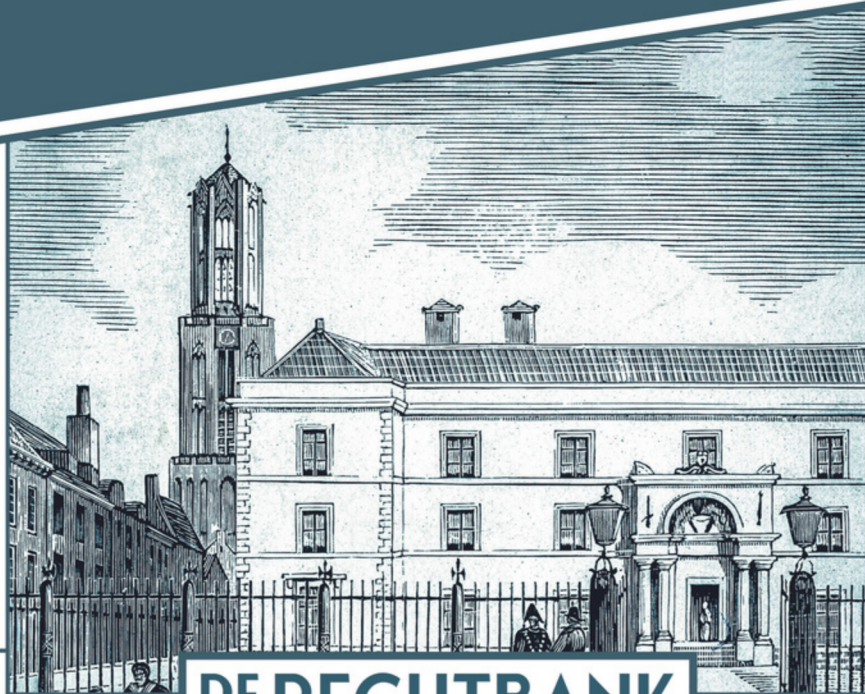


JUSTICE IN UTRECHT

Since 2008, De Rechtbank, together with Court Hotel above it, has been situated in a monumental building that is literally in the shadow of the iconic Dom Tower. The history of the building goes back to 1054 when a monastery was founded on this site. The names of the restaurant and the hotel refer to the more recent history of the building: the former court of Utrecht. A place where our guests can feel at home and enjoy hospitality, a warm atmosphere and an unforgettable culinary experience.



DE RECHTBANK



Lady Justice ("Vrouwe Justitia" in Dutch) is considered the symbol of justice. The concept comes from Roman mythology, which in turn borrowed this character from Greek mythology. Her blindfold stands for justice without respect of persons, her scales for weighing facts and circumstances, her sword for the verdict. You see a statue or painting of Lady Justice in front of many courthouses.



VROUWE JUSTITIA

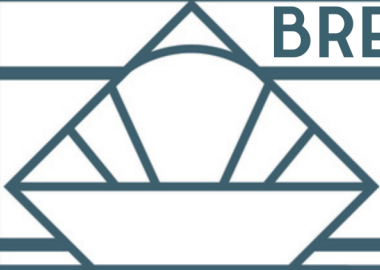


ILLUSTRATIES & DESIGN

IRENE LINDERS & LEONIE HAHN

BREAKFAST

18.50



Croissant, fresh fruit, fresh
gravy, coffee or tea, jam, butter,
sandwich, various spreads,
yogurt, granola, bread.

FROM
07:00 AM
TILL
11:00 AM

ADDITIONALLY, YOU CAN
CHOOSE ONE EXTRA ITEM TO
COMPLETE YOUR BREAKFAST

Boiled egg, fried egg, scrambled eggs (plain/with cheese/with
bacon/with salmon), lemon poppyseed muffin, waffle, cinnamon roll

FROM
11:00 AM
TILL 04:00 PM

LUNCH

COLD LUNCH DISHES

SANDWICH SMOKED TROUT* Crème fraîche , cocktail sauce	11.50
SANDWICH ENTRECOTE* Green herb mayonnaise, Grana Padano	12.50
SANDWICH WARM GOAT CHEESE*  Honey, walnut	11.00
SANDWICH AVOCADO*  Avocado cream, tomato salad, red onion	11.00
SANDWICH SMOKED CHICKEN* Chives, crème fraîche, capers	10.50
SALAD GOAT CHEESE  Walnut, cucumber, red onion, balsamic vinegar, pearl couscous	16.75
CAESAR SALAD Chicken thighs, bacon, anchovy, egg, Grana Padano, croutons	17.95
SALAD SMOKED TROUT Shrimp, cucumber, lamb's lettuce, pink pepper vinaigrette	16.75

*All sandwiches can be gluten-free. Choice of white or whole wheat bread

HOT LUNCH DISHES

12-O'CLOCK	13.50
Beef croquette, mustard mayonnaise, parsnip soup, hummus with ras el hanout, trout rilette, Parma ham, two slices of bread, small bun	
12-O'CLOCK VEGETARIAN 	13.50
Vegetable croquette, mustard mayonnaise, parsnip soup, hummus with ras el hanout - tomato tapenade, young cheese, two slices of bread, small bun	
UITSMIJTER (OPEN-FACED OMELETTE SANDWICH)	9.00
Ham, cheese, bacon, tomato, spinach (price per item)	+ 0.75
2 CROQUETTES ON BREAD 	10.50
Beef or vegetable croquettes, mustard mayonnaise	
GRILLED CHEESE SANDWICH	6.50
Ham, cheese, tomato, spicy ketchup	
PARSNIP SOUP 	8.00
Garden herbs, truffle oil	
BRETON FISH SOUP	11.50
Prawn	
PASTA AGLIO E OLIO 	17.50
Peperoncino, rocket salad, Grana Padano	
Shrimp	+ 5.00

KIDS

DUTCH MINI PANCAKES 	5.95	CROQUETTE WITH BREAD 	4.60
Butter, powdered sugar, syrup		Beef or vegetables, mustard mayonnaise	
KIDS' GRILLED CHEESE SANDWICH	4.50	BREAD WITH A CHOICE OF:	3.00
Ham, cheese, ketchup		Ham, cheese, basket of sweet spreads	



KIDS

MENU

Fries, raw vegetables, apple sauce
Choice of: chicken nuggets, beef
croquette, vegetable croquette,
cheese sticks.
Including children's ice cream

8.75

PASTA

Tomato sauce, Grana Padano

8.00

DESSERT

2 scoops of ice cream.
Choice of: Vanilla ice cream,
hazelnut-mocha ice cream,
blackcurrant sorbet ice
cream, chocolate ice
cream

4.50

Popsicle

1.00

TRUFFLE RISOTTO

19.00



TRUFFLE RISOTTO 
Grana Padano, rocket salad

19.00

WITH FRESH TRUFFLE
(if available)

+ 7.50

DE RECHTBANK
SPECIALTY

DINNER

FROM
5 PM
TILL 10 PM

APPETIZERS

STRIPLOIN Beech mushrooms, pecorino, green herb mayonnaise	12.50
TROUT RILLETTE WITH SHRIMP Pink pepper vinaigrette	11.50
ROASTED CELERIAC  Hazelnut, pomegranate, apple vinaigrette	10.50
PARSNIP SOUP  Garden herbs, truffle oil	8.00
BRETON FISH SOUP Prawn	11.50

DINNER SALADS

GOAT CHEESE SALAD*  Walnut, cucumber, red onion, balsamic, pearl couscous	18.95
CAESAR SALADE* Chicken thighs, bacon, anchovy, egg, Grana Padano, croutons	19.95
SMOKED TROUT SALAD* Shrimp, cucumber, lamb's lettuce, pink pepper vinaigrette	18.95

*Served with a side of either fries or bread

DINNER

FROM
5 PM
TILL 10 PM

MAIN COURSES

STEAK OF THE WEEK Seasonal vegetables, fries, chef's sauce or gravy	24.50
AGLIO E OLIO E GAMBERI Peperoncino, rocket salad, Grana Padano, shrimp (vegetarian option available)	22.50
DORADE Sweet potato, parsnip, tomato lime oil	23.50
EGGPLANT STEW  Wild rice, eggplant, pumpkin, coconut	21.50
TRUFFLE RISOTTO  Grana Padano, rocket salad With fresh truffle (if available)	19.00 + 7.50

DESSERTS

CHEESE TASTING 4 European cheeses, fig bread, grapes, walnuts	14.50
MILLE-FEUILLE Mascarpone, espresso, hazelnut, hazelnut-mocha ice cream	8.50
MOELLEUX Caramel sauce, chocolate ice cream	8.50
COFFEE DE RECHTBANK Coffee or tea of your choice / petits fours	8.50
SPECIAL COFFEE Choice of Jameson, Tia Maria, Amaretto, Baileys	7.75

Not 18? No alcohol.

SNACKS AND BITES



OLIVES 4.75
MIXED NUTS 4.75
MARINATED
MANCHEGO 6.95

BITTERBALLEN 8.00
8 pieces, Mosterd

OESTERZWAMBALLEN 9.00
DE CLIQUE
6 pieces, Mustard

CHEESE STICKS 9.00
8 pieces, Chili sauce

SPRING ROLLS 8.00
8 pieces, Chili sauce

BREAD WITH DIPS 6.00
Aioli, pesto, tomato tapenade

ANTIPASTI 22.50
Bread, dips, cipollini, Parma
ham, Arancini (risotto ball),
hummus, Marinated
Manchego, Marinated olives,
grissini

APERITIF

APEROL SPRITZ 7.75
Aperol, Cava, Sparkling
water, Garnish of orange

LIMONCELLO SPRITZ 7.75
Limoncello, Cava, Sparkling
water, Garnish of lemon

NEGRONI 9.00
Campari, Gin, Red Vermouth

MARTINI VIBRANTE 0% 6.90
Martini Vibrante,
Mediterranean Tonic

DRINKS



COFFEE

Coffee, Espresso, Americano	3.00
Double Espresso	3.50
Macchiato, Cortado	3.20
Cappuccino, Café Latte	3.40
Latte Macchiato, Flat White	3.75
Cinnamon Chai Latte	3.75
Hot Chocolate	3.00

Whipped cream	+ 0.75
Decaf	+ 0.15
Oat Milk	+ 0.50

TEA

LEGENDS OF TEA	3.20
Earl Grey, English Breakfast,	
Rooibos, Green tea Sencha,	
White tea Jasmin	

FRESH MINT / GINGER	3.70
TEA	

SOFT DRINKS AND PREMIUM SODAS

VARIOUS	STARTING FROM
SOFT DRINKS	3.00

FEVERTREE GINGER ALE	4.00
FEVERTREE GINGER BEER	4.00
FEVERTREE BITTER LEMON	4.00
FEVERTREE TONIC	
Indian, Mediterranean,	4.00
Elderflower	

SAPPEN

Fresh Orange Juice	4.25
Schulp Apple or Pear Juice	4.00
Schulp Tomato Juice	4.00
Strawberry Orange Juice	4.50

ECOTAPWATER

Still or sparkling, 350ml	2.25
Still or sparkling, 700ml	3.75

SWEET

STARTING FROM

4.50

Apple pie	4.50
Cheesecake	4.50
Cake of the week	4.75



DRINKS



DRAFT BEERS

Swinckels		
18 cl	5.3 %	3.25
25 cl	5.3 %	3.60
50 cl	5.3 %	6.25
Weihenstephaner		
33 cl	5.3 %	5.25
50 cl	5.3 %	6.25
Uiltje Blond, 25 cl	6.0 %	4.75
La Trappe Tripel, 33 cl	8.4 %	5.75
Swinckels 0.0%		
18 cl	0.0 %	3.15
25 cl	0.0 %	3.50
50 cl	0.0 %	6.10

BOTTLED & CANNED BEERS

Palm Horsepower blond	8.0 %	5.50
Maximus Dakhaas	5.5 %	6.50
De Molen Vuur&Vlam	6.1 %	5.50
Uiltje Brewing Bird of Prey	5.8 %	6.75
Uiltje Brewing ff lekker met je bek in het zonnetje	5.6 %	6.25
Corona	4.5 %	4.75
Duvel heavy blond	8.5 %	5.50
La Trappe Dubbel	7.0 %	5.75
Rodenbach Fruitage	3.9 %	4.75
Witte Trappist	5.5 %	5.25

ALCOHOL-FREE & LOW ALCOHOL

Cornet	0.2 %	6.75
Bavaria Radler	0.0 %	4.25
Weihenstephaner	0.3 %	4.50

DIGESTIVE

Martell V.S.	5.00
Busnel Calvados Pays d'auge	5.50
Remy Martin V.S.O.P	5.95

LICORS & DISTILLED

Limoncello, Amaretto,	STARTING
Tia Maria, Cointreau, Sambuca,	FROM
Grand Marnier, Licór 43, Drambuie,	4.80
Baileys, Jonge jenever, Vieux, Tequila	

WHISKEY'S

Jameson Irish Whiskey	4.50
Chivas Regal	6.00
Oban	8.00
Dalwhinnie	7.50

VERMOUTH

Martini Bianco	4.00
Martini Rosso	4.00

GIN & TONIC

TANQUERAY	8.50
Indian Tonic, Lemon	

JINZU 9.95

Indian tonic, Juniper Berries,
green apple

HENDRICKS 9.95

Mediterranean Tonic, Cucumber, Black
Peppercorns

BOBBY'S 9.95

Indian Tonic, Orange and cloves

MONKEY 47 10.50

Mediterranean Tonic, Cinnamon

SEEDLIP 0.0% 8.95

Seedlip spice 94, Mediterranean Tonic,
Mint

TANQUERAY 0.0% 7.95

Indian Tonic, Lemon



WINE MENU

SPARKLING

CANALS NADAL

6.50 32.50

Cava Calderé Brut DOC
Penedès Spain
Green apple - pear - blossom
- nutty - creamy

WEINBIET FREEDOLIN SPARKLING 0.0%

5.95 32.00

Pfalz, Germany.
Tree fruit - gentle bubbles -
invigorating

WHITE

BODEGA ALCEÑO

4.75 23.95

Talma Verdejo Vina Varietal
Jumilla, Spain.
Verdejo. Flowers - exotic fruit -
green herbs - invigorating

LES COLIMONTS

5.75 28.75

Viognier I.G.P. Pays d'Oc,
France.
Peach - apricots - flower
garden - full-bodied

ROCCA MAURA

7.50 37.50

Cru Tradition Blanc A.O.C.
Lirac, France.
Linden blossom - toast - vanilla
- harmonious

FINCA LA ZULEMA

5.95 32.00

Chardonnay D.O. Luján de
Cuyo, Argentina.
Pineapple - mango - banana -
caramel - smooth

WEINKELLEREI SANKT

HILARIUS

4.75

Weiswein Lieblich
Rheinhessen, Germany (zoet).
Fruity - aromatic - fresh and
sweet wine

ROSÉ

FAMILLE SUMEIRE

5.95 32.00

Nautic Mediterranee IGP
Côte Mer Provence, France.
Peach - raspberry - roses -
lavender - elegant

QUATRE SAISONS

4.95 24.95

Cabernet Rose I.G.P. Pays
d'Oc France.
Cherries - berries - green
herbs - juicy



WINE MENU

RED

BODEGA 4.95 24.75

Agronavarra
Jolaseta Tinto Tempranillo
D.O. Navarra, Spain.
Ripe red fruits - laurel -
spices - soft and round

MAISON PASCAL BOUCHARD 5.95 32.00

Cuvée Louis Pinot Noir I.G.P.
Pays d'Oc, France.
Cherries - licorice - mild
spices - morels - juicy

VALLE DE LA PUERTA 6.50 32.50

Syrah Classico, Famatina
Valley, Argentina.
Blueberries - cherries -
pepper - earthy notes -
plums - intense

SAINT SATURNIN 7.95 38.75

Les Minvals Grande Reservé
A.O.C. Larzac, France.
Berries - cherries - caramel -
smoked - powerful

DESSERT & DISTILLED

MARISCO VINEYARDS 8.50

The Ned Noble Sauvignon
Blanc W.O. Waihopai River,
New Zealand.
White peach - candied
grapefruit - ginger - honey -
lively sweet

BODEGA ALCEÑO 9.50

Monastrell Dulce D.O.
Jumillia, Spain.
Forest fruits - dark chocolate
- raisins - soft tannins -
pleasantly sweet

QUINTA DO SAGRADO PORT COLLECTIONS 8.50

Fine White D.O.
Pinhão, Portugal.
Apricots - white raisins -
hazelnuts - toffee - almonds

QUINTA DO SAGRADO PORT COLLECTIONS 8.50

Fine Ruby D.O.
Pinhão, Portugal.
Forest fruits - pure chocolate
- stewed red fruits - spices

QUINTA DO SAGRADO PORT COLLECTIONS 8.50

Fine Tawny D.O.
Pinhão, Portugal.
Dried orange fruits - roasted
nuts - raisins - hazelnut