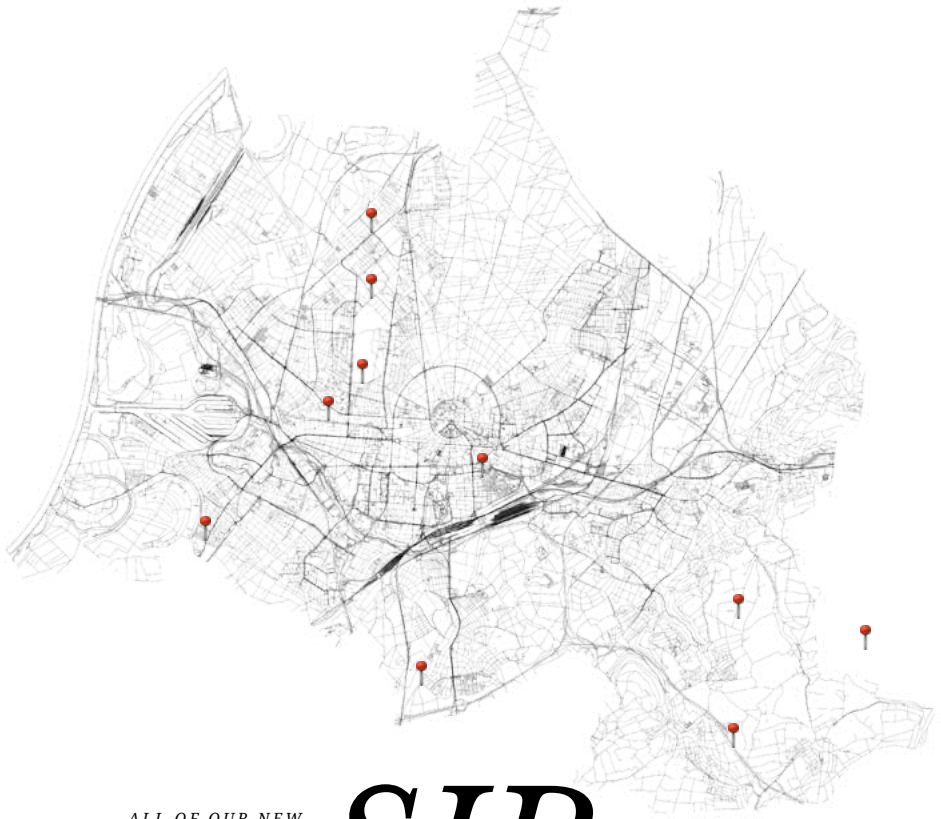
We work according to the motto:

"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



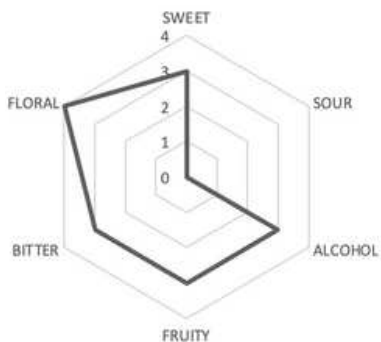
14.50€



*Toki Whisky / Amarás Mezcal / Suze /
Clarín Communal Rum / Rosé*

Sakura / Ume / Raspberry / Grapefruit

(○)



TRAGOPAN



INGREDIENTUM LOCALE:

Magnolia

MAGNOLIA × SOULANGEANA

HARVEST: MARCH 2024
PLACE: MÜHLBURG

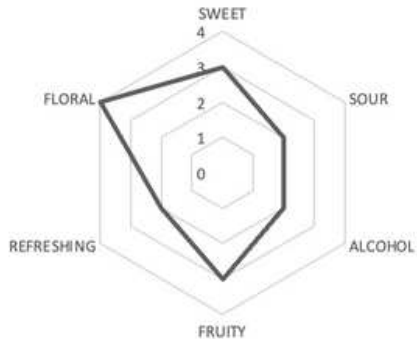


14.50€

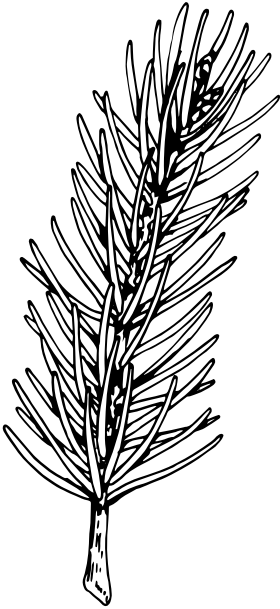


*Monkey 47 Sloe Gin / Falernum /
Clarín Communal Rum / Lillet Rosé*

*Magnolia / Rhubarb /
Verjuice / Paragon Labdanum*



BASSTÖLPEL



INGREDIENTUM LOCALE:

Caucasian Fir

ABIES NORDMANNIANA

HARVEST: DECEMBER 2023
PLACE: RÜPPURR

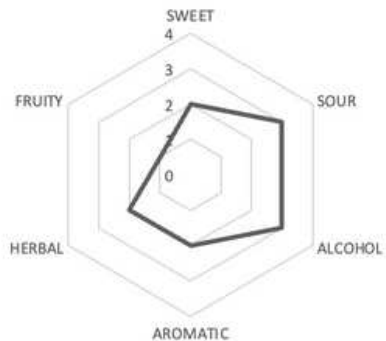


15.00€



*Barsol Pisco / Hampden Rum /
Laphroaig Whisky / Selva Negra*

*Caucasian Fir / Melon /
Almond / Verjuice / Lime*



GOULDAMADINE



INGREDIENTUM LOCALE:

Elderflower

SAMBUCUS

HARVEST: JUNE 2024

PLACE: DURLACH GEIGERSBERG

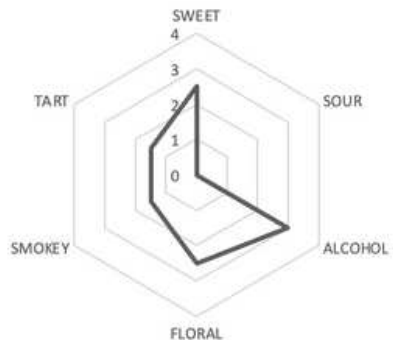


14.00€



*Black Tot Rum / Amarás Mezcal /
Suze / Le Freak Vodka*

Elderflower / Lavender / Orange / Salt



MARABU



INGREDIENTUM LOCALE:

Blackberry

RUBUS SECT. RUBUS

HARVEST: JULY 2024
PLACE: NORDSTADT



14.00€

alcohol free 10.00€



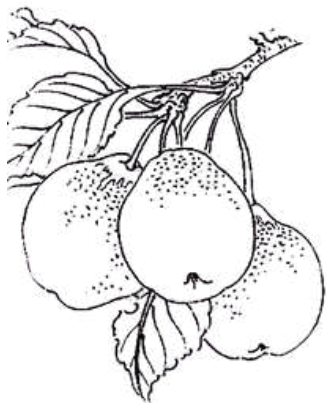
*Monkey 47 Dry Gin / Merlet Trois Citrus /
Rosé Sparkling Wine*

Blackberry / Lemon / Plum

(O)



JAPANBRILLENVOGEL



INGREDIENTUM LOCALE:

Nashi

PYRUS PYRIFOLIA

SUPPLIER: OBSTHOF WENZ
HARVEST: AUGUST 2024
PLACE: PFINTZTAL



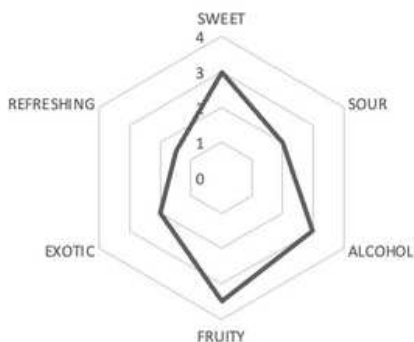
14.50€

alcohol free 11.00€



*Kiyoko Yuzu Sake / Jacobi 1880 Brandy /
Schladerer Williams Pear Brandy*

Nashi / Lemon / Sugar



ROADRUNNER



INGREDIENTUM LOCALE:

Green Walnut

JUGLANS REGIA

HARVEST: JULY 2024
PLACE: NEUREUT



13.50€

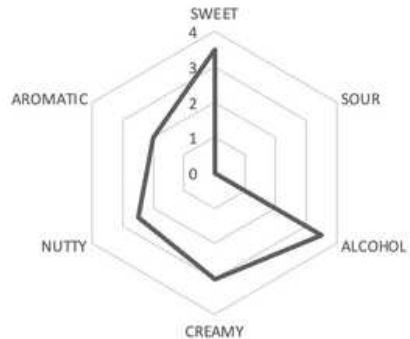
alcohol free 10.00€



*Hampden Rum / Black Tot Rum /
Angostura Bitters*

*Green Walnut / Heavy Cream /
Demerara Sugar / Tonka / Muscat*

(G)



KARMINGIMPEL



INGREDIENTUM LOCALE:

Wild Cherry

PRUNUS AVIUM

HARVEST: JULY 2024
PLACE: RÜPPUR

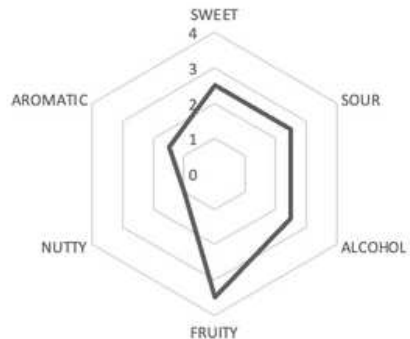


14.00€



*Horse with no Name Bourbon / Campari /
Luxardo Apricot / TBT Pimento Dram*

Cherry / Caramel / Almond / Lemon



AUSTERNVOGEL



INGREDIENTUM LOCALE:

Fig Leaf

FICUS CARICA

HARVEST: JULY 2024
PLACE: SÜDSTADT

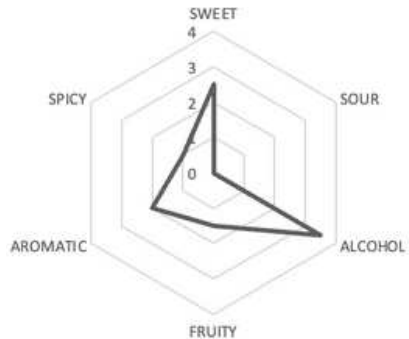


14.50€



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

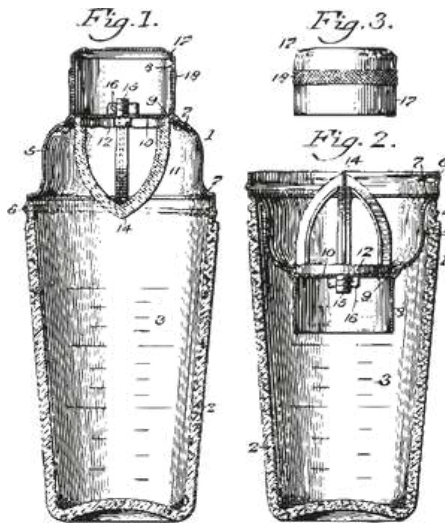
Fig Leaf / Quince / Chili / Salt



ALLTIME FAVOURITES

Most birds stay with us for 4-6 months and then fly away again. However, there are some that feel at home and have become so popular with our guests that they have settled down in the bar and are now counted among our Door classics.

In these drinks, the local character is not necessarily present, but there is still a lot of love for the product in the cocktail!



FLAMINGO

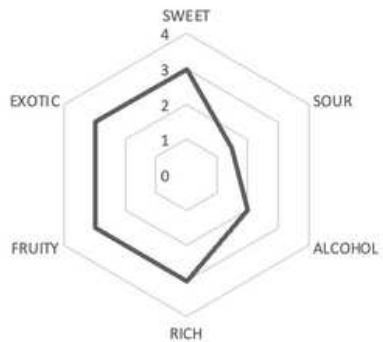


*Veritas Rum / Clairin Communal Rum
Pineapple / Coconut / Lemon / Gold*



14.00€

alcohol free 11.00€



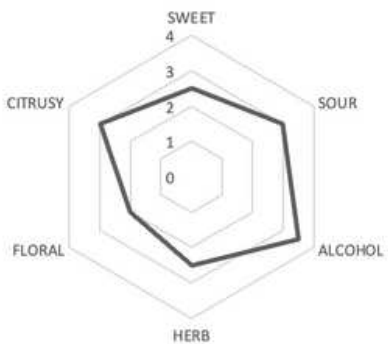
PFAU



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



14.00€
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



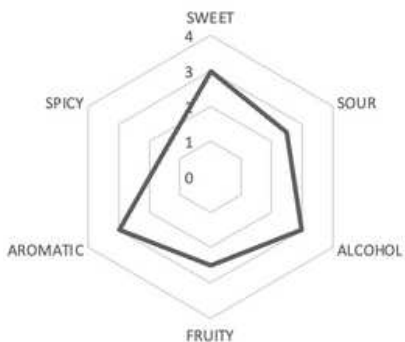
No.3 London Dry Gin

Curry / Mango / Ginger / Tarragon / Kaffir / Lemon



14.50€

alcohol free 11.00€



TUCÁN



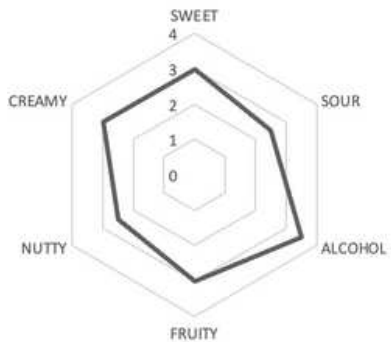
*Veritas Rum / Black Tot Rum / Revolte Dry Curaçao
Pineapple / Pistachio / Grapefruit / Cinnamon / Lime*

(H)



14.50€

alcohol free 11.00€



ALL COCKTAILS AT A GLANCE

MANDARINENTE	14.50€
Japanese Whisky, Mezcal, Suze, Rum, Rosé, Sakura, Ume, Raspberry, Grapefruit	
TRAGOPAN	14.50€
Sloe Gin, Falernum, Rum, Lillet Rosé, Magnolia, Rhubarb, Verjuice, Labdanum	
BASSTÖLPEL	15.00€
Pisco, Rum, Whisky, Selva Negra, Caucasian Fir, Melon, Almond, Verjuice, Lime	
GOULDAMADINE	14.00€
Rum, Mezcal, Suze, Vodka, Elderflower, Lavender, Orange, Salt	
MARABU	14.00€
Gin, Trois Citrus, Rosé Sparkling Wine, Blackberry, Lemon, Plum	
JAPANBRILLENVOGEL	14.50€
Yuzu Sake, Brandy, Pear Brandy, Nashi, Lemon, Sugar	
ROADRUNNER ^(G)	13.50€
Rum, Bitters, Green Walnut, Heavy Cream, Demerara Sugar, Tonka, Muscat	
KARMINGIMPEL	14.00€
Bourbon, Campari, Apricot Brandy, Pimento Dram, Cherry, Caramel, Almond, Lemon	
AUSTERNVOGEL	14.50€
Brandy, Red Vermouth, Rye Whiskey, Fig Leaf, Quince, Chili, Salt	
FLAMINGO	14.00€
Rum, Pineapple, Coconut, Lemon, Gold	
PFAU	14.00€
Gin, Pink Pepper, Pink Grapefruit, Jasmine, Lemon	
EISVOGEL	14.00€
Gin, Blood Orange Eau de Vie, Yuzu Aperitif, Lime, Sugar, Kaffir, Salt, Olive Oil	
NASHORNVOGEL	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!



HIGHBALLS & SHOTS

*Highballs are slightly smaller cocktails served in
a frosted glass with lots of ice and a carbonated filler.*

They are made quickly and their size allows you to try different combinations.

HIGHBALLS - THE TAPAS OF COCKTAILS

ROSÉ & GINGER HIGHBALL 8.00€

Wild Turkey 101 Rye Whiskey, Rosé Wine, Lemon, Sugar, Orange Bitters, Schweppes Ginger Ale

RASPBERRY BASIL HIGHBALL 8.00€

No.3 London Dry Gin, Schladerer Raspberry Eau de Vie, Basil, Lemon, Sugar, Schweppes Soda

SLOE GIN FIZZ HIGHBALL 8.50€

The Door Sloe Gin, Sugar, Lemon, Rose Water, Peychauds Bitters, Schweppes Soda Water

HIMBEER PALOMA HIGHBALL 8.50€

Espolón Blanco Tequila, Amarás Mezcal, Raspberry, Lime, Salt, Thomas Henry Pink Grapefruit

WHITE PEACH HIGHBALL 8.00€

Toki Japanese Whisky, Aperol, Noilly Prat, Patrón Tequila, Lemon, Schweppes White Peach

LILLET HIGHBALL 8.00€

Lillet Blanc, Rosé & Rouge, Lime, Vineyard Peach, Schweppes Dry Tonic Water

SHOTS

RUM CHICK 4.50€

Hampden Rum, Clairin Rum, Lime,
Revolte Dry Curaçao, Almond Orgeat

RYE CHICK 4.50€

Horse with no Name Rye Whiskey,
Amarás Mezcal, DOM Bénédictine,
Peychauds Bitters

MEZCAL CHICK 4.50€

Amarás Verde Mezcal Espadín,
Amaro Montenegro, Orange

VODKA CHICK 4.50€

The Door Limoncello, Yuzu,
Sugar, Le Freak Vodka

NON-ALCOHOLIC

NON-ALCOHOLIC COCKTAILS

<i>VIRGIN</i> EISVOGEL	11.00€
Brick Free, Martini Floreale, yuzu, lemon, tangerine, sugar, kaffir, salt, olive oil	
<i>VIRGIN</i> PFAU	11.00€
Everleaf Marine, Brick Free, pink pepper, pink grapefruit, jasmine, lemon	
<i>VIRGIN</i> FLAMINGO	11.00€
Lyre's White Cane Spirit, pineapple, coconut, lemon, gold	
<i>VIRGIN</i> NASHORNSVOGEL	11.00€
Homemade alcohol free gin, curry, mango, ginger, kaffir, lemon	
<i>VIRGIN</i> MARABU	10.00€
Brick Free, Aperitiv bitter, Blackberry, Lemon, Plum, Rosé Verjuice	
<i>VIRGIN</i> JAPANBRILLENVOGEL	11.00€
Ronsin, Nashi, Yuzu, Lemon, Salt, Sugar	
<i>VIRGIN</i> ROADRUNNER	10.00€
Ronsin, Green Walnut, Heavy Cream, Sugar, Tonka, Muscat, Bitters	
<i>VIRGIN</i> TUCÁN	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 Soda Water 0,2l	4.00€	Coca-Cola 0,2l	4.00€
Schweppes White Peach 0,2l	4.00€	Coca-Cola light 0,2l	4.00€
Schweppes Bitter Lemon 0,2l	4.00€	Fever-Tree Indian Tonic 0,2l	4.50€
Thomas Henry Pink Grapefruit 0,2l	4.00€	Fever-Tree Mediterranean Tonic 0,2l	4.50€

RUM

UNAGED / YOUNG

Clairin Communal 43%	7.50€
Clement Canne Bleu 50%	6.50€
Hampden Rum Fire Overproof 63%	7.00€
Havana Club 3 Years 40%	6.00€
Veritas Foursquare & Hampden 47%	7.00€

AGED

Abuelo 15 Years Cognac Finish 40%	13.50€
Arehucas 18 Years 40%	11.50€
Black Tot Rum 46,2%	7.50€
Brugal 1888 40%	9.50€
Equiano Afr.-Carib. Rum 8 Years 43%	9.50€
Foursquare Premise 10 Years 46%	9.50€
Hampden Estate 8 Years 46%	10.50€
HC Selección de Maestros 45%	9.50€
Plantation Barbados 5 Years 40%	6.50€
Rhum J.M. XO 45%	10.50€
Ron Cihuatán 8 Years 40%	8.50€
Rum Sixty Six 12 Years 59%	9.50€

- RUM JOURNEY -

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

Brugal 1888 40%

Hampden Estate 8 Years 46%

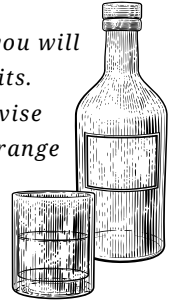
Equiano Afr.-Carib. Rum 8 Years 43%

Only 26€

*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.*

*All of our Rums are served
in 40ml.*



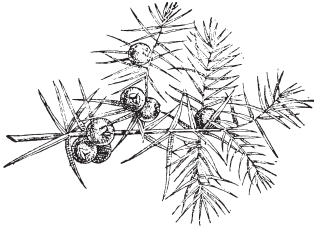
SWEET SIDE OF LIFE

El Dorado 12 Years 40%	7.50€
Havana Club Pacto Navío 40%	6.50€
Plantation Barbados XO 20th Anniv. 40%	10.50€
Plantation Pineapple 40%	6.50€
Revolte Pandan 40%	7.50€
Revolte Spiced Rum 40%	7.50€
Ron Botucal Reserva Exclusiva 12 Years 40%	7.50€
Ron Millonario Solera 15 Years 40%	9.50€

HIGH END

Abuelo Centuria 30 Years 40%	26.50€
Arehucas Capitán Kidd 30 Years 40%	30.50€
Caroni 18 Years 100th Anniversary 51.4%	40.00€
Foursquare Plenipotenciario 60%	26.00€
Plantation Extrême No.3 ITP 22 Years 54.8%	42.00€
Plantation Extrême No.3 HJC 22 Years 56.2%	50.00€
Velier Royal Navy Rum Tiger Shark 57.18%	20.00€

GIN



The spirits are just a selection of the variety that we have. We are happy to advise you individually.

All of our Gins are served in 50ml.

We included a small tonic recommendation next to each gin

CLASSIC

Beefeater 24 45%	7.50€
Fords London Dry Gin 45%	8.00€
Roku Gin 43%	8.00€
No. 3 London Dry Gin 46%	7.00€
Sipsmith 41,6%	8.00€
Sipsmith VJOP 57,7%	11.00€

FRUITY

Quarantini Social Dry Gin 42%	7.50€
Tanqueray Flor de Sevilla 41,3%	8.50€
Thomas Dakin 42%	9.00€
Lind & Lime 44%	8.50€

HERBAL

Kyrö Gin 46,3%	10.00€
Monkey 47 Smoke House 47%	12.00€
Niemand 46%	11.00€

CITRUSY

Bobby's 42%	8.50€
Citadelle 44%	8.50€
Tanqueray Malacca 40%	25.00€
Tanqueray No. Ten 47,3%	9.00€

FLORAL

Ferdinand's 44%	10.50€
Hendrick's 44%	9.00€
Monkey 47 47%	10.00€
Nordés 40%	8.00€

- TONIC WATER -

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

WHISK(E)Y



The spirits are just a selection of the variety that we have. We are happy to advise you individually. All whisk(e)y are served in 40ml.

JAPANESE

Hibiki Japanese Harmony 43%	15.00€
Nikka Coffey Grain 45%	9.50€
Nikka Days 40%	7.50€
Nikka from the Barrel 51.4%	9.50€
The Chita 43%	9.50€
Yamazaki 12 Years 43%	27.00€

BOURBON

Basil Hayden's 40%	7.50€
Booker's 60-65%	10.50€
Elijah Craig 12 Years 47%	14.50€
Horse with no Name 45%	10.00€
Knob Creek Bourbon 50%	8.50€
Makers Mark Bourbon 45%	7.00€
Makers Mark Cask Strength 55,75%	12.50€
Wild Turkey Rare Breed 58,4%	8.50€
Willett Pot Still Reserve 47%	13.50€

(SCOTCH) SINGLE MALT

Ardbeg 10 Years 46%	8.50€
BenRiach 10 Years 40%	7.50€
Caol Ila 12 Years 43%	9.50€
Edradour 10 Years 40%	7.50€
GlenAllachie 12 Years 46%	7.50€
GlenDronach 12 Years 43%	6.00€
Glenfiddich 21 Years Rum Cask Finish 40%	25.00€
Glenfiddich Our Solera 15 Years 40%	9.50€
Glenfiddich Small Batch 18 Years 40%	13.50€
Glengoyne 10 Years 40%	6.50€
Jura Seven Wood 42%	12.50€
Laphroaig Oak Select 40%	8.50€
Port Askaig 8 Years 45,8%	9.50€
Starward Left-Field 40%	8.50€
Talisker Storm 45.8%	7.50€
The Balvenie 14 Years Caribbean Cask 43%	11.50€
The Dalmore 15 Years 40%	11.50€
The Macallan Triple Cask 12 Years 40%	16.00€

RYE / CANADIAN

Knob Creek Straight Rye 50%	8.50€
Lot N°40 Canadian Rye 43%	7.50€
Old Overholt Straight Rye 40%	6.50€
Stork Club Straight Rye 45%	9.50€
Wild Turkey 101 Rye 50,5%	7.00€
Woodford Reserve Rye 45,2%	7.00€

IRISH

Jameson 40%	6.00€
Redbreast 12 Years 40%	8.50€
Teeling Single Malt 46%	7.50€

DIVERSE



*The spirits are just
a selection of the
variety that we have.*

We are happy to advise you individually.

*All the following Spirits are served in
20ml.*

TEQUILA

Gran Cava de Oro Añejo 40%	6.50€
Herradura Añejo 40%	5.00€
Sierra Milenario Añejo 41,5%	5.00€
Patrón Silver 40%	5.00€
Patrón Reposado 40%	5.50€
Patrón Añejo 40%	6.00€

LIQUEURS

Artemi Ronmiel de Indias 20%	3.50€
Butterscotch Original Caramel 20%	3.50€
Chartreuse Verte 55%	5.00€
The Door Limoncello 25%	3.50€
The Door Kaffee 20%	3.50€
Holy Basil - Basil Smash Liqueur 20%	4,00€
The Door liqueurs 20-25%	15.00€
<i>200ml Bottle to take home</i>	
Holy Basil - Basil Smash Liqueur 20%	20.00€
<i>500ml Bottle to take home</i>	

VODKA

Kauffman Soft Vodka 40%	6.00€
Haku Vodka 40%	5.00€
Le Freak Vodka 40%	4.00€

MEZCAL

Amarás Verde Mezcal Espadín 42%	5.00€
Le Tribute Mezcal Cenizo Silvestre 45%	7.00€
Marca Negra Meteoro Espadín 45%	5.50€
elva Negra blanco 40%	6.50€
Selva Negra classico 46%	8.50€
Topanito Mezcal Espadin 52%	5.50€

BRANDIES / SPIRITS

Faude sizilianische Blutorange 42%	5.50€
Faude Fichtensprossengeist 40%	5.00€
Faude Gurkengeist 40%	5.00€
Faude Rote Beete Geist 40%	5.00€
Faude Zwetschge gereift 52.5%	14.00€
Kernstein Schwarze Königin 46%	12.00€
Kernstein Wonnegauer Himbeere 45%	6.50€
Scheibel Finesse Gold-Quitte 40%	4.50€
Scheibel Finesse Himbeere 40%	4.50€
Scheibel Finesse Rosen-Apfel 40%	4.50€
Scheibel Moor-Birne 40%	4.50€
Schladerer Schlehengeist 42%	4.50€
Schladerer Williams Birne 40%	4.50€



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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