



KONRAD'S  
— BONN —

**BARKARTE**

# CHAMPAGNER & SEKT

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	Glas	Flasche
<b>Riesling Sekt Brut „Beethoven“</b> Geschwister Köwerich   Mosel   Deutschland	8,50 €	45.00 €
<b>Champagner Ruinart Brut</b> Reims   Champagne   Frankreich	19,00 €	129.00 €
<b>Champagner Ruinart Rosé Brut</b> Reims   Champagne   Frankreich	23,00 €	159.00 €
<b>Champagner Ruinart Blanc de Blancs Brut</b> Reims   Champagne   Frankreich		159.00 €
<b>Champagner Taittinger Brut</b> Reims   Champagne   Frankreich		99.00 €
<b>L'Extra par Langlois Crémant de Loire</b> Maison Langlois-Château   Loire   Frankreich		49.00 €
<b>Cuvée Katharina Brut Nature</b> Sekthaus Raumland   Rheinhessen   Deutschland		60.00 €
<b>Rosé Prestige Brut</b> Sekthaus Raumland   Rheinhessen   Deutschland		65.00 €

# COCKTAILS

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## Old Time Classics

**Old Fashioned** 13.00 €

Spirituos – Dry – Sweet – Smooth  
Bourbon | Angostura Bitters | Zuckersirup

**Manhattan** 13.00 €

Spirituos – Dry – Sweet – Smooth  
Rye Whisky | Sweet Vermouth | Angostura Bitters

**Vieux Carre** 13.00 €

Spirituos – Dry – Sweet – Smooth  
Cognac | Rye Whisky | Roter Wermut  
Benedictine D.O.M | Bitters

**New York Sour** 13.00 €

Spirituos – Sweet – Smooth – Sour  
Rye Whisky | Zitronensaft | Zuckersirup | Eiweiß  
Rotwein

## Bitter

**Negroni** 13.00 €

Spirituos – Dry – Bitter  
Gin | Campari | Antica Formula

**Martini** 13.00 €

Spirituos – Dry – Bitter  
Gin oder Vodka | Nolly Prat

**Espresso Martini** 13.00 €

Spirituos – Smooth – Bitter  
Ketel One Vodka | Khalua | Vanilla Sirup | Espresso

# COCKTAILS

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## Refreshing

### Mint Julep

Spirituos – Refreshing – Sweet  
Bourbon | Zuckersirup | Minzblätter

13.00 €

### Gimlet

Sour – Refreshing – Sweet – Smooth  
Gin | Limettensaft | Zuckersirup

13.00 €

### Daiquiri

Sour – Refreshing – Sweet – Smooth  
Light Rum | Zuckersirup | Limettensaft

13.00 €

### French 75

Sour – Refreshing – Sweet  
Gin | Zuckersirup | Zitronensaft | Champagne

18.00 €

### Gin Basil Smash

Sour – Refreshing – Sweet – Smooth  
Gin | Basilikum | Zitronensaft | Zuckersirup

13.00 €

# COCKTAILS

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## Smoothly-sweet

### **Clover Club**

13.00 €

Sour – Refreshing – Sweet – Smooth

Gin | Zitronensaft | Himbeersirup | Eiweiß

### **Snow White**

13.00 €

Sour – Refreshing – Sweet – Smooth

Gin | Mandelsirup | S.T Germain | Zitronensaft  
Pernot | Eiweiß

### **Cosmopolitan**

13.00 €

Sour – Refreshing – Sweet

Citrus Vodka | Cointreau | Limettensaft  
Cranberrysaft

### **Bramble**

13.00 €

Sour – Refreshing – Sweet – Smooth

Gin | Zitronensaft | Zuckersirup | Chambord

### **Mai Tai**

13.00 €

Spirituos – Dry – Sweet – Smooth

Weißer & brauner Rum | Limettensaft  
Mandelsirup | Cointreau

# HIGHBALLS

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- Horses Neck** 10.00 €  
Spiritous – Sweet – Smooth  
Bourbon | Agnostura Bitters | Ginger Ale
- Dark & Stormy** 10.00 €  
Spirituous – Sour – Spicy  
Dark Rum | Limettensaft | Spicy Ginger
- Moscow Mule** 10.00 €  
Sour – Refreshing – Spicy  
Vodka | Limettensaft | Spicy Ginger | Gurke
- Gin Fizz** 10.00 €  
Sour – Refreshing – Sweet – Smooth  
Gin | Zuckersirup | Zitronensaft | Eiweiß (optional)

# MOCKTAILS

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**Konrad's Spritz** 8.00 €  
Fruity – Herbal – Refreshing  
Grapefruitsaft | Rosmarinsirup | Soda

**Earnest** 8.00 €  
Refreshing – Sweet – Fizzy  
Grünteesirup | Gurkensaft | Zitronensaft | Ginger Ale

**Tropical Temptation** 8.00 €  
Refreshing – Sweet – Fizzy  
Bananensaft | Kokosnusssirup | Vanillesirup  
Limettensaft | Spicy Ginger

## MAKE IT A SOUR Spirituose

Spirituose nach Wahl | Zitronensaft | Zuckersirup + 3.00 €

## MAKE IT AN OLD FASHIONED Spirituose

Spirituose nach Wahl | Zuckersirup | Bitters + 3.00 €

# SCOTCH WHISKY

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## Highlands

### **Glenmorangie 10 y** **12.00 €**

**Nose:**

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

**Palate:**

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

### **Oban 14 y** **14.00 €**

**Nose:**

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

**Palate:**

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

### **Glenfiddich 18 y** **18.00 €**

**Nose:**

Loads of fruits. Zesty grapefruit, baked toffee apples. Dry, chocolate Flakey wood & cinnamon.

**Palate:**

Candied fruits & Glenfiddich freshness balances richer notes of dried apricot, more cinnamon & toffee, ginger & dry Sherry.



# SCOTCH WHISKY

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## Highlands

### **Glenfarclas 21 y**

**21.00 €**

**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.

## Speyside

### **Balvenie Carribean Cask 14 y**

**17.00 €**

**Nose:**

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

**Palate:**

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

## Lowlands

### **Auchentoshan Three Wood**

**14.00 €**

**Nose:**

Blackcurrants, brown sugar, oranges, plums & raisins.

**Palate:**

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

# SCOTCH WHISKY

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## 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.

### Lagavulin 16 y

18.00 €

**Nose:**

More like Lapsang Souchong tea than Lapsang Souchong! One of the smokiest noses from Islay. It's big, very, very concentrated, & redolent of iodine, sweet spices, good, mature Sherry & creamy vanilla.

**Palate:**

Very thick & rich. A massive mouthful of malt & Sherry with good fruity sweetness, but also a wonderful sweetness. Big, powerful peat & oak.

### Bruichladdich Octomore

25.00 €

**Nose:**

Initially the nose is sea spray & caramel, lemon balm & pipe tobacco. Slowly, the peat smoke rises from the glass, gentle but strong lifting vanilla, mint, toffee, golden syrup & almond. Peach follows with pear syrup & buttercup. A symphony, a delight to experience.

**Palate:**

Smoothness, sweetness & then smoke. A texture like no other, satin soft & devilishly warming. The American oak influence is in perfect tune with the smoke and soft fruits delicately, skilfully coaxed from the still during exceptionally slow distillation. Vanilla, honey, citrus rise up to be met with sea spray & leather, smoked mussels mix with autumn bracken & crème brûlée.

# SCOTCH WHISKY

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## 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.

## Blended Scotch

### Johnnie Walker Black Label

11.00 €

**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

12.00 €

**Nose:**

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

**Palate:**

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

# SCOTCH WHISKY

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## Irish

### Jameson

9.00 €

**Nose:**

Mellow pot still whiskey with toasted wood & sherry undertones.

**Palate:**

Smooth & sweet with woody & nutty tones.

### Roe & Co

10.00 €

**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.

## 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.

# SCOTCH WHISKY

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## 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.

## 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.

# SCOTCH WHISKY

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## 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

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## **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** **11.00 €**

**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** **11.00 €**

**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

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## **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.

## **Rebels Gin**

**12.00 €**

**Nose:**

A bold juniper statement with clear citrus freshness. Flavorful & complex & a floral, herbal body.

**Palate:**

First reaction: Smooth! A classic London Dry with a Berlin-style interpretation. Juniper, citrus flavors, & a finishing thyme make it compatible with every tonic. Go fresh with Thomas Henry or dream of a mediterranean sunset with a Fever Tree Mediterranean.



# GIN

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## **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.

## **Roku Gin**

**11.00 €**

### **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

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<b>Ketel One</b>	<b>10.00 €</b>
<b>Belvedere</b>	<b>13.00 €</b>
<b>Grey Goose</b>	<b>13.00 €</b>
<b>Beluga</b>	<b>13.00 €</b>

# TEQUILA & MEZCAL

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<b>Patron Silver</b>	<b>14.00 €</b>
<b>Patron Anejo</b>	<b>16.00 €</b>
<b>San Cosme</b>	<b>10.00 €</b>
<b>Corralejo Silver</b>	<b>9.00 €</b>

# RUM

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<b>Bacardi Carta Blanca</b>	<b>8.00 €</b>
<b>Bacardi Carta Oro</b>	<b>8.00 €</b>
<b>Bacardi Gran Reserva 10 Jahre</b>	<b>12.00 €</b>
<b>Ron Botucal Reserva Exclusiva</b>	<b>12.00 €</b>
<b>Zacapa 23</b>	<b>16.00 €</b>
<b>A.H. Riise Non Plus Ultra</b>	<b>20.00 €</b>
<b>Don Papa</b>	<b>12.00 €</b>
<b>Gosling's Black Seal Rum</b>	<b>8.00 €</b>

# WEINBRAND

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## Cognac

**Hennessy VSOP** 14.00 €

**Hennessy XO** 29.00 €

**Courvoisier VSOP** 10.00 €

## Brandy

**Gran Duque D'Alba** 10.00 €

**Cardenal Mendoza** 10.00 €

## Pisco

**Pisco Lunas Acholado** 9.00 €

# WERMUT

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## Weiß

**Martini Bianco** 7.00 €

**Nolly Prat** 8.00 €

## Rot

**Antica Formula** 8.00 €

**Martini Rubino** 8.00 €

## Blutorange

**Martini Fiero** 7.00 €

# HEISSGETRÄNKE

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## Kaffee

<b>Kaffee Crème</b>	<b>4.00 €</b>
<b>Espresso</b>	<b>3.50 €</b>
<b>Espresso Macchiato</b>	<b>4.00 €</b>
<b>Doppelter Espresso</b>	<b>5.00 €</b>
<b>Cappuccino</b>	<b>4.50 €</b>
<b>Milchkaffee</b>	<b>5.00 €</b>
<b>Latte Macchiato</b>	<b>6.00 €</b>

Alle Kaffeespezialitäten auch koffeinfrei verfügbar.

## Tee

<b>Blue Earl Grey – Schwarztee</b> Loser Blättertée	<b>6.00 €</b>
<b>Yuan Sencha – Grüntee</b> Loser Blättertée	<b>6.00 €</b>
<b>Red Fruit – Früchtetee</b> Loser Blättertée	<b>6.00 €</b>
<b>Frischer Tee</b> Minze oder Ingwer	<b>7.00 €</b>

# ALKOHOLFREI

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**Mineralwasser** 0,25 l 0,75 l

**Gerolsteiner** 3.50 € 8.00 €  
Naturell oder Medium

**Softdrinks** 0,2 l

**Pepsi Cola** 3.90 €  
Koffein | Farbstoff

**Pepsi Cola light** 3.90 €  
Koffein | Farbstoff

**Mirinda** 3.90 €  
Farbstoff

**Seven Up** 3.90 €

**Thomas Henry Tonic Water** 4.20 €  
Chininhaltig

**Thomas Henry Ginger Ale** 4.20 €

**Thomas Henry Bitter Lemon** 4.20 €  
Chininhaltig

**Fever Tree Indian Tonic** 4.90 €  
Chininhaltig

**Fever Tree Mediterranean Tonic** 4.90 €  
Chininhaltig



# BIERE

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## Vom Fass

	0,2 l	0,3 l
<b>Früh Kölsch</b>	<b>2.90 €</b>	<b>3.70 €</b>

	0,3 l	0,5 l
<b>Bitburger Pils</b>	<b>3.70 €</b>	<b>5.70 €</b>

## Flaschenbiere

	0,33 l
<b>Bitburger 0,0 % alkoholfrei</b>	<b>3.50 €</b>

	0,5 l
<b>Benediktiner Hefeweizen</b>	<b>5.90 €</b>
Hell   dunkel   alkoholfrei	

# FÜR DEN KLEINEN HUNGER

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## Snacks

**Frittierter Mais** 3.50 €

**Erdnüsse** 3.50 €

**Geräucherte Salzmandeln** 5.50 €

**Kalamata Oliven** 5.50 €

**Edamame** 4.00 €

## Burger & Salat

**Caesar Salat** 12.50 €

Römersalat | Cesar-Dressing | Parmesan | Croûtons

Wahlweise mit Maispoularde + 5.00 €

Wahlweise mit roten Wildwassergarnelen + 7.50 €

**Burger Petit** 8.50 €

Miso-Mayonnaise | getrocknete Tomate

Wahlweise mit Cheddarkäse + 1.00 €

Wahlweise mit Bacon + 1.00 €

# FÜR DEN KLEINEN HUNGER

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## Konrads-Dogs

**Karotte** 8.00 €  
Kimchi Sesam | Quinoa | Koriander

**Meeresfrüchte** 9.50 €  
Crème fraîche | Sellerie | Cocktailsauce

**Ente** 9.00 €  
Himbeeressig | Spitzkohl | Miso

## Fries & Dips

**Saure Chips** 3.00 €

**Steakhouse Frites** 4.50 €

**Parmesan-Trüffelpommes** 6.50 €

**Cocktailsauce** 1.50 €

**Miso-Mayonnaise** 1.50 €

**Schnittlauchcreme** 1.50 €

**Ajvar-Fetacreme** 1.50 €

## Sweets

**Madeleines & Crème de Bresse** 8.00 €  
Vanille | Braune Butter

**Cassis-Rahm-Eis** 8.50 €  
Warmer Karamell | Schokoladenblätter