

STARTERS

Fish soup The Court Bar & Grill ^{a,b,c,d,i} Safranrouille croutons	17 €
Ceviche of salmon ^{d,f,2} Cucumber apple coconut	19 €
Scallops ^{b,i} Pernod cherry tomatoes	18 €
Beef tartare classic ^{c,g} Crème fraîche blue chips	25 €
Flanksteak Wagyu Dry Aged Tataki ^f Eggplant caviar herb mushrooms	33 €
Veal cheeks ^{d,i,n} Lobster lentils scallops	19 €
Beet (Vegetarian) ^g Feta cheese arugula pine nuts honey	16 €

OYSTERS

Optional from the grill

Fin de Claire No. 3 ⁿ , 6 pieces	Choice of vinaigrette: Lime vinaigrette Raspberry vinaigrette Shallot vinaigrette	31 €
Boutrais Céline No. 2 ⁿ , 6 pieces		37 €
Gillardeau No. 3 ⁿ , 6 pieces		52 €
Oysters Rockefeller ^{g,n} Spinach hollandaise au gratin 3 pieces		19 €
Oyster foam soup ^{a,g,n} Black bread		14 €
Plateu de fruites de mer ^{b,n} Fin de Claire No. 3, 6 Oysters Bulots 4 Langustino North Sea crabs 100g Cocktail sauce Aioli Shallot vinaigrette		51 €
optionally with: + Half lobster (Brittany) ^b		+ 44 €

FROM THE GRILL - STEAK

Wagyu Flanksteak Dry Aged Germany Eifel 200g	47 €
Wagyu Entrecôte Dry Aged Germany Eifel 300g	134 €
Wagyu T-Bonesteak Dry Aged Germany Eifel 700g - 800g	285 €
Wolowina Flap Steak Germany 300g	27 €
Wolowina Beef tenderloin Germany 200g	29 €
Nordish veal chop Germany 350g - 400g	39 €
Prignitzer corn chicken breast Germany 250g	19 €
Entrecôte Irish Nature 300g	42 €
Beef tenderloin Irish Nature 200g	36 €

FROM THE GRILL - SEAFOOD

Blue fin tuna^d Spain, aqua culture, 200g	48 €
Turbot fillet^d Spain breeding, 200g	29 €
Half lobster^b Betagne, 250-300g	44 €
Langostinos^b Denmark, 8 Stück	37 €
Sea bass (whole)^d Croatia, aqua culture, 500g	24 €
Salmon steak^d Norway, aqua culture, 200g	19 €

All weights refer to the raw weight

Steaks from medium well are grilled in the butterfly cut

SIDE DISHES

Wild herb salad in house dressing [°]	7 €
Turnip stewed	5 €
Wild broccoli	5 €
Oyster mushrooms fried	6 €
Truffle fries	10 €
Truffle polenta ^{g,i}	10 €
Potato gratin ^g	6 €
Sweet potato puree ^g	7 €

HOMEMADE SAUCES

Aioli [°]	2 €
Herb butter ^g	3 €
Cocktail sauce [°]	3 €
BBQ sauce	4 €
Guacamole	4 €
Port wine spice jus	7 €
Lobster Bisque ^b	7 €
Truffle jus	8 €

TO SHARE | SURF & TURF ^{a,b,g}
(From 2 persons)
Served on a platter

Irishes Entrecôte 300g | Langostinos | Mussels | Vongole |
sea asparagus | confit garlic 42 € p.P.

Plus: choice of 2 side dishes and 2 sauces

optionally with:

+ Half lobster (Brittany) ^b + 44 €

SPECIAL

Surf & Turf Burger 49 €
180g Wagyu Patty | Lobster | Brioche | Avocado | Tomato |
Cocktail Sauce | Truffle Fries

NEW MEAT (VEGAN)

Pulled Beef Burger ^a 31 €
Apple Coleslaw | Tomato | Wedges

Flank Steak Teriyaki ^f 34 €
Wild Broccoli | Sweet Potato Puree

VEGETARIAN

Vegetable goat cheese tartlet ^f 24 €
Peppers | Courgettes | Aubergine | Cipollini

Vegetable curry on 5 grain ⁱ 26 €
Sugar snap peas | Sweet potatoes | Broccoli | Coconut

DESSERT

Praliné - Crème Brûlée ^g 13 €

Tarte Tatin | Grand Marnier | Crème Fraîche ^a 14 €

Chocolate sorbet | Brownie | Coffee liqueur ^a 13 €

DRINKS

APERITIF

Negroni Gin Campari Red vermouth Orange zest	14.5 €
Negroni Sbagliato Campari Red vermouth Prosecco Orange zest	15.5 €
Boulevardier Maker's Mark Bourbon Campari red vermouth orange zest	14.5 €
Campari Soda Orange Soda Fever Tree or orange juice Van Nahmen Fever Tree Dry Tonic	12.5 €
Campari Spritz Campari Prosecco Nobile Soda from the Siphon	14.5 €
Americano Campari & Red Vermouth Soda Lemon Zest	12.5 €
Aperol Spritz Prosecco Aperol Soda	13.5 €
Wild Berry Lillet Lillet Blanc Schweppes Wild Berry Beeren	14.5 €
Hugo Prosecco Holunderblütensirup Soda Minze	13.5 €
La Gitana	10.5 €

PROSECCO & CHAMPAGNER

Conca d'oro Prosecco Cuvée Oro	0,1 l 8 € 0,75 l 49 €
Conca d'Oro Prosecco Rosé Millesimato	0,1 l 10 € 0,75 l 55 €
Moët & Chandon Imperial Brut	0,1 l 18 € 0,75 l 130 €
Moët & Chandon Rosé Imperial Brut	0,1 l 23 € 0,75 l 155 €

BEER

Radeberger Pils	0,33 l	5.5 €
Radeberger Pils non-alcoholic	0,33 l	5.5 €
Schumacher Alt	0,33 l	5.5 €
König Ludwig Weizen	0,5 l	6.5 €
König Ludwig Weizen non-alcoholic	0,5 l	6.5 €

LONGDRINKS

Gin Tonic Tanqueray Dry Gin Tonic Water Fevertree	15 €
Whiskey Cola Bulleit Bourbon Coca Cola	15 €
Rum Cola Havana Club 3 yr Coca Cola	13.5 €
Vodka Lemon Absolut Bitter Lemon Fevertree	13.5 €

NON ALCOHOLIC BEVERAGES

Coca Cola	0,2 l	5 €
Coca Cola zero	0,2 l	5 €
Sprite	0,2 l	5 €
Fanta	0,2 l	5 €
Ginger Ale Fevertree	0,2 l	6 €
Ginger Beer Fevertree	0,2 l	6 €
Mediterranean Fevertree	0,2 l	6 €
Premium Indian Fevertree	0,2 l	6 €
Bitter Lemon Fevertree	0,25 l	4.5 €
Taunus Quelle Medium	0,75 l	9 €
Taunus Quelle Still	0,75 l	9 €
Taunus Quelle Medium	0,25 l	4.5 €
Taunus Quelle Still	0,25 l	4.5 €

DRINKS

DIGESTIF

	4 cl
Southern Comfort Black	8 €
Amaro Averna	8 €
Amaro Ramazotti	8 €
Düsseldorfer Killepitsch	8 €
Jägermeister	8 €
Sambucca	8 €
Limoncello	8 €
Baileys	8 €
Fernet-Branca	8 €
Schladerer Roter Williams Brand	8 €
Dom Benedictine	8 €
Grappa Nonino Chardonnay	13 €
Grappa La Donna	21 €

RUM

	4 cl
Ron Zacapa Sistema Solera	16.5 €
Botucal Ron Antiguo	9.5 €
Havana Club 3yr	8.5 €
Havana Club 7 yr	9.5 €
Gosling's	8.5 €
Don Papa	9.5 €
Plantation XO	13.5 €
Bicenta Bicentenario	13.5 €

BOURBON

	4 cl
Bulleit	10.5 €
Maker's Mark	9 €
Jim Beam Rye	9 €
Woodford Reserve	11 €
Wild Turkey	8 €
Mitchers Straight Rye	11 €
Bookers	11 €
Evan Williams Single Barrel	11 €
W.L. Weller	13 €

GIN

	4 cl
American Gin Few	10 €
Death's door	12 €
Haymans Old Tom Gin	15 €
No 209 Gin	14 €
Junipero Gin	12 €

WHISKEY

	4 cl
Wild Turkey Rye	8 €
Jameson	8 €
Chivas Regal 12 yr	9.5 €
Johnnie Walker Black	10.5 €
Glenfiddich 12 yr	12.5 €
Glenfiddich 18 yr	18 €
Oban 14	14.5 €
Talisker 10 yr	11 €
Lagavulin 8 yr	11.5 €
Laphroaig 10 yr	12.5 €

COCKTAILS

Whiskey Sour	13.5 €
Amaretto Sour	13.5 €
Aperol Sour	13.5 €
Espresso Martini	15 €
Negroni	13.5 €
Mojito	13.5 €
Cosmopolitan	13.5 €
Gin Fizz	13.5 €
Manhattan	14.5 €
Old Fashioned	13.5 €
Dark + Stormy	13.5 €
Margarita	13.5 €

HOT DRINKS

Café Americano	4 €
Espresso / Espresso Macchiato	4 €
Espresso Coretto with Sambucca	6.5 €
Espresso Coretto with Grappa	6.5 €
Espresso Coretto with Baileys	6.5 €
Cappuccino	4.5 €
Latte Macchiato	4.9 €

WINE LIST

WHITE WINE

0,15 L 0,75 L

Germany - Moselle -

2022 Rotschiefer Riesling Kabinett

Aroma of white peach, elegant and extract rich, feinherb Winery Van Volxem - Mosel.

9.7 € 48.5 €

Rheingau

2020 August Esser

Beautiful fresh Riesling nose of green apple and citrus. On the palate, fine fruit and delicate minerality - an equally typical and uncomplicated Rheingau Riesling that delights.

10.3 € 51.5 €

Rhinehessen

2020 Dreissigacker Pinot Blanc

Due to the long aging on the lees as well as the aging of the wine in wood, the Einziggacker Weissburgunder develops its special characteristics - spicy toasty aromas, the powerful character and wonderfully balanced elegance.

49.5 €

France - Loire -

2021 Sauvignon Touraine Oisly 'L'Elegante' AC

Vieilles Vignes - fine spicy bouquet, mineral length, harmonious.

9.3 € 46.5 €

2020 Pouilly Fumé 'Kimeride' AC

Pronounced scent of meadow flowers, touch of gooseberry, persistent Domaine Jean Pabiot - Loire.

72.5 €

2022 Sancerre Blanc - Serge Laloue AC

Smells of white flowers and apricots, some lime, lots of body
Domaine Serge Laloue - Loire.

14.5 € 72.5 €

2022 Chablis Louis Michel

Aromatic bouquet of white flowers, citrus and spices, distinct mineral character with plenty of juicy richness on the palate.

96.5 €

2020 Pouilly Fuissé 1er Cru - Domaine Les Vieux Murs AC

Monopoly site

Fine notes of apricots and orange peel, complex fruit fullness, concentrated Domaines Paquet - Bourgogne.

115 €

2020 Sancerre Berthier

Light straw yellow with green highlights, grapefruit, white flowers, mineral, full, silky.

12.5 € 62.5 €

France - Burgundy -

2021 Jadot Chardonnay

Partially fermented in wood, the wine shows a wonderful balance of delicate creaminess and aromatic freshness, Fine food companion.

76 €

You will find a further selection of wines and rarities in our AQ wine list.

All prices in EUR, including VAT and service charge

WINE LIST

ROSÉ

0,15 L

0,75 L

France - Provence -

2022 Clos Mireille Rosé - Cotes de Provence AC

Enormous play of fruit, ripe red berries, hint of citrus, elegant finish
Domaines Ott - Provence.

90.5 €

2021 Pike & Banier Rosé

Wonderfully vital & fresh, soft tannins, special spice.

10.8 €

54 €

RED WINES

France - Rhone -

2021 Chateauneuf du Pape Rouge 'Les Sinards' AC

Powerful bouquet of wild berries and tobacco, roasted aromas,
coffee notes, good structure.

118.5 €

2011 Chateauneuf du Pape

Beaucastle, Nearly black purple, lots of black cherry fruit on the nose,
also blackberry, cassis, roasted meat, black pepper, herbs de
Provence, licorice and leathery notes.
Extremely rich on the palate, incredibly complex and dense.

245 €

2018 M.Chapoutier Gigondas

Deep dark in the glass, reminiscent of salty licorice, sour cherry, very
full wine, hardly any tannins, a bit rough.

79.5 €

France - St. Emilion / Bordeaux

2018 La Trinitie.

Soft, velvety tannins, fine spices, vanilla and oak notes, long lasting
and spicy.

13.5 €

68.5 €

France - Languedoc -

2021 La Circulate Merlot (Organic)

Aromas of dark red fruits, pleasant structure, fruity, juicy.

38.5 €

France - Burgundy -

2019 Jadot Pinot Noir

Bright ruby red, develops elegant garnet reflections as it matures
Aroma: very aromatic with notes of red fruit compote, black currant
blossoms.

11.7 €

58.5 €

Portugal - Douro -

2018 Chryseia - Douro DOC

Hints of black cherries and dark forest fruits, delicate nougat, cedar
Prats & Symington - Douro.

172 €

You will find a further selection of wines and rarities in our AQ wine list.

All prices in EUR, including VAT and service charge



Welcome to **The Court - Bar & Grill** our sustainable and regional restaurant, where pleasure and responsibility go hand in hand! We are proud to offer you a unique culinary experience that not only tantalizes your palate, but also protects the environment.

Our philosophy is based on three pillars: **Sustainability, Regionality and Quality**. Every step in our restaurant is taken with care and respect for nature.

Sustainability:

Our focus is the careful use of resources. We source our food from local organic farmers and suppliers to optimize the carbon footprint and support the regional economy.

Regionality:

Our menu reflects the variety and freshness of regional ingredients. From crunchy vegetables to tender meat - everything comes from the nearest possible environment as for example our Wagyu Beef which we get from the Eifel. Thus, we guarantee not only a unique taste, but also a high transparency regarding the origin of our products.

Quality:

Our head chef Claudia Schröter is a master of her craft and together with her team conjures up extraordinary dishes with great attention to detail. We rely on seasonal recipes to preserve the natural flavors and always offer new culinary discoveries.



Additives

1. with colorant
2. with preservative
3. with antioxidant
4. with flavor enhancer
5. sulfurized
6. blackened
7. with phosphate
8. with milk protein (for meat products)
9. caffeinated
10. containing quinine
11. with sweetener
12. waxed
13. genetically modified
14. contains a source of phenylalanine

Allergens subject to declaration

- a. Cereals containing gluten
- b. Crustaceans and products thereof
- c. Eggs and products thereof
- d. Fish and products thereof
- e. Peanuts and products thereof
- f. Soybeans and products thereof
- g. Milk and products thereof
- h. Nuts
- i. Celery and products thereof
- j. Mustard and products thereof
- k. Sesame seeds and products thereof
- l. Sulfur dioxide and sulphites
- m. Lupins and products thereof
- n. Molluscs and products derived therefrom