

Small & fine Menu

served from 11 am to 3 pm

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

Soup course

Pureed cauliflower soup with Madras Curry

cauliflower-almond rösti

or/and

Appetizer

Vitello tonnato deluxe

veal | tuna | capers

Main course

Confit Black Salsify

autumn trumpets

or

Fillet of black Iceland halibut

Dijon mustard crust

or

Buttery tender “overnight” beef cheeks

laurel – red wine jus

Dessert small & fine

Crème Brulée

coconut | red plums | cocoa soil

Individual menu items, **vegan options** or something else you can't find?
... please contact us!

Nature Taste Menu

served from 5 pm

Our menu *in autumn* by chef Jürgen Weingarten promises light cuisine close to the origin and natural taste of the products.

Menu 3 courses 49 € – 4 courses 59 € - 5 courses 66 €

Wine accompaniment aperitif, white & red and for dessert with 4 positions 25 €

Greetings from the kitchen

Blanquette de Limoux, Réserve, Brut

Soup course

Pureed cauliflower soup with Madras Curry

cauliflower-almond rösti

or/and

Starter

Vitello tonnato deluxe

veal | tuna | capers

2023 Viognier, La Prade Mari, Minervois

Main courses to choose from

Black salsify | autumn trumpets

or

Fillet of black Iceland halibut

Dijon mustard crust

or

2 kinds of beef

roast beef & butter-tender "overnight" beef cheeks, bay leaf - red wine jus

Side dish to the main courses

... baked pumpkin | brussels sprouts | potato-turnip puree

2023 Scheurebe Fumé trocken, Fogt, Rheinhessen

oder

2019/2022 Grenache Syrah Mourvèdre, Ventoux, „La Noria“

Dessert

Quince tart

sorbet & vanilla poppy seeds

JH Andresen Port Wine, Dry White

Individual menu items, **vegan options** or something else you can't find?
... please contact us!

Our aperitif & wine recommendations

Aperitif

Cosmo Spritz – non-alcoholic glass 0.1 l 6.5 €

Refreshingly different with the special note of cranberries and the spicy hint of rosemary.

Blanquette de Limoux, Réserve , Brut, AOC glass 0.1 l €7

In the glass it has a rich, ruby red color. On the nose, vanilla, a hint of roasted coffee, dark fruits and something fresh and herbal tickles the nose. On the palate it is full-bodied, with soft tannins, and the dark tannins are accompanied by red fruits and roasted aromas. A fine, almost cool touch enlivens the taste buds.

White

2023 Viognier, Domaine La Prade Mari, Minervois glass 0.1 l 6.5 €

A selection of the finest summer fruits wafts towards your nose: lemon, apricot, peach, along with flowers and fresh herbs. The fruit spectacle also sounds crystal clear on the palate. The wine is dry but still mouthwatering and ends in a fine, very long finish.

2023 Scheurebe Fumé, Georg Fogt , Rheinhessen glass 0.1 l 6.5 €

The first impression in the glass is brilliant, clear, precise - definitely Georg Fogt ! On the nose cassis, pineapple, exotic fruits and, thanks to the barrique, a touch of saffron and the subtle scent of roasting. On the palate, the opulent fruit play again. There is also a subtle touch of wood , as if it had been dabbed on by chance and yet exactly where it should be. Great winemaking craftsmanship!

Red

2019 "La Noria" Ventoux , Château la Croix des Pins , Rhône glass 0.1 l €7

Light golden yellow, intense, complex aroma, clear hints of lychee and grapefruit. On the palate, beautiful juicy fruit, first playful, then rich with spices. Very fine, fresh and not too heavy Gewürztraminer from

Sweet

JH Andresen Port Wine, Dry White, Douro Glass 0.1 5.5 €

What is there to say about the oldest classified wine-growing region in the world? The beauty of the Douro Valley, with its vineyards spiraling imposingly into the sky along the banks of the river, has been praised countless times. And the wine produced from the grapes on these terraced slate slopes, which gave its name to an entire town (or was it the other way around?), has been on everyone's lips for centuries.

Conti Classics

“Flammkuchen“ – Tarte flambée	12.5 €
bacon, tomatoes and cress – OR – feta & Pimentos de Padron	
Roast beef from local heifer / young cattle	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

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, kernels, herbs and vinaigrette with olive oil	
Garnishes for the salad	
... 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	<i>starter 10.9 €, main course 22 €</i>
garnish, vegetables and rouille cheese crusts	

Pasta

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

Main courses surf & turf

100% Beef medium rare fried 39 €
giant prawns | mixed vegetables & potato side dish

Fish of the day – fillet fried with aromatics TP €
dark fish sauce | mixed vegetables & potato side dish

Wiener Schnitzel from veal

fried in foaming lemon butter 29 €
cold stirred cranberries | mixed vegetables & potato side dish

Dessert deluxe

Quince tart 11 €
sorbet & vanilla poppy seeds

Dessert small & fine

Crème Brulée 11 €
coconut | red plums | cocoa soil

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 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.

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 bon appetit!

Your Conti Restaurant Team



www.conti-restaurant.de