

Cretan feast

olive oil – direct import from Crete

The extra virgin olive oil of the Koroneiki olive variety is produced by the Stark- Iliaki family cultivated in the wide bay of Apokoronas and extracted gently in an oil mill using a purely mechanical process in cold extraction

We serve it with bread and Cretan sea salt

Small & fine menu

served from 11am to 3pm

2 courses 35 €, 3 courses 42 €, 4 courses 49 €

Soup course

Pureed spinach soup

served hot on cool days, on ice on warm days **prepared vegan**
colorful tomatoes & baked mozzarella

or / and

starter

Scallop

snow peas | Kiwi | Mint

Main course

Paella risotto **vegan**

young zucchini from the Kreuzinger nursery

or

Bacalao fritto

baked cod with avocado dip

or

Happy chicken from Perlbach in the Bavarian Forest

grilled with chorizzo

as a side dish to the main courses

Vegetable Nursery Kreuzinger Feldmoching, Risotto

Dessert small & fine

Caramelized mango cream

raspberry sorbet

Individual menu items, can't find anything **vegan** ? ...please contact us!

Nature Taste Menu

served from 5pm

Our menu in the **June 2024** by Chef Jürgen Weingarten promises light Kitchen close to the origin and natural taste of the products

Menu 3 courses 49 € – 4 courses 56 € – 5 courses with intermediate course 64 €
Wine accompaniment Aperitif, white & red with 3 positions 22 €

greeting from the kitchen & Cretian feast, olive oil with sea salt

Soup course

Pureed spinach soup

served hot on cool days, on ice on warm days **prepared vegan**
colorful tomatoes | baked mozzarella | shrimp

Starter

Beef fillet tartare

summer truffles & potato baskets

Main courses to choose from

Paella risotto **vegan**

young zucchini from the Kreuzinger nursery

or

Cod fillet & scallop

with grainy mustard & vermouth sauce

or

BBQ Whiskey Flank Beef

long slow cooked

as a side dish to the main courses

Vegetables *Gardening Kreuzinger Feldmoching & Chanterelles, Risotto

dessert

Lake Constance cherries

polenta slices with cinnamon | Praline ganache

or

3 kinds of cheese & chutney

Individual menu items, can't find anything **vegan** ? ...please contact us!

Our aperitif & wine recommendations

Aperitif

Sarti Pink Spritz

Glass 0.1 l 7.5 €

Sarti Rosa Like the popular Aperol, it comes from Campari. Sicilian blood oranges give it its fruity, sweet taste. The blood orange is surrounded by passion fruit and mango.

White Burgundy Sparkling Wine Brut Sekthaus Höfer FRANKEN

Glass 0.1 l 7.5 €

THE DREAM COMES TRUE. EVERY SINGLE DAY.

"There is only one reason why I make sparkling wine: it gives me joy. Creating even better sparkling wine from good wines means making a metamorphosis come true. Our deep cellars are perfect for this. I like handcraft. I like high-tech. The result makes me happy. Me and those who enjoy Höfer sparkling wine." [Carsten Höfer]

White

2022 Chardonnay-Pinot Blanc Cuvée Knipser, PFALZ

Glass 0.1 l 6.5 €

The scent is of pineapple, peach and gooseberry, subtly supported by cassis. The taste is sunny yellow fruity, complex and balanced by a delicate acidity. Christian Peth leaves the ripe grapes on the fine yeast for a long time, matures a small portion in barriques and bottles the wine unfiltered.

Red

Glass 0.1 9.5 €

2019 Pesquera Crianza, Cantabrian fishing

The production follows an ancient tradition. After a period in stainless steel containers, the wine rests for 14 months in American oak barrels. It is a fruity wine that is easy to access but can also age with elegance. The color is an intense ruby red with violet reflections. The bouquet is dominated by notes of wild berries.

Continental Classics

Tarte flambée	1 2.5 €
Bacon, tomatoes and cress – OR – Feta & Pimentos de Padron	
Roast beef from local heifer / young beef	17.5 €
in thin slices, with olive oil, sea salt and mixed pickles remoulade	
Pulled Beef	16 €
roasted brioche, red cabbage shavings, plums & brandy dip	
... in addition to these dishes, a basket of “fresh fries” or roast potatoes	5.5 €

Salads incl. Cretian feastolive oil, Bread & Sea Salt

Caesar salad	small 11 € / large 15.5 €
Endive, anchovies, olives, bread crusts and parmesan	

Superfood Salad Bowl	small 11 € / large 15.5 €
Leaf salads, pickled vegetables, fruit, pulses, Kerndl, herbs and vinaigrette with Cretan olive oil	

Salad garnishes	
... grilled fish of the day	9.5 €
... fried goat cheese	7 €
... slices of roast beef & fried mushrooms	9.5 €

Soups

Strong meat & bone broth	9 €
Vegetables & Garnish	

Our hearty fish soup à la Bouillabaisse	starter 10.9 €, as main course 22 €
Garnish, vegetables and rouille cheese crusts	

pasta

Garganelli Arrabbiata with fresh chili, tomato compote, rocket & parmesan	
& sausage	17 €
or	
& vegetarian with grilled vegetables	16 €
or	
& with grilled king prawns	19 €
... or with all 3 as DELUXE	21 €

Main courses Surf & Turf

Pink fried whiskey beef flank	39 €
giant prawns & mixed vegetables from the Kreuzinger nursery, potato side dish	



Fish of the day – fillet fried with aromatics

TP €

dark fish sauce, mixed vegetables from the Kreuzinger gardening company, potato side dish

Wiener Schnitzel

fried in foaming lemon butter, cold-stirred cranberries
vegetables from the Kreuzinger nursery, potato side dish

29 €

Dessert Deluxe

Lake Constance cherries

polenta slices with cinnamon | praline sauce

11 €

Dessert small & fine

Caramelized mango cream

raspberry sorbet

11 €

Dinzler Coffee Roastery

Affogato Espresso with milk ice cream

4.5€

**Sorbet
of the day**

Dear guests of the Conti Restaurant,

Gastronomy is a wonderful interplay of give and take, new experiences and challenges. A piece of quality of life in everyday life with and for people.

We would like to take this opportunity to thank our long-standing guests for their loyalty and to extend a warm welcome to our new guests.

Our head chef Jürgen Weingarten and his team will spoil you with imaginative and wholesome culinary compositions from his product kitchen:

Our dishes made from fresh ingredients of the highest quality and mainly from the region remain close to the origin and natural taste of the products - and yet always ensure a taste surprise through careful composition and preparation.

Other vegetarian/vegan options?

Or didn't find something?...please contact us.

Enjoy matching wines from selected winemakers.

You can find current information about our opening hours, offers and much more on our website www.conti-restaurant.de or simply subscribe to our newsletter!

Everything else about how and what to bear in mind when visiting us can be found on the notices in the restaurant area.

If you suffer from allergies or food intolerances, please feel free to contact us. If necessary, we will omit certain ingredients or use alternative foods. Please ask our service department for a detailed list of allergens.

We wish you a good appetite!

Your Conti Restaurant Team



www.conti-restaurant.de