

## *Summer Classics Menu* all day long served from 11am

Our summer 2024 menu by chef Jürgen Weingarten promises light cuisine close to the origin and natural taste of the products.

Individually or Menu 3 courses 49€ – 4 courses 56€ – 5 courses with intermediate course 64 €  
Wine accompaniment to the evening menu with 3 items 21 €

### **Greetings from the kitchen & Cretian feast, olive oil with sea salt**

**Soup course** 12 €

#### **Melon Gazpacho & Iced Cucumber Soup**

shrimp cocktail

**Starter** 18 €

#### **Antipasti Deluxe**

grilled vegetables of peppers, fennel, zucchini, aubergine, rocket, olives, Parma ham & buffalo mozzarella

#### **Octopus Carpaccio**

colorful tomatoes | pimentos | avocado | pomegranate

**Pasta course** 18 €

#### **Pasta**

fried mushrooms & black truffles from Italy

### **Main courses**

#### **Fillet of Large Eagle Fish** 29 €

dark fish sauce

#### **Irish Beef Fillet** 32 €

Café de Paris

#### **French Poulard Breast** 26 €

filled with Fontina cheese & Parma ham

**We serve these dishes with...**

root spinach | Bean cassoulet | Potato tart

#### **Ripasso Red Wine Risotto** 19 €

root spinach, braised chicory with Amalfi oranges

**Dessert** 11 €

#### **Wild Blueberries**

mascarpone & lemon leaf sorbet

#### **Vineyard Peach with Vanilla & Saffron**

pistachio mousse with white chocolate

## Our aperitif & wine recommendations

### aperitif

**Sarti 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.

### HANS WIRSCHING WINERY – WINE GROWING SINCE 1630

Visiting Franconia

*"Franconia is our home and our identity. On the slopes of the Schwanberg, we accompany our vines as they bring heaven and earth together in their grapes, which are transformed into distinctive wines in the cellar."*

**2022 Wi'SECCO Rosé** Glass 0.1 l 6.5 €

Wi'SECCO ROSÉ is the delicate, feminine variant. As a light refreshment, it leaves a fine tingling sensation on the palate. The name indicates its taste: tangy, fruity, light and fresh. Wi'SECCO gets its attractive pink color from lightly pressed Pinot Noir and Portugieser grapes.

**2022 Wi'ZERO alcohol-free** Glass 0.1 l 6.5 €

The ideal alternative for anyone who wants to avoid alcohol but doesn't want to miss out on our secco: fresh citrus flavor and great perlage!

### White

**2021 Blanc de Blancs "Old Vines" dry** Glass 0.1 l 7.5 €

**Vines, elegant, herbal:** This cuvée of Riesling, Silvaner and Scheurebe presents itself with a fine and ripe acidity. Not only does the potential for aging exist, the wine also promises harmony and elegance. Fruity notes with hints of peach, paired with exotic nuances

### Red

**2018 Pinot Noir QbA Helmut Christ** Glass 0.1 l 7.5 €

Cherry and ripe plum, spicy, some wood, soft, round, harmonious.

Biodynamic viticulture goes back to the ideas of the anthroposophist Rudolf Steiner. The basis of the cultivation is to see the agricultural operation as an organism based on the idea of the cycle. This means that pesticides and chemical plant protection products are not used.

## Continental Classics

<b>Tarte Flambée</b>	12.5 €
Bacon, tomatoes and cress – OR – Feta & Pimentos de Padron	
<b>Roast Beef from local heifer / young beef</b>	17.5 €
in thin slices, with olive oil, sea salt and mixed pickles remoulade	
<b>Pulled Beef</b>	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

<b>Caesar salad</b>	small 11 € / large 15.5 €
endive, anchovies, olives, bread crusts and parmesan	
<b>Superfood Salad Bowl</b>	small 11 € / large 15.5 €
leaf salads, pickled vegetables, fruit, pulses, kernndl, herbs and vinaigrette with Cretan olive oil	
<b>Garnishes for salad</b>	
... grilled fish of the day	9.5€
... fried goat cheese	7€
... slices of roast beef & fried mushrooms	9.5 €

## Soups

<b>Strong Meat &amp; Bone Bouillon</b>	9 €
vegetables & garnish	
<b>Our hearty Fish Soup à la Bouillabaisse</b>	<i>starter 10.9 €, main course 22 €</i>
garnish, vegetables and rouille cheese crusts	

## pasta

**Garganelli Arrabbiata** with fresh chili, tomato compote, rocket & parmesan

<b>&amp; sausage</b>	17 €
or	
<b>&amp; vegetarian with grilled vegetables</b>	16 €
or	
<b>&amp; with grilled king prawns</b>	19 €
... or with all 3 as DELUXE	21 €

## Wiener Schnitzel

**fried in foaming lemon butter**, cold-stirred cranberries  
vegetables, potato side dish

29 €

## Dessert Deluxe

**Vineyard Peach with Vanilla & Saffron**  
Pistachio mousse with white chocolate

11 €

## Dessert small & fine

**Wild Blueberries**  
Mascarpone & lemon leaf 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 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 are made from fresh ingredients of the highest quality and mainly from the region, staying close to the origin and natural taste of the products - and yet always provide 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.

Current information on our opening hours, offers and much more can be found on our website [www.conti-restaurant.de](http://www.conti-restaurant.de) or simply subscribe to the 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 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 good appetite!

**Your Conti Restaurant Team**



[www.conti-restaurant.de](http://www.conti-restaurant.de)