No. 18

DIE BAR IM WALDHOTEL STUTTGART

PASSIONATE ABOUT HOSPITALITY

Exciting encounters, romantic declarations of love, celebrated successes, unforgettable stories – the bar creates the perfect backdrop for unique key scenes in countless films and novels, and many cocktails have become world famous thanks to timeless classics.
We normally provide quite a relaxed and calm atmosphere – but it's our real passion to create truly magical and delightful moments for you.
Whether you're in good company or enjoying some quiet moments to yourself.

Our head bartender Matthias Raab has a vast range of drinks for you to choose from. Syrups, infusions and garnishes are made in-house and add refreshing sophistication to his creations, be they with or without alcohol.
His signature drinks are composed with the utmost care and they develop their full flavour on the palate.
If you'd like to find out more, we look forward to welcoming you for a chat.

We are also happy to serve you small snacks and selected dishes prepared in the Finch restaurant kitchen.

Make yourself at home and welcome to bar No. 18.

* At your request, we can provide you with a bar menu with all allergens and additives subject to declaration. If you have any questions, please contact us directly.

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SIGNATURE COCKTAILS

Try something new – delicious creations just for you!

FOREST LAGOON
White Rum, Coconut Water, Pistachios, Lime,
White Cane Sugar, Mint Oil 13.50

MYSTIC PUNCH
Dark Rum, Cranberry, Cardamom, Lavender, Mint, Sugar Syrup 15.00

MATTHIAS' FAVOURITE
Dark Rum, Apricot Brandy Lime, Demerara Syrup, Pineapple 13.00

FORAOISE
Irish Whiskey, Apple, Honey, Basil, Coconut Water, Egg White Bacon 13.50

WHISKEY-BIRNEN SOUR
Pear Whiskey Infusion, Pisco, Grapes, Demerara Syrup,
Lemon, Egg White 15.00

BLACK TEA GIN
Earl Grey Gin Infusion, Lime, Honey Syrup, Tonic Water 14.50

TROPICAL ZEST
Vodka, Cranberry, Pepper, Mango, Lime, Ginger Beer 15.00

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VERJUS PUNCH
Vodka, Verjuice, Coconut Water, Pineapple, Lime 13.50

YOGURETTE
Yoghurt, White Rum, Strawberries,
Crème de Cacao White, Champagne 19.50

COCOA DREAM DELIGHT
Brandy, Crème de Cacao White, White Chocolate, Cream 13.50

SOURS, FIZZ AND COLLINS

Rum, Gin, Aperol, Amaretto…
We gladly prepare your Sour, Fizz or Collins using your preferred spirit!

WHISKEY
Bourbon Whiskey, Lemon, Sugar, Egg White 13.50

PISCO
Pisco, Lime, Sugar, Bitters, Egg White 13.50

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CLASSIC DRY COCKTAILS

MARTINI COCKTAIL
Gin, Dry Vermouth 12.00

VODKATINI
Vodka, Dry Vermouth 12.00

MANHATTAN
Bourbon Whiskey, Sweet Vermouth, Angostura Bitters 13.00

AMERICANO
Campari, Sweet Vermouth, Soda 12.50

NEGRONI
Campari, Sweet Vermouth, Gin 14.00

OLD FASHIONED
Rye Whiskey, Sugar, Angostura Bitters 14.50

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LEGENDARY MEDIUM DRINKS

BLOOD AND SAND
Laphroaig Whiskey, Cherry Heering, Sweet Vermouth, Orange 15.00

CLASSIC MARGARITA
Tequila, Cointreau, Lime, Salt 12.50

DAIQUIRI
White Rum, Lime, White Cane Sugar 13.50

PORNSTAR MARTINI
Vodka, Licor 43, Passion Fruit, Champagne 19.50

ESPRESSO MARTINI
Vodka, Kahlúa, Espresso 13.50

COSMOPOLITAN
Vodka, Cointreau, Cranberry, Lime 13.50

FEMME FATALE
Vodka, Aperol, Sugar, Raspberry, Watermelon, Rosemary 13.50

GIMLET
Gin, Lime Cordial, Lime 12.00

WHITE LADY
Gin, Cointreau, Lemon 12.00

SINGAPORE SLING
Gin, Cherry Heering, DOM Benedictine, Sugar, Lemon, Pineapple 14.50

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TIKI DRINKS

CAIPIRINHA
Cachaça, Lime, White Cane Sugar 14.50

MOJITO
White Rum, Lime, Mint, White Cane Sugar, Soda 14.50

PINA COLADA
White Rum, Dark Rum, Cream of Coconut, Pineapple, Cream 14.00

PLANTER'S PUNCH
White Rum, Dark Rum, Pineapple, Orange, Lemon, Grenadine 13.50

MAI TAI
White Rum, Dark Rum, Cointreau, Overproof Rum, Lime, Almonds, Pineapple 15.00

ZOMBIE
White Rum, Dark Rum, Apricot Brandy, Pineapple, Orange, Lemon, Overproof Rum, Grenadine 15.00

FOG CUTTER
Rhum Agricole, Cognac, Gin, Cointreau, PX Sherry, Lemon, Almond Syrup 15.00

LONG ISLAND ICED TEA
White Rum, Vodka, Tequila, Gin, Cointreau, Lime, Coke 16.50

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DESSERT COCKTAILS

KEY LIME PIE
Coconut Rum Infusion, Licor 43, Cointreau, Lime, Cream 12.50

BRANDY ALEXANDER
Brandy, Crème de Cacao, Cream 12.00

WHITE RUSSIAN
Vodka, Kahlúa, Cream or Milk 12.00

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FRESH AND FREE

FRUIT PUNCH *Pineapple, Passion Fruit, Orange, Lemon, Grenadine*	10.50
IPANEMA *Lime, White Cane Sugar, Ginger Ale*	12.00
VIRGIN MOJITO *Mint, Lime, White Cane Sugar, Ginger Ale*	12.00
JAMAICAN MULE *Undone No.1, Ginger Beer, Lime*	13.50
GIN-FREI MULE *Tanqueray 0,0%, Ginger Beer, Lime*	13.50
NOT WHISKEY SOUR *Undone No.3, Lemon, Sugar Syrup, Egg White*	13.00
WILD BERRY DELIGHT *Undone No.8, Wild Berry Lemonade, Wild Berries*	10.50
VIRGIN COLADA *Pineapple, Orange, Cream of Coconut, Cream*	12.00

NON-ALCOHOLIC SPIRITS

	4 cl
Seedlip Spice 94	10.50
Tanqueray 0,0%	9.00
Undone No. 01 Jamaican Dark Cane Not Rum	9.00
Undone No. 03 American Blend Not Whiskey	9.00
Undone No. 08 Not Wine Aperitif	9.00


G. SMITH LTD
The Glenlivet Distillery

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 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.

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GERMANY

	4 cl
AltEnderle Terrador Fassstärke	17.00
AltEnderle Neccarus Single Malt 15 Jahre	17.00
Rothaus Black Forest Single Malt Whisky	13.00
Slyrs Bavarian Single Malt Whisky	13.00

SCOTTLAND

HIGHLANDS	*4 cl*
AnCnoc 12 Years	15.00
Clynelish 18 Years – 1996/2016	27.50
Dalwhinnie 15 Years	11.50
Glenmorangie 12 Years	11.50
Glenmorangie Nectar d'Or 16 Years	13.00
Glenfiddich 18 Years	15.00
Glenfiddich 21 Years	22.50
Oban 14 Years	15.00
The Dalmore 15 Years	15.00

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ISLAY	*4 cl*
Ardbeg Uigeadail Single Malt	15.00
Laphroaig Malt 10 Years	11.50
Lagavulin 16 Years	18.50

ISLANDS	*4 cl*
Scapa Skiren	13.50
Talisker 10 Years	11.50

LOWLANDS	*4 cl*
Glengoyne 15 Years	15.00

SPEYSIDE	*4 cl*
Knockando 12 Years	10.50
The Glenlivet 15 Years	14.50
The Glenlivet 18 Years	17.00
The Glenlivet Nadurra Oloroso	17.00

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SCOTCH BLENDED	*4 cl*
Chivas Regal 12 Years	10.50
Johnnie Walker Black Label	10.50
Shackleton	18.00

IRELAND

	4 cl
Connemara Peated Irish Single Malt	10.50
John Jameson	9.50
Midleton Vintage Release 2022	26.00
Redbreast 12 Years Single Pot Still	13.50
Redbreast 15 Years Pure Pot Still	15.00
Teeling Single Malt Rum Cask	10.50

AMERICA

KENTUCKY	*4 cl*
Bulleit Rye	11.50
Maker's Mark Bourbon	10.50
Woodford Reserve Bourbon	11.50

JAPAN

	4 cl
Nikka Whisky from the Barrel	13.50


Havana Club
RASE
LANCA

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.



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BARBARDOS

	4 cl
Plantation XO 20th Anniversary	13.50

BRASIL

	4 cl
Nêga Fuló Cachaça	9.50

DOMINICAN REPUBLIC

	4 cl
Matusalem Gran Reserva 15	11.50
Brugal 1888 Superior	10.50

GUATEMALA

	4 cl
Ron Zacapa Centenario XO	22.50

JAMAICA

	4 cl
Appleton Estate 12	11.50

MARTINIQUE

	4 cl
Clément Rhum Ambre Agricole	10.50

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CUBA

	4 cl
Havana Club 3 Años	9.50
Havana Club 7 Años	10.50
Havana Club Seleccion de Maestro	13.50

MAURITIUS

	4 cl
Labourdonnais Amélia	11.50

PANAMA

	4 cl
Abuelo 12 Años	11.50

PHILIPPINES

	4 cl
Don Papa Gayuma	14.00

PERU

	4 cl
Cartavio Solera 12 Años	10.50
Cartavio XO 18 Años	15.00

TRINIDAD AND TOBAGO

	4 cl
Plantation Pineapple Stiggins Fancy	10.50



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 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 "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.



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COGNAC

	4 cl
Hennessy X.O.	24.50
Remy Martin V.S.O.P	13.00
Remy Martin X.O.	22.50

BRANDY

	4 cl
Carlos I	10.50
Cardenal Mendoza	10.50

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.



SHERRY

	5 cl
Emilio Lustau Fino Jarana, very dry	11.50
Emilio Lustau Amontillado Los Arcos, medium dry	11.50
Emilio Lustau Pedro Ximenez San Emilio, sweet	13.00

PORT WINE

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 in- creased storage suitability, port rapidly gained popularity with the British and became an important export item through to today.



PORT WINE

	5 cl
Alves de Sousa Tawny Port, 10 Years	11.50
Niepoort Late Bottled Vintage Port 2018	11.50
Ramos Pinto Ruby Port	11.50
Ramos Pinto White Porto	11.50



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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.

GERMANY

	4 cl
Ginstr	11.50
Ginstr EURO 2024 *Hand – crafted by the Swiss National Football Team*	13.50
Monkey 47	12.50

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SCOTTLAND

	4 cl
Hendrick's	11.50
The Botanist	11.50

ENGLAND

	4 cl
Beefeater	9.50
Sipsmith	12.00
Tanqueray Ten	10.50

SPAIN

	4 cl
Gin Mare	11.50



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 tradition al 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.

FRANCE

	4 cl
Grey Goose	11.50

THE NETHERLANDS

	4 cl
Ketel One	10.00

POLAND

	4 cl
Belvedere	11.50

RUSSIA

	4 cl
Beluga Noble	11.50

SCOTTLAND

	4 cl
Discarded Chardonnay Grape Vodka	10.50

SWEDEN

	4 cl
Absolut	9.50



TEQUILA AND MEZCAL

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 be- ginning 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"!

Tequila and Mezcal - two Mexican spirits that combine tradition and craftsmanship in every bottle

Tequila is made from the blue Weber agave and comes from specific geographical regions such as Jalisco. Its taste varies depending on the maturation: a Bianco is fresh and clear with citrus aromas, while the Reposado develops gentle notes of vanilla and wood through storage in oak barrels. Whether pure or in cocktails – tequila is versatile and always a pleasure.

Mezcal, its smoky relative, is made from various varieties of agave, often in Oaxaca.

The agave hearts are traditionally roasted in stoves under steam, which gives the mezcal its characteristic, smoky taste. Each variety and region produces unique nuances: from earthy and spicy to fruity and floral. Mezcal is often enjoyed pure to experience its complexity.

Discover the diversity and unique character of Mexico in every sip!

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TEQUILA

	4 cl
Olmeca Blanco	9.50
1800 Jose Cuervo Reposado [19]	12.00

MEZCAL

	4 cl
Topanito Espadín Artesanal	10.50

GERMAN AGAVE SPIRIT

	4 cl
Selva Negra Blanco	12.50
Selva Negra Reposado	13.50

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AQUAVIT

	4 cl
Linie	9.50

BITTER

	4 cl
Averna	8.50
Cynar	8.50
Fernet Branca	8.50
Branca Menta	8.50
Gammel Dansk	8.50
Jägermeister	8.50
Ramazzotti	8.50

PASTIS

	4 cl
Pernod Paris	9.50

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LIQUEURS

	4 cl
Amaretto Di Saronno	9.50
Bailey's Irish Cream	9.50
Chambord	10.50
Chartreuse Verte	11.50
Cointreau	10.00
DOM Bénédictine	10.00
Drambuie	10.50
Frangelico	9.50
Grand Marnier	9.50
Kahlúa	9.50
Licor 43	9.50
Limoncello Villa Massa	9.50
Sambuca Molinari	9.50

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CALVADOS

	4 cl
Château du Breuil 15 Jahre	13.00

GRAPPA

	4 cl
Nonino il Merlot	10.50
Nonino lo Chardonnay	11.50
Nonino Uvabianca	11.50

FRUIT LIQUEURS AND BRANDY

	2 cl
Weingut Zimmerle Stuttgarter Gaishirtle (Pear)	9.50
Weingut Zimmerle Wineyard Peach	10.50
Destillerie Kohler Raspberry from Stuttgart	12.50
Destillerie Kohler Quince from Stuttgart	10.50
Destillerie Kohler Piedmont Hazelnut	10.50
Destillerie Kohler Apricot from Nancy	9.50

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SPARKLING WINE

RIESLING SEKT BRUT		
Winery Schloss Ortenberg, Baden	*0,1l*	8.50
BRUT CLASSIC		
Champagne Deutz, Champagne	*0,1l*	19.50
	1,50l	*0,75l*
CHAMPAGNE DEUTZ, *Montagne de Reims, Champagne*		
Brut Classic, Pinot Noir, Chardonnay, Meunier	270.00	130.00
Brut Rosé, Pinot Noir, Chardonnay	330.00	160.00
KRUG, *Montagne de Reims, Champagne*		
Grande Cuvée Brut		450.00
PERRIER JOUËT, *Vallée de la Marne, Champagne*		
Grand Brut, Chardonnay, Pinot Noir, Meunier		145.00
Blason Rosé Brut, Pinot Noir, Meunier, Chardonnay		175.00
Blanc de Blancs, Chardonnay		185.00
MOËT & CHANDON, *Vallée de la Marne, Champagne*		
2009 Dom Perignon		420.00
BOUVET LADUBAY, *Saumur, Loire*		
2021 Trésor Blanc Brut, Chenin Blanc, Chardonnay		68.00
Trésor Rosé Brut, Cabernet Franc, Grolleau		68.00

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WINE

WHITE WINE

		0,2l	0,75l
WEINGUT WÖHRWAG, WÜRTTEMBERG			
2025	*Cuvée Waldhotel Grauburgunder & Weißburgunder*	15.00	49.00
WEINGUT SCHNAITMANN, WÜRTTEMBERG			
2025	*Sauvignon Blanc „Steinwiege“*	15.00	49.00
WEINGUT MÜNZBERG, PFALZ			
2024	*Chardonnay „Kalkgestein“*	15,00	49.00
WEINGUT TINA PFAFFMANN, PFALZ			
2025	*Grauburgunder*	13.00	42.00

ROSÉ WINE

		0,2l	0,75l
WEINGUT SCHNAITMANN, WÜRTTEMBERG			
2025	*Evoé Rosé*	15,00	49.00

RED WINE

		0,2l	0,75l
WEINGUT EISELE, WÜRTTEMBERG			
2021	*Spätburgunder „Gipskeuper“*	15,00	55.00
BODEGAS CASA PRIMICIA, RIOJA			
2018	*Reserva*	15,00	49.00

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BEER

Rothaus Pilsener	*0,3l*	5.20
Rothaus Pilsener, non-alcoholic	*0,3l*	5.20
Radler	*0,3l*	5.20
Rothaus Wheat Beer	*0,5l*	6.40
Rothaus Wheat Beer, non-alcoholic	*0,5l*	6.40
Berg Original Helles	*0,33l*	5,20
Berg 3-Korn-Hefeweizen	*0,5l*	6.40

MINERAL WATER

Teinacher Classic / Medium / Still	*0,25l*	4.20
Teinacher Classic / Medium / Still	*0,75l*	9.50
St. Leonards Quelle Still	*1,0l*	12.00

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LEMONADES

COCA COLA

Coca Cola	*0,2l*	4.50
Coca Cola Zero	*0,2l*	4.50
Fanta	*0,2l*	4.50
Sprite	*0,2l*	4.50
Mezzo Mix	*0,2l*	4.50

THOMAS HENRY

Bitter Lemon	*0,2l*	5.00
Ginger Ale	*0,2l*	5.00
Spicy Ginger Beer	*0,2l*	5.00
Soda Water	*0,2l*	5.00
Tonic Water	*0,2l*	5.00

SAN PELLEGRINO

San Bitter	*0,098l*	5.00

No. 18
DIE BAR IM WALDHOTEL STUTTGART

JUICES AND NECTAR OF VAIHINGER

Pineapple Juice	*0,2l*	4.50
Cloudy Apple Juice	*0,2l*	4.50
Orange Juice	*0,2l*	4.50
Red Grape Juice	*0,2l*	4.50
Passion Fruit Nectar	*0,2l*	4.50
Black Currant Nectar	*0,2l*	4.50
Rhubarb Nectar	*0,2l*	4.50
Sour Cherry Nectar	*0,2l*	4.50
Cranberry Nectar	*0,2l*	4.50
Tomato Juice	*0,2l*	4.50
Juice Spritzer	*0,4l*	5.80

COFFEE AND HOT BEVERAGES

Café Crème	4.00
Cappuccino	5.00
Espresso	3.80
Doppio	7.00
Latte Macchiato	5.40
Pot of Tea of Ronnefeldt	6.50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

FOOD

Daily from 5:00pm to 9:30pm
* We also serve these dishes after 9:30pm.

A SMALL GREETING FROM THE BAR

OLIVES AND PARMESAN *
Savory marinated Mammouth Olives, 30 Month aged Parmesan Cheese 6.50

SALADS

	small	*large*
CAESAR SALAD *Homemade dressing with anchovies and capers,* *Romaine Lettuce, croûtons, Parmesan*	13.00	17.00

ADD TO YOUR SALAD:

Grilled "Kikok" – German Corn-fed Chicken Breast	13.50
Fried cod	20,00
Pickled mushrooms	16.50

SOUP

VEGETABLE MINESTRONE *
Basil, olive oil 12.50

BEEF GOULASH SOUP *
Bell Pepper, potato, sour cream 15.50

We serve our salads and soups with fresh bread, salted butter and home-made dip.

No. 18
DIE BAR IM WALDHOTEL STUTTGART

SNACKS

HANDMADE RIBBON PASTA AND FOREST MUSHROOMS
White pepper foam, beetroot leaves, chive oil 34.50

WALDHOTEL CHEESEBURGER
Brioche Bun, home-made Patty, Onion Ketchup,
Pickled Cucumbers, Cheddar, French Fries 23.50

CLUBSANDWICH
Corn-fed Chicken Breast, Bacon, Fried Egg, Cheese, Lettuce,
Tomato, Cucumber, French Fries 22.50

CURRYWURST
Home-made Curry Sauce, French Fries 15.50

HOME-MADE SWABIAN RAVIOLI „MAULTASCHEN“
Beef Broth, Melted Onions, Side Salad 19.50

No. 18
DIE BAR IM WALDHOTEL STUTTGART

ICE CREAM AND SORBET

VARIATION OF HOME-MADE FRUIT SORBETS
Fruit Compote, Fruit Gel 10.00

	Per Scoop
ICE CREAM *Vanilla, Chocolate, Sage-Honey, Rum cherry*	3.00
SORBET *Lemon, Pear-Thyme,Quince, Plum*	3.00

VARIATION OF CHEESE

	small	*large*
SELECTION OF GERMAN CHEESE FROM MAÎTRE AFFINEUR WALTMANN * *Apricot-thyme compote, home-made fruit bread*	15.00	20.50

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.