

Small & fine Menu After X-mas

Cretian feast

Olive oil– direct import from Crete – we serve it with bread and sea salt.
The extra virgin olive oil from 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.

served from 11 am to 3 pm

2 course 35 € – 3 course 44 € – 4 course 51 €

Soup course

Pureed black salsify soup

baked black root

or/and

Appetizer

Camerones shrimp cocktail deluxe

dill | passion fruit mayonnaise | spring onion

Main courses to choose from

Volcanic asparagus & artichoke

shallots | root spinach | mashed potatoes

or

Fillet of the sea bream

caper butter

or

Chicken breast steamed in banana leaf

purple curry

As a side dish to the main courses we serve

shallots | root spinach | mashed potatoes

Dessert small & fine

Tarocco oranges

tiramisu

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

Enjoy the Winter Menu

Cretian feast

Olive oil– direct import from Crete – we serve it with bread and sea salt.
The extra virgin olive oil from 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.

Our menu **for the new year 2025** by chef Jürgen Weingarten promises light cuisine close to the origin and natural taste of the products.

Greetings from the kitchen

Soup course

Pureed black salsify soup

baked black root

or/and

Appetizer

Camerones shrimp cocktail seluxe

kale tempura | passion fruit mayonnaise | spring onion

Main courses to choose from

Volcanic asparagus & artichoke

black truffles from Italy | shallots | root spinach | mashed potatoes

or

Danube catfish

fillet from the root broth | horseradish

or

Wild chamois exquisite from hunter Lerch | Bayerisch Zell

ragout & pink fried | juniper | cranberries

As a side dish to the main courses we serve

shallots | root spinach | mashed potatoes

Dessert deluxe

Tarte Tatin

caramelized apple tart | walnut ice cream | vanilla sabayon

Conti Classics

Tarte flambée	12.5 €
bacon tomatoes & cress – OR – feta & pimentos de padron	
Roast beef from the local heifer / young cattle	18 €
in thin slices olive oil sea salt & 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	6 €

Salads

Caesar Salad	small 11 € / large 16 €
endive anchovies olives bread crusts & parmesan	
Superfood Salad Bowl	small 11 € / large 16 €
leaf salads pickled vegetables fruit legumes “Kerndl” herbs & vinaigrette with Olive Oil	
Ssalad garnishes	
... grilled fish of the day	9 €
... fried goat cheese	7 €
... slices of roast beef & fried mushrooms	10 €

Soups

Strong meat & bone bouillon	9 €
vegetables & garnish	
Our hearty fish soup à la Bouillabaisse	starter 11 €
filling vegetables & rouille cheese crusts	main course 22 €

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 roasted 42 €
giant prawns | mixed vegetables & potato side dish

Fish of the day – fillet fried with aromatics dP €
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

Tarte Tatin 11 €
caramelized apple tart | walnut ice cream | vanilla sabayon

Dessert small & fine

Tarocco oranges 11 €
tiramisu

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 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