

## Cretian feast

**olive oil**– Direct import from Crete – We serve it with bread and sea salt.

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

## *Small & fine Menu*

served from 11 am to 3 pm

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

### **Soup course**

**Strained chestnut porcini mushroom soup**  
baked herb falafel

or/and

### **Appetizer**

**Baked snow crab**  
Mojo Rojo | fennel

### **Main courses to choose from**

**red cabbage rolls**

orange | mustard | pomelo

or

**Trout fillet & octopus**  
pomegranate | pomelo

or

### **Local game | Guthof Polting**

buttery tender venison shoulder with juniper & cranberries

*As a side dish to the main courses we serve*

pumpkin puree | fried Brussels sprouts | ginger melt | herb spaetzle

### **Dessert small & fine**

**coffee mousse**  
fig | "stollen"

menu dishes individually, **vegan**  
or didn't find something?... feel free to contact us!

## *Nature Taste Menu*

*served from 5 pm*

Our menu **by the end of 2024** 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**

#### **Soup course**

#### **Strained chestnut porcini mushroom soup**

baked herb falafel

or/and

#### **Appetizer**

#### **Baked snow crab**

Mojo Rojo | Fennel

### **Main courses to choose from**

#### **Red cabbage rolls**

orange | mustard | pomelo

or

#### **Fjord trout & octopus**

pomegranate | pomelo

or

#### **2 kinds of local game | Gutshof Polting**

buttery tender venison shoulder & medallion of venison loin

Juniper | Cranberries

#### **As a side dish to the main courses we serve**

pumpkin puree | fried Brussels sprouts | ginger melt | herb spaetzle

### **Dessert Deluxe**

Crispy baked **quince basket** with nuts, croissant crumble, gingerbread mousse with chocolate & Grand Marnier sabayon

menu dishes individually, **vegan**

or didn't find something?... feel free to contact us!

## Conti Classics

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

<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, legumes, Kerndl, herbs and vinaigrette with olive oil	
<b>salad garnishes</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>	Starter 10.9 €
filling, vegetables and rouille cheese crusts	main course 22 €

## Pasta

### Garganelli Arrabbiata

with fresh chili, tomato compote, rocket & parmesan

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

## Main courses surf & turf

**100% beef medium rare roasted** 39 €  
giant prawns | mixed vegetables & potato side dish

**Fish of the day – fillet fried with aromatics** TP €  
fish sauce | Vegetables & Potato side dish

## Wiener Schnitzel from veal

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

## Dessert Deluxe

**Crispy baked quince basket with nuts, croissant crumble** 11 €  
gingerbread mousse with chocolate & Grand Marnier sabayon

## Dessert small & fine

**Coffee mousse** 11 €  
fig | “stollen”

## 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 have you not found 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 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](http://www.conti-restaurant.de)