



KONRAD'S
— BONN —

BAR MENU

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Sekt Tradition Brut Sekthaus Raumland Rhinehessen Germany	8,50 €	49.00 €
Champagner Ruinart Brut Reims Champagne France	19,00 €	129.00 €
Champagner Ruinart Rosé Brut Reims Champagne France	23,00 €	159.00 €
Champagner Ruinart Blanc de Blancs Brut Reims Champagne France		159.00 €
Champagner Taittinger Brut Reserve Reims Champagne France		99.00 €
2011 Champagner Taittinger Comtes Brut Reims Champagne France		300.00 €
L'Extra par Langlois Crémant de Loire Maison Langlois-Château Loire France		49.00 €
Cuvée Katharina Brut Nature Sekthaus Raumland Rhinehessen Germany		60.00 €
Rosé Prestige Brut Sekthaus Raumland Rhinehessen Germany		65.00 €

OPEN WINES

White Wine

0,1l

Sauvignon Blanc QbA

Gerhard Klein | Palatinate | Germany

5.00 €

Riesling QbA

Ellermann - Spiegel | Palatinate | Germany

5.00 €

Grauburgunder QbA

Jakob Schneider | Nahe | Germany

5.50 €

Rosé

0,1l

Rosé Provence AOP

Château Routas | Provence | France

5.50 €

Red Wine

0,1l

Passa Douro Tinto

Quinta do Passadouro | Douro DOC | Portugal

5.50 €

Toscana Rosso IGT

Talenti | Tuscany | Italien

7.00 €

Cuvée No. 1 QbA

Klumpp | Baden | Germany

6.00 €

CLASSIC COCKTAILS

Old Fashioned

Spirituos – Dry – Sweet – Smooth

Bourbon | Angostura Bitters | Sugar Syrup

13.00 €

Manhattan

Spirituos – Dry – Sweet – Smooth

Rye Whiskey | Sweet Vermouth | Angostura Bitters

13.00 €

Vieux Carre

Spirituos – Dry – Sweet – Smooth

Cognac | Rye Whiskey | Sweet Vermouth |
Benedictine D.O.M | Bitters

14.00 €

New York Sour

Spirituos – Sweet – Smooth – Sour

Rye Whiskey | Lemon Juice | Sugar Syrup | Egg White
Red Wine

15.00 €

Negroni

Spirituos – Dry – Bitter

Gin | Campari | Sweet Vermouth

13.00 €

Espresso Martini

Spirituos – Smooth – Bitter

Vodka | Khalua | Vanilla Syrup | Espresso

14.00 €

CLASSIC COCKTAILS

Mint Julep

Spirituos – Refreshing – Sweet
Bourbon | Sugar Syrup | Mint Leaves

13.00 €

Gimlet

Sour – Refreshing – Sweet – Smooth
Gin | Lime Juice | Sugar Syrup

13.00 €

Daiquiri

Sour – Refreshing – Sweet – Smooth
White Rum | Sugar Syrup | Lime Juice

13.00 €

Clover Club

Sour – Refreshing – Sweet – Smooth
Gin | Lemon Juice | Raspberry Syrup | Egg White

13.00 €

Cosmopolitan

Sour – Refreshing – Sweet
Citrus-Vodka | Cointreau | Lime Juice |
Cranberry Juice

14.00 €

Bramble

Sour – Refreshing – Sweet – Smooth
Gin | Lemon Juice | Sugar Syrup | Berry Liqueur

13.00 €

Mai Tai

Spirituos – Dry – Sweet – Smooth
White & Dark Rum | Overproof Rum |
Lime Juice | Almond Syrup | Orange Liqueur

15.00 €

SIGNATURE COCKTAILS

Snow White

14.00 €

Sour – Refreshing – Sweet – Smooth

Gin | Almond Syrup | Elderflower Syrup | Lemon Juice |
Anise Liqueur | Egg White

Red Pleasure

14.00 €

Sparkling – Refreshing – Sweet – Smooth

Dark Rum | Aperol | Pineapple Juice | Sugar Syrup |
Spicy Ginger

The Italian Job

14.00 €

Refreshing – Sweet – Smooth

Amaretto | Frangelico | Sugar Syrup | Lime Juice

Cherry 'n' Milk

14.00 €

Creamy – Sweet – Smooth

Cherry Liqueur | Amaretto | Port | Almond Milk

SIGNATURE COCKTAILS

Manteca Blend

15.00 €

Sour – Sweet – Smooth

Butter-Rum | Muscovado | Tonka | Passion Fruit |
Vanille | Lime Juice | Egg White

Weekend Lover

14.00 €

Fruity – Sweet – Smooth

Gin | Aperol | Lillet Blanc | Peach | Lemon Juice |
Passion Fruit | Egg White

Rose Gold

14.00 €

Fruity – Sweet – Refreshing

Martini Fiero | Lime Juice | Peach Syrup | Tonic Water

Scottish Tea

14.00 €

Spirituos – Hearby– Refreshing

Green Tea Infused Blended Scotch | Ramazzotti |
Green Tea Syrup | Apple | Lemon Juice

MILK PUNCHES

Liquid Green

Gin | Lemon Juice | Sugar Syrup | Basil

15.00 €

Pink Panther

Sloe Gin | Chambord | Licor 43 | Lime Juice |
Raspberry

15.00 €

La Catrina

Rum | Lime Juice | Sugar Syrup | Mint |
Tonka | Agnostura

15.00 €

Caribbean Breeze

Coconut Rum | Vanilla Rum | Coconut Syrup |
Lime Juice | Pineapple Juice

15.00 €

Pornstar

Black Tea Infused Vanilla Vodka | Passion Fruit Liqueur |
Licor 43 | Lime Juice

15.00 €

HIGHBALLS

Cuba Libre

Spiritous – Refreshing – Smooth

Dark Rum | Lime Juice | Coca Cola

11.00 €

Dark & Stormy

Spirituos – Sour – Spicy

Dark Rum | Lime Juice | Spicy Ginger

11.00 €

Moscow Mule

Sour – Refreshing – Spicy

Vodka | Lime Juice | Spicy Ginger | Cucumber

11.00 €

MOCKTAILS

Konrad's Spritz

Fruity – Herbal – Refreshing

Grapefruit Juice | Rosemary Syrup | Soda

10.00 €

Vibrante Spritz

Refreshing – Sweet – Fizzy

Martini Vibrante | Lemon Juice | Peach Sirup | Tonic Water

10.00 €

Tropical Temptation

Refreshing – Sweet – Fizzy

Banana Juice | Coconut Syrup | Vanilla Syrup

Lime Juice | Spicy Ginger

10.00 €

MAKE IT YOUR WAY

MAKE IT A SOUR

Spirit of choice | Lemon Juice | Sugar Syrup

+ 3.00 €

MAKE IT AN OLD FASHIONED

Spirit of choice | Sugar Syrup | Bitters

+ 3.00 €

MAKE IT A SMASH

Spirit of choice | Lemon Juice |
Sugar Syrup | Mint or Basil

+ 3.00 €

MAKE IT A FIZZ

Spirit of choice | Lemon Juice |
Sugar Syrup | Soda | Egg White (optional)

+ 3.00 €



SCOTCH WHISKY

Highlands

Glenmorangie 10 y

12.00 €

Nose:

Soft, clean and refreshing: lemon sherbert and apricots, with honeyed fruit and a touch of toffee and vanilla. Gentle and satisfying.

Palate:

A little weightier on the palate, with honey and malt, banana bread and subtle sweet spices. Clean and well balanced

Glenmorangie 18 y

22.00 €

Nose:

Creamy and tangy notes of citrus, cinnamon, stewed fruits and caramel-drizzled pannacotta.

Palate:

The palate is tropical and creamy with nectarines in yoghurt, acacia honey, peaches in cream and butterscotch.

Oban 14 y

16.00 €

Nose:

Rich sweetness and fruits - oranges, lemons and pears, with sea-salt and peaty smokiness.

Palate:

Mouth-filling late autumn fruits - dried figs and honey-sweet spices; followed by a smoky malty dryness.

SCOTCH WHISKY

Highlands

Glenfareclas 21 y

24.00 €

Nose:

Caramel & raisins through the middle, with orange pith, the beginnings of old rancio, & forest aromas of bark, earth & damp leaves.

Palate:

Thick & sweet, with less complexity than the nose, zeroing in on brown sugar, stewed orange segments & lightly spiced syrup. A drop of water opened out the body a bit, softening the syrup hit & bringing out more fruit, with apples, apricots & blackcurrant leaves, as well as a bit more crunchy caramel sweetness.

Dalmore 18

30.00 €

Nose:

Fruity and spicy with notes of vanilla, orange zest and potpourri, marmalade and sweet milk chocolate. A touch of leather and sultana.

Palate:

A delicious fireside dram with notes of chocolate raisins, juicy citrus, stewed fruits, old sherry and pepper.

Speyside

Balvenie Carribean Cask 14 y

18.00 €

Nose:

Brown sugar, butter & nutmeg with shortbread, golden syrup & sweet Muscat grapes.

Palate:

Apples, lemons, icing sugar & brown toast, with syrup, caramel & toffee popcorn.

SCOTCH WHISKY

Lowlands

Auchentoshan Three Wood

14.00 €

Nose:

Blackcurrants, brown sugar, oranges, plums & raisins.

Palate:

Fruit syrup, plums & raisins – intense, sweet & complex.

Islay

Laphroaig 10 y

13.00 €

Nose:

Huge smoke, seaweedy, "medicinal", with a hint of sweetness.

Palate:

Suprising sweetness with hints of salt & layers of peatiness.

Island

Talisker 10 y

12.00 €

Nose:

Powerful peat-smoke with sea-water saltiness, the liquor of fresh oysters, a citrus sweetness.

Palate:

A rich dried-fruit sweetness with clouds of smoke & strong barley-malt flavours, warming & intense. At the back of the mouth is an explosion of pepper.

SCOTCH WHISKY

Blended Scotch

Johnnie Walker Black Label

12.00 €

Nose:

Winter spice & treacle, hints of white pepper & a little citrus.

Palate:

Rich & full with notes of wood smoke & dry spice, hints of barley & cereal with creamy toffee & a distant herbal note.

Johnnie Walker Green Label

14.00 €

Nose:

Rich & softly smoky, with background notes of chocolate & fragrant sandalwood.

Palate:

Fresh fruit & grass lead into stewed fruit, soft spice, nuts & coffee.

Johnnie Walker King George V

79.00 €

Nose:

Rich berry fruit and Christmas pudding with hints of spice and vanilla. Sweetness and caramel are floating about. The nose is complex but subtle at the same time.

Palate:

Winter spice and oak notes mixed with pepper, cinnamon and nutmeg. Bits of honey and toffee, but not as sweet as the nose suggested. The second sip brings some citrus peel to the forefront. Faint hints of vanilla lurk some-where. The addition of water adds smoothness. It takes some of the spice and citrus peel away and brings out more butter-scotch and vanilla notes.

WHISKEY

Blended Scotch

Dewar's 12

12.00 €

Nose:

Delicate and sweet with tropical and sweet oak spices. Bananas and pine-apple balanced with malts and honey. There are hints of cut flowers and bits of cinnamon.

Palate:

The Dewar's 12 yo is light and fruity. Honey sweetness mixed with ripe summer fruits, oak and malt. It is smooth and easy drinking with a medium body. You barely need to add any water; just a few drops to release more sweetness and complexity.

Irish

Jameson

10.00 €

Nose:

Mellow pot still whiskey with toasted wood & sherry undertones.

Palate:

Smooth & sweet with woody & nutty tones.

Roe & Co

12.00 €

Nose:

Creamy, delightfully fragrant & remarkably rounded with notes of soft spice & mellow spun sugar along with warm hints of woody vanilla.

Palate:

The quality & perfect balance of the blend is immediately apparent on the palate through its velvety texture & sweet flavours including spiced pears & vanilla.

WHISKEY

Japanese

Nikka From The Barrel

14.00 €

Nose:

Spicy & peppery, but there's a richness behind it, with spicy oak & soft orange fruitiness, & soft vanilla notes from the bourbon cask.

Palate:

Grainy sweetness & candied orange peel, quite rich, accompanied by rich cinnamon & clove.

Hibiki Harmony

23.00 €

Nose:

Well-defined aromatics float among nutty, floral and earthy, with hints of light raw coconut, apricot, saline and chrysanthemum and just a hint of rosemary or sage.

Palate:

A medium-bodied whisky, it opens both sweet and nutty with a hint of almond, dried fruit and coconut. By the mid-palate, nougat and apricot notes appear, with hints of wood, cigar, leather and sea hitting toward the back of the mouth.

WHISKEY

Bourbon

Bulleit

10.00 €

Nose:

Rich & spicy, with warming notes of cinnamon, nutmeg & clove, & crème brûlée topped with Demerara sugar. Hints of dried apricot, grape & almond, too.

Palate:

Good spicy kick of rye first up, then softer notes of dried fruit & sweet spice follow. Toasty & nutty, with enough fruitiness to soften out the edges.

Four Roses Single Barrel

14.00 €

Nose:

Fruity, spicy, floral, caramel, vanilla, cocoa, maple syrup, moderately woody.

Palate:

Hints of ripe plum & cherries, robust, full body, mellow.

Maker's Mark 46

16.00 €

Nose:

Toffee sweetness and the saw dust from freshly cut wood. Has a very toasty aroma, with sweet spices and deep, thick caramel.

Palate:

Creamy and very soft. Then it opens up, in fact it explodes with spiciness which concentrates on the tip of the tongue. It's on nutmeg, mulled wine spices, allspice, cinnamon. Also a hint of hot apple juice.

WHISKEY

Rye

Bulleit Rye

10.00 €

Nose:

Big heaps of cherries & vanilla, with subtle notes of leather & tobacco.

Palate:

Rather hot at first, the spices coming to the forefront. This is followed by peaches, more cherries & a little bit of orange zest.

Woodford Reserve Rye

14.00 €

Nose:

The nose opens sweet with deep caramel, earthy rye grain, subtle black pepper, toasted almonds, faint baking spices, a touch of fresh pears and red apples, followed by a wisp of herbaceous charred oak.

Palate:

The palate is semi-viscous opening with sweet deep caramel, warm toasted oak, peppery rye spice, baking spices such as cloves, a touch of red fruit, toasted almonds, and dark chocolate on the back of the palate as you continue to chew.

WHISKEY

Tennessee

Jack Daniel's Old No. 7

9.00 €

Nose:

Brown sugar syrup, sour raisins, wood polish, resin, green leaves, hints of wood glue.

Palate:

Sweet, with light body & mouth-feel. Dutch chocolate strands on toast, orange touches, perfumed wood, cinnamon.

Jack Daniels Single Barrel

14.00 €

Nose:

Toasty notes from the oak, & well-defined aromas of honeyed fruit & golden syrup. Rich, but still clean & precise, with an appealing nuttiness.

Palate:

Drier than expected, this is a big-hitting bourbon, with broad brush strokes of honey, popcorn & cinnamon, countered by punchy, peppery notes, some numbing clove notes, & toasty oak. Less sweet than the No. 7, & all the better for it.

GIN

Tanqueray

9.00 €

Nose:

Aromatic. Cedar, juniper oil, a little citrus zest.

Palate:

Huge juniper, spicy notes of orange & lemon peel, a little aniseed.

Tanqueray Ten

12.00 €

Nose:

Very clean & crisp, with lime zest, cucumber & fresh juniper.

Palate:

Refreshing – clean & zingy, with lip-smacking citrus notes, lemon & lime zest, backed up with piney juniper.

Bombay Sapphire

9.00 €

Nose:

Sweet & aromatic, with citrus & juniper.

Palate:

Initially light, followed by spices & earthy notes.

Hendrick's

12.00 €

Nose:

Creamy aromas, citrus, juniper, rose petal jelly & cucumber.

Palate:

Astoundingly fresh notes of cucumber with juniper, oak, a touch more citrus & vanilla.

Gin.No3

12.00 €

Nose:

Bright, crisp & fresh with an uplifting welcome of juniper.

Palate:

Juniper to the fore, supported by floral notes & spicy, warm cardamom. Plenty of citrus zing complemented by the gingery spiciness of coriander.

GIN

Monkey 47

14.00 €

Nose:

Oh there is a lot going on here... woody, vegetable smells under pin fresh grassy citrus notes & botanical sweetness, like a pine forest after the rain.

Palate:

Predictably complex, this is a robust and powerful gin with plenty of spice, fruit & herb flavours. It's very well structured, & difficult to unpick but a citrus fresh start segues into pine & wood notes for a drying finish.

Siegfried

12.00 €

Nose:

Floral & citrusy, with juniper, thyme & cardamom.

Palate:

Earthy & warm, with floral & peppery notes.

Gin Mare

12.00 €

Nose:

Fragrant, aromatic nose, with subtle aniseed, crushed juniper berries & lemon peel. Background herbal notes with a hint of black olive. Savory, not sweet.

Palate:

Rich, succulent black olives, then a wave of aromatic herbs, with thyme and rosemary to the fore plus a little lemon for freshness. Soft, smooth texture; well balanced.

GIN

Kyrö Napue Gin

12.00 €

Nose:

Herbal and Sweet & essentials oils of meadowsweet and gentle coriander.

Palate:

Full bodied, complex and herbal flavours

Roku Gin

12.00 €

Nose:

Cherry blossom & green tea provide a floral & sweet aroma.

Palate:

Complex, multi-layered, yet harmonious flavor of various botanicals. Traditional gin taste in the base, plus characteristic Japanese botanical notes with yuzu as the top note. Smooth & silky texture.

VODKA

Below 42	10.00 €
Ketel One	10.00 €
Belvedere	13.00 €
Grey Goose	13.00 €
Beluga	13.00 €

TEQUILA & MEZCAL

Cazadores Blanco	10.00 €
Corralejo Silver	10.00 €
Patron Silver	14.00 €
Patron Anejo	16.00 €
San Cosme	10.00 €

RUM

Bacardi Carta Blanca	8.00 €
Bacardi Carta Negra	8.00 €
Bacardi Anejo Cuatro	10.00 €
Bacardi Reserva Ocho	11.00 €
Bacardi Gran Reserva 10 Jahre	13.00 €
Ron Botucal Reserva Exclusiva	13.00 €
Don Papa	13.00 €
Zacapa 23	20.00 €
Zacapa XO	28.00 €

BRANDY

Cognac

Hennessy VSOP 14.00 €

Hennessy XO 29.00 €

Courvoisier VSOP 10.00 €

Brandy

Gran Duque D'Alba 10.00 €

Cardenal Mendoza 10.00 €

Fruit Brandy

Etter Kirsch 13.00 €

Etter Quitte 12.00 €

Etter Famboise 12.00 €

Etter Williams Birne 13.00 €

BRANDY

Grappa

Nonino il Moscato 10.00 €

Nonino il Chardonnay 10.00 €

Nonino Cru Ribolla 23.00 €

Pisco

Pisco Lunas Acholado 10.00 €

VERMOUTH

White

Martini Bianco

7.00 €

Noilly Prat

8.00 €

Sweet

Antica Formula

8.00 €

Martini Rubino

8.00 €

Blood Orange

Martini Fiero

7.00 €

Non-alcoholic

Martini Vibrante

7.00 €

HOT DRINKS

Kaffee

Coffee Crème	4.00 €
Espresso	3.50 €
Espresso Macchiato	4.00 €
Double Espresso	5.00 €
Cappuccino	4.50 €
Latte Macchiato	6.00 €

All coffee specialities also available decaffeinated.

Tee

Blue Earl Grey – Black Tea Loose leaf tea	6.00 €
Yuan Sencha – Green Tea Loose leaf tea	6.00 €
Red Fruit – Fruit Tea Loose leaf tea	6.00 €
Fresh Mint Tea	7.00 €

ALKOHOLFREI

Mineral water 0,25 l 0,75 l

Gerolsteiner 3.50 € 8.00 €
Natural or Medium

Softdrinks 0,2 l

Coca Cola 3.90 €
Caffeine | Colouring Agent

Coca Cola Light 3.90 €
Caffeine | Colouring Agent

Coca Cola Zero 3.90 €
Caffeine | Colouring Agent

Fanta 3.90 €
Colouring Agent

Sprite 3.90 €

ALKOHOLFREI

Softdrinks

0,2 l

Schweppes Tonic Water

Containing quinine

4.20 €

Schweppes Ginger Ale

4.20 €

Schweppes Ginger Beer

4.20 €

Schweppes Bitter Lemon

Containing quinine

4.20 €

Fever Tree Indian Tonic

Containing quinine

4.20 €

Fever Tree Mediterranean Tonic

Containing quinine

4.20 €

BIERE

On Tap

	0,2l	0,3l
Früh Kölsch	2.90 €	3.70 €

	0,3l	0,5l
Bitburger Pils	3.70 €	5.70 €

Bottled Beer

	0,33l
Bitburger 0,0 % Non-alcoholic	3.50 €

	0,5l
Benediktiner Hefeweizen	5.90 €
Light Dark Non-alcoholic	

SNACKS

Snacks

Wasabi Nuts	4.50 €
Peanuts	3.50 €
Salted Almonds	5.50 €
Kalamata Olives	5.50 €
Pimientos de Padrón	5.00 €
Edamame	5.00 €

Bites

Irish Mòr Oyster (3 Pieces) Ceviche Stock Radish Mustard Gherkin Olive	19.00 €
Irish Mòr Oyster (3 Pieces) Negroni Granité Char Caviar Artichoke	19.00 €
Grilled Pulpo Artichoke-Tomato Cream Chipotle Mayonnaise	19.00 €
Jamón Ibérico Croquette (3 Pieces) Lime-Kimchi Mayonnaise	9.00 €
Gambero Rosso (3 Stück) Grilled Basil Aioli Lime	19.00 €
Thunfisch Sashimi Tomato Red Onion Guacamole	21.00 €

SNACKS

Classics

Burger Petit

Miso | Dried Tomato | Red Onion |
Mustard Gherkin

12.00 €

Optional with Cheddar

+ 1.00 €

Optional with Bacon

+ 1.00 €

Grilled Cheese Sandwich

Truffle Ham | Braised Onions | Gruyère

12.00 €

Wagyu Short Rib Sandwich

Cheddar | Reubens Sauce | Jalapeño

19.00 €

Wild Herb Salad

Comté | Yuzu Buttermilk Dressing |
Grapefruit | Tomato

19.00 €

Fries & Dips

Steakhouse Fries

4.00 €

Parmesan-Truffle Fries

6.50 €

Baked Triplets

4.00 €

Sour Cream

1.50 €

Miso Mayonnaise

1.50 €

Basil Aioli

1.50 €

Lime-Kimchi Mayonnaise

1.50 €

Reuben's Sauce

1.50 €

SNACKS

Mains

Pasta Chitarra 23.00 €

Pulpo | Wildwater Prawns | Karotte

Garganelli Carbonara 19.00 €

Guanciale | Egg yolk | Parmigiano

Chanterelle Gnocchi 20.00 €

Wild Cauliflower | Herbs Beurre Blanc | Walnut

Pluma Ibérico 32.00 €

Chorizo Stock | Pistachio | Pak Choy | Triplets

Breton Plaiice 42.00 €

Lime-Caper Brew | Nori French Toast | Kohlrabi

Sweets & Cheese

Black Forest Cherry 15.00 €

Guanaja Schokolade | Sauerkirsch Sorbet |
Kirschwasser Sahne

Himbeere & Rhabarber 17.00 €

Valrhona Ivoire | Vanille | Muscovado Crumble

Peanut & Caramel 17.00 €

Valrhona Caramelia | Peanut | Mango

Selection of Cheeses 18.00 €

Fig Mustard | Grapes | Grey Bread