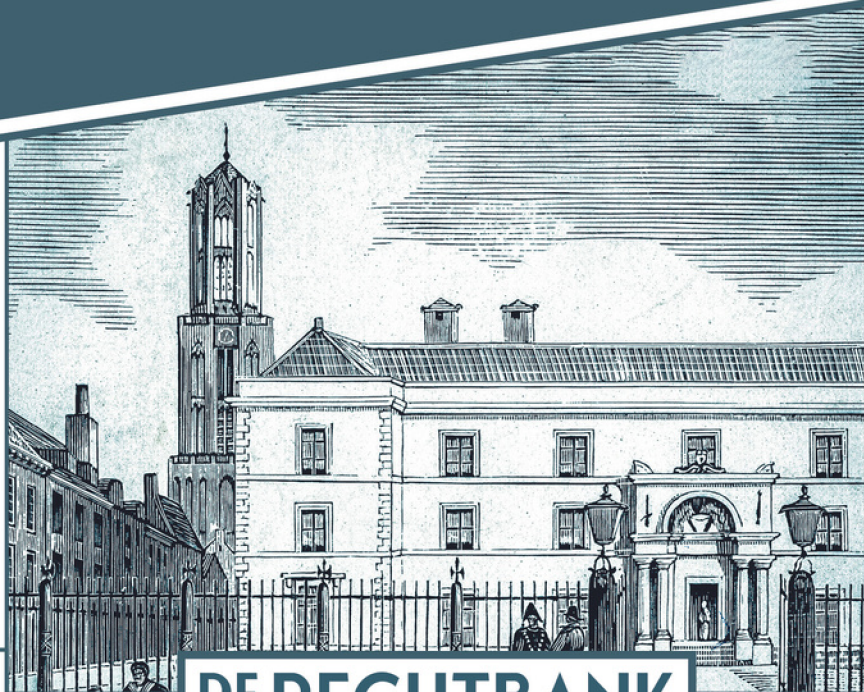


JUSTICE IN UTRECHT

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

BITES

The menu can also be ordered vegetarian and we will of course take your (dietary) wishes and/or allergies into account.

BITES

ITALIAN BRUSCHETTA

5.95

ARANCINI

4 pieces, Risottoballetjes

5.95

SERRANO HAM WITH GRISSINI

4 pieces

7.95

APERITIF

APEROL SPRITZ

7.75

Aperol, Cava, Sparkling
Water

LIMONCELLO SPRITZ

7.75

Limoncello, Cava, bruiswater

NEGRONI

Campari, Gin, Red Vermouth 9.00

MARTINI VIBRANTE 0%

Mediterranean Tonic 6.90



All our dishes are shown with a wine suggestion.

DINNER



CHEF'S MENU

3 COURSES	37.50
4 COURSES	45.00

APPETIZERS

STRIPLOIN **12.50**

Beech mushrooms, pecorino, green herb mayonnaise

Per glass suggestion: Maison Pascal Bouchard, Cuvée Louis Pinot Noir I.G.P. Pays d'Oc France

Per bottle suggestion: Rioja Vega, Crianza D.O.C.a Rioja Alta Spain

TUNA **12.50**

Avocado, ricotta, tomato concasse

Per glass suggestion: Rocca Maura, Cru Tradition Blanc A.O.C. Lirac France

Per bottle suggestion: Domaine Roc de l'Abbaye, Cuvée Tradition Blanc A.O.C.

Pouilly-Fumé '22 France

ROASTED CELERIAC **10.50**

Hazelnut, pomegranate, apple vinaigrette

Per glass suggestion: Famille Sumeire, Nautic Mediterranee IGP Côte Mer

Provence France

Per bottle suggestion: Atlantis, Crizia Vermentino di Gallura D.O.C.G. Superior Italy

SIDE DISHES

FRIES WITH TRUFFLE MAYONNAISE **4.50**

GREEN SALAD **4.00**

MAIN COURSES

IRISH BEEF SHOULDER FILLET

24.50

Seasonal vegetables, celeriac cream, rosemary jus

Per glass suggestion: Saint Saturnin, Les Minvals Grande Reservé A.O.C. Larzac France

Per bottle suggestion: Finca La Zulema, Malbec D.O. Luján de Cuyo Argentina

DORADE

23.50

Sweet potato, parsnip, tomato lime oil

Per glass suggestion: Rocca Maura, Cru Tradition Blanc A.O.C. Lirac France

Per bottle suggestion: Atlantis, Crizia Vermentino di Gallura D.O.C.G. Superior Italy

EGGPLANT STEW

21.50

Wild rice, eggplant, pumpkin, coconut

Per glass suggestion: Les Colimonts, Viognier I.G.P. Pays d'Oc France

Per bottle suggestion: Rioja Vega, Collection Tempranillo Blanco Barrica D.O.C. Edición Limitada Spain

TRUFFLE RISOTTO PREPARED AT THE TABLESIDE

19.00

Grana Padano, rocket salad

Fresh truffle (if available)

Per glass suggestion: Finca La Zulema, Chardonnay D.O. Luján de Cuyo Argentina

Per bottle suggestion: CA 'de' ROCCHI, Monterè Ripasso D.O.C. di Valpolicella Superiore Italy + 7.50

DESSERTS

CHEESE TASTING

14.50

4 European cheeses, fig bread, grapes, walnuts

Per glass: Quinta do Sagrado Port Collections, Fine White D.O. Pinhão Portugal

MILLE-FEUILLE

8.50

Mascarpone, espresso, hazelnut, hazelnut-mocha ice cream

Per glass: Marisco Vineyards, The Ned Noble Sauvignon Blanc W.O. Waihopai River New Zealand

MOELLEUX

8.50

Caramel sauce, chocolate ice cream

Per glass: Bodega Alceño, Monastrell Dulce D.O. Jumillia Spanje

COFFEE DE RECHTBANK

8.50

Coffee or tea of your choice, petits fours

SPECIAL COFFEE

7.75

Choice of Jameson, Tia Maria, Amaretto, Baileys

Not 18? No alcohol.



WINE MENU

SPARKLING

CHAMPAGNE

COQUERET-BÉNARD 69.95

Brut Tradition- Premier Cru
City Champagne, Utrecht
soft bubbles, fresh, layered
flavors 70% Chardonnay
30% Pinot Noir

CANALS NADAL 44.95

Canals Nadal, Gold edition
Cava Xarel-lo Brut Nature
Reserve DOC Penedès Spain.
Xarel-lo. Stone fruit, ginger,
minerality, solid

CANALS NADAL 6.50 32.50

Canals Nadal, Cava Calderé
Brut DOC Penedès Spain
Green apple, pear, blossom,
nutty, creamy

FROM THE MENU

WHITE

BODEGA ALCEÑO 4.75 25.95

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

LES COLIMONTS

Viognier I.G.P. Pays d'Oc, 5.75 28.75
France.
Peach, apricots, flower garden.
Full-bodied

ROCCA MAURA

Cru Tradition Blanc A.O.C. 7.50 37.50
Lirac, France.
Linden blossom, toast, vanilla.
Harmonious

FINCA LA ZULEMA

Chardonnay D.O. Luján de 5.95 32.00
Cuyo, Argentina.
Pineapple, mango, banana,
caramel. Smooth

VINICOLA TOMBACCO 24.95

Fioroso Pinot Grigio DOC
Delle Venezie, Italy.
Pinot Grigio. Pear, nectarine,
jasmine, bitter almonds.
Fresh.

PAGOS DEL REY 26.50

Blume Sauvignon Blanc D.O.
Rueda, Spain.
Sauvignon Blanc. Juicy
peach, mango, papaya,
grass and hay.

WEINGUT JOSEF FRITZ 38.95

Grüner Veltliner Sandstein
Wagram, Austria.
Grüner Veltliner. Green
apple, orange blossom,
yuzu, white pepper. Pure

ATLANTIS

Crizia Vermentino di Gallura
D.O.C.G. Superior, Italy.
Vermentino. Stone fruit,
pineapple, floral, savory
notes, fresh bitterness.
Carefree

37.95**RIOJA VEGA**

Collection Tempranillo Blanco
Barrica D.O.C. Edición
Limitada, Spain.
Tempranillo Blanco. Ripe yellow
fruits, spicy background,
caramel, oak. Full

46.50**ROSÉ****FAMILLE SUMEIRE**

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

5.95 32.00**QUATRE SAISONS**

Cabernet Rose I.G.P. Pays
d'Oc France.
Cherries, berries, green
herbs. Juicy.

4.95 24.95**RED****BODEGA**

Agronavarra
Jolaseta Tinto Tempranillo
D.O. Navarra, Spain.
Ripe red fruit, laurel, spices.
Soft round.

4.95 24.75**MAISON PASCAL****BOUCHARD**

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

5.95 32.00**VALLE DE LA PUERTA**

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

6.50 32.50**SAINT SATURNIN**

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

7.95 38.75**FINCA LA ZULEMA**

Malbec D.O. Luján de Cuyo,
Argentina.
Malbec. Forest fruit, violets,
chocolate, round tannin. Sultry.

29.95**DUBERNY****"MONTS DU ROI"**

Merlot - Cabernet, Vins de Pays
d'Oc, France
(Organic).
Forest fruit, leather notes,
garden herbs. Full body.

32.50**RIOJA VEGA**

Crianza D.O.C.a Rioja Alta
Spain.
Tempranillo, Mazuelo,
Graciano. Blackcurrant,
cherries, earthy notes, vanilla,
wood.

37.95**59.00****CA 'DE' ROCCHI**

Monterè Ripasso D.O.C. di
Valpolicella Superiore, Italy.
Corvina, Molinara, Rondinella.
Blackberries, plums, spices. Full
structure. Velvety soft.

Not 18? No alcohol.



WINE MENU

FROM THE CELLAR

WHITE

DOMAINE ROC DE L'ABBAYE 69.00

Cuvée Tradition Blanc A.O.C.
Pouilly-Fumé '22, France.
Grapes, saltiness, smoky matter,
fresh acidity. Silky soft.

DOMAINE ROC DE L'ABBAYE 84.95

Cuvée Terroir 'Roc de l'Abbaye' Silex
A.O.C. Sancerre '21, France.
Ripe fruits, orange marmalade,
citrus, fine minerality, endless.

MAISON PASCAL BOUCHARD 74.00

Le Classique A.O.C. Chablis '22,
France.
Granny Smith, grapefruit, lychee.
Beautiful minerality, unctuous.

MARISCO VINEYARDS 59.00

The King's Bastard Chardonnay
W.O. Marlborough '20,
New Zealand.
Nectarine, white peach, brioche,
very creamy, vanilla, butter babblers.

RED

CHÂTEAU PIERREFITTE 49.00

A.O.C. Lalande de Pomerol '20,
France.*
Berries, spicy, fine tannins. Rich.

CHATEAU ZÉDÉ DE LABÉGORCE 74.00

A.O.C. Margaux '17, France.*
Cherries, blackberries, blueberries,
roasted nuts, vanilla. Velvet soft,
balanced.

RIOJA VEGA 69.00

Gran Reserva D.O.C.a Rioja Alta
'16, Spain.*
Sultry forest fruit, cinnamon, vanilla,
round tannin. Intense.

CA 'DE' ROCCHI 79.00

La Bastia Amarone D.O.C. di
Valpolicella Superiore '17, Italy.*
Purple fruit jam, cherry chocolates,
licorice, balsamic vinegar. Full body,
versatile.

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. Jumilla,
Spain.
Forest fruit, dark chocolate, raisins, soft
tannin. Pleasantly sweet.

QUINTA DO SAGRADO PORT COLLECTIONS 8.50

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

LBV 2015 D.O. Pinhão, Portugal. 11.50

Old Ruby. Red fruit, cocoa, cinnamon,
raisins. Round.

20 years old D.O. Pinhão, Portugal. 13.95

Old Tawny. Dried apricots, caramel,
roasted nuts, coffee beans.

*Vintages of wines from the cellar as long as stocks last