



BAR MENU



FRITZ & FELIX

— RESTAURANT · KÜCHE BAR —

SIGNATURE DRINKS

Join us on a creative trip
with exciting flavours
and unique drinks.



Dear Guests,

it is our great pleasure to welcome you
at the Fritz & Felix Bar. We are more than
delighted to create unique moments of
joy!

Experience superb aperitifs, fascinating
drinks, exquisite cigars on our sunny
terrace or a pleasant digestive.

Discover excellent high-quality drinks
in a modern and stylish ambience. Our
dedicated young bar team inspires you
with sophisticated signature drinks,
classics including a new twist and
thrilling non-alcoholic cocktails. The
estimation of prime such as regional
products is our main goal. Enjoy the one
and only Fritz & Felix flair - shaken or
stirred.

B. Schreiber

Benjamin Schreiber
Barmanager

Bénazet Mule^{2,4}

A cucumber affair.

Bénazet Vodka | cucumber spirit | lime | cucumber lemonade
spicy ginger | cucumber extract | salt | Szechuan pepper

Our highly-praised variant of the world-famous "Moscow Mule".
Baden-Baden vodka meets cucumber spirit from the Kaiserstuhl with
a sharp ginger note and refreshing acidity.

€ 18





Grilled Pineapple Daiquiri

World's best spirit 2017

Plantation Pineapple Rum | lime | flamed pineapple syrup
miracle foamer | grilled pineapple

The Plantation Pineapple Rum was named the best spirit in the world 2017 by Mixology. A strong rum from Barbados and Jamaica blends as well as an elaborate infusion of the pineapple variety „Queen Victoria“. A fine interplay of strong rum, refreshing acidity and grilled pineapple.

€ 18

BOARn to be Wild^{3,9}

Strong drink with a fruity extra

BOAR Gin | raspberry spirit | black beer syrup | thyme
rowanberry | pink grapefruit

A furious creation of black forest truffle gin, fruity raspberry spirit,
spicy black beer and bitter grapefruit.

€ 18





Blackforest Martini^{1,11}

Kirsch from Baden | coldbrew coffee „blackforest fir“ | vanilla
hazelnut | chocolate

A regional twist on the classic „Espresso Martini“.
Kirsch from Baden combined with a coldbrew made by a
local roast house create a noble composition of sweet and fruity
hints with a coffee bouquet.

€ 18

CLASSIC DRINKS

Travel with us to the past and experience our exclusive selection of classic drinks from the last 150 years.



From pharmacist to bartender

Jerry Thomas, born around 1830 is considered one of the most famous and most influential bartenders of the Past. Already in 1862 Jerry Thomas published the world's first cocktail book "The Bartenders Guide" and paved the way of a golden age.

But how did this job come about?

The origin of the bartender lies many centuries back. Already the first pharmacists in history experimented with alcohols, tinctures and herbal essences to cure diseases and relieve discomfort. It was just a matter of time before the beneficial remedies became very popular.

CLASSIC DRINKS

Negroni Classic^{2,9}

Dry Gin | Campari | Antica Formula

A strongly bitter drink with sweet herbal notes and a touch of orange.

Spice up your Negroni

Transform a classic negroni to your favourite individual drink. Choose your flavouring from our selection of quality extracts and create a drink with your own personal touch.

Extracts from our noble distillery Wurth

Bergamot | tangerine | Buddha's Hand | blood orange | lemon myrtle
cassis | wild raspberry | wild rowanberry | wild blackberry
mediterranean herbs | sloe | juniper | hazelnut

Gin Bramble^{2,4}

Brockmans Gin | Zitronen | Zucker | Chambord

This famous classic drink dates from 1984 and was created by Dick Bradsell at Fred's Club in London Soho. A fruity variant of the Gin Sour with French blackberry liqueur - served on crushed ice.

€ 16

Old Cuban^{2,4,9}

Cuban rum | lime | sugar | Angostura bitters | mint | champagne

In 2002 created Audrey Saunders, one of the most influential Bartenders of the 21st century, the „Old Cuban“ in a New York Bar. A simple, but equally ingenious drink that melts the Caribbean into an elegant champagne cocktail.

€ 18

Clover Club⁹

Dry Gin | lemon | raspberry syrup | miracle foamer

The pink and frothy drink from Philadelphia of the late 19th century, owes its name to the „Clover Club“, a men's club from famous people like Mark Twain. A fruity-sweet drink based on gin with a fine raspberry note.

€ 16

Dark & Stormy²

Gosling's Black Seal Rum | lime | Spicy Ginger

The „Dark & Stormy“ is around 100 years old and is the national drink of Bermuda. His name is legally protected and can only be prepared with Gosling's rum. A strong rum highball, with some acidity and a slightly spicy note of ginger

€ 16

Pisco Sour^{a,9}

Pisco Peruano | lime | sugar | egg white | Inca bitters

To this day the two countries Peru and Chile argue about the exact origin of the "Pisco Sour". However, the majority writes this classic cocktail to the American Victor Morris, who mixed first this modification of the whiskey sour in Lima / Peru. Every year in February the Pisco Sour Day „Día Nacional del Pisco Sour“ takes place in Peru. A world famous variant of a Sour with Peruvian grape brandy and floral bitters.

€ 17

20th. Century^{3,10,9}

Dry Gin | Kina l'Aero d'Or | cacao white | lemon

The recipe of this almost forgotten classic was first introduced in 1937, mentioned in the „Café Royal Cocktail Book“ by William Tarling and supposed to be created by the British C.A. Tuck. It owes its name „Twenty Century“ due to the legendary luxury night train that was built in 1902 which operated between Chicago and New York until 1967. A symbiosis made from gin and vermouth with a hint of acidity and cocoa.

€ 16

Rusty Nail²

Scotch Blended Whisky | Drambuie | Orange

Despite its purely Scottish ingredients, the „Rusty Nail“ has its origin in the United States of the 30s. Its unusual name is said to refer to the rusty brown colour of the drink. A strong short drink with a light honey sweetness and a fine herbal note.

€ 16

Vesper Martini^{9,10}

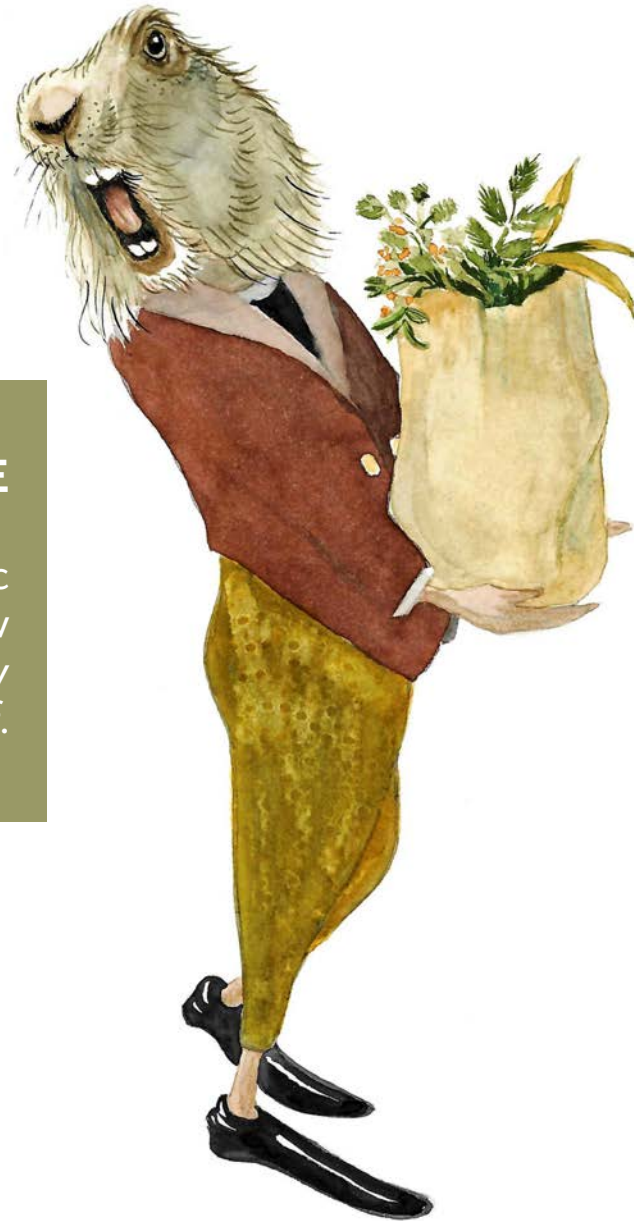
Vodka | Kina l'Aero d'Or | Dry Gin

The „Vesper Martini“ is a modern classic from 2006 and comes from Ian Fleming's „James Bond-Casino Royale“. This strong Martini variant is well known as „Shaken, not stirred“.

€ 16

NEGRONI EXPERIENCE

The world famous Italian classic
- discover fascinating new
interpretations of the legendary
Florentine aperitif.



The global success story of the Italian aperitif started in 1860.

The pioneer of the „Negroni“ is considered to be the „Milano-Torino“, whose name stands for the birthplaces of Campari and Martini, as well as the only one added a shot of water „Americano“.

The first Americano prepared with gin instead of water ordered Count Camillo Negroni in the famous Florentine „Caffè Casoni“ in 1919. To this day this bitter-tart, after „Count Camillo Negroni“ named Aperitif is one of the most popular Drinks in the world.

Negroni „Barrel Aged“^{2,9}
Dry Gin | Campari | Antica Formula

Our barrel-aged variant with a 6-week sherry cask finish.

€ 16

Boulevardier^{2,9}
Bourbon Whiskey | Campari | Antica Formula

The „Boulevardier“ from 1927 was the favorite drink of Erskine Gwynne, an American writer and editor of the Paris magazine „The Boulevardier“. A very strong and spicy variant of the Italian aperitif.

€ 16

Negroni di Bergamotto^{2,10,g,k}
Italicus | Mattei Rouge | Sirene Aperitif | Bergamot

A slightly sweeter Negroni twist with Corsican vermouth and bergamot liqueur from the Amalfi Coast.

€ 18

Coffee Negroni^{2,11,g}

Campari | Belsazar Red | Bärenjäger honey liqueur | Cold Brew Coffee

Our Negroni twist with an intense coffee aroma and light honey sweetness.

€ 16

White Negroni^{2,10,g}

Leviathan Spanish Cut | Mattei Blanc | Suze Gentiane | thyme

A white Negroni with fine citrus notes and Mediterranean herbs.

€ 18

Black Forest Negroni^{2,9}

Aged Kirsch from Baden | Belsazar Red | Fisini Aperitif

Our regional Negroni variant with barrel-aged kirsch and herbal liqueur from Baden.

€ 16

Nordic Negroni^{2,a,d,g}

Linie Aquavit Sherry Cask | Campari | Belsazar Red

A Norwegian twist with flavors of caraway seed and vanilla.

€ 16

NON-ALCOHOLIC DRINKS

Creativity and innovation connect effortlessly in our non-alcoholic drinks. True to the motto „Drink & Drive“.



We have fun - even without alcohol.

Since the 1960s alcohol-free cocktails are called „mocktails“. This word is a joking word creation from the words „cocktail“ and the english word „to mock“ („to imitate“; „to pretend“).

The name „Cocktail“ originated, it is said, during American cockfights in the 18th. century, in which the tail feathers from the loser are entitled to the winner, so one drank „on the cocks tail“.

NON-ALCOHOLIC DRINKS

Honey & Herbs

Natural Herb Tea | runny honey | lime | mint

Our fine composition of Ronnefeldt herbal tea and „Brenners honey“. A refreshingly herbaceous drink with peppermint and a fine honey sweetness.

€ 13

Rhubarb-Vanilla-Fizz¹

Rhubarb nectar | lemon | vanilla | soda

A fruity-sweet highball with a hint of vanilla.

€ 13

Lé Cherié^{2,10}

San Bitter | Cherry Blossom Tonic | grenadine | lime | mint

A bitter-tart aperitif with fresh mint and aromatic sweetness of cherry blossoms.

€ 13

VirGin Tonic¹⁰

Juniper extract | blood orange | rosemary | tonic water

Our non-alcoholic Gin Tonic variant with notes of rosemary and blood orange.

€ 15

Orange-ginger-Caipirinha

Orange | fresh ginger | cane sugar | lime | spicy ginger

A refreshingly acidic caipirinha with a fine ginger heat.

€ 13

Nogroni^{1,2,10}

Juniper extract | Undone Italian Bitter | Undone Italian Aperitif

Our non-alcoholic variant of the famous italian aperitif.

€ 15

Food additives and allergenes:

1. dye
2. preservatives
3. antioxidants
4. with sweetener saccharin
5. with sweetener cyclamat
6. with sweetener aspartam with phenylalaine
7. with sweetener acesulfam
8. phosphate
9. sulphurized
10. contains quinine
11. contains caffeine
12. with flavour enhancers
13. blackened
14. waxed
15. genetically modified

- a. eggs
- b. fish
- c. shellfisches
- d. milk / milk products
- e. celery
- f. sesam seeds
- g. sulfur dioxid / sulfites
- h. peanuts
- i. gluten
- j. lupine
- k. nuts / pulse
- l. mustard
- m. soy
- n. mollusces

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