

Small & fine Menu

served from 11am to 3pm
2 course € 35 – 3 course € 44 – 4 course € 51

Cretian feast

olive oil – directly imported from Crete
served with bread and sea salt

Soup course

Roasted cauliflower soup
coffee cocoa grounds | pumpkin | black bean tempeh

or/and

Starter

Mosaic of gravad salmon with nori
rhubarb | leek | black entils

Main courses to choose from

Asparagus ragout with mushrooms

or

Swordfish fillet
wasabi peanut crust

or

Young bull
from the Maier family farm in Weiterskirchen
long, slow braised in red wine with bay leaves

As a side dish to the main courses we serve
Risotto with turnips | edamame | oxheart tomato

Dessert small & fine

Brownie
pistachio & blueberry

From here With Asparagus

Cretian feast Olive Oil

Directly imported from Crete - served with bread and sea salt.

Crémant de Bourgogne Blanc de Noirs Brut

Greetings from the kitchen

Roti

roasted asparagus | orange | basil | parmesan | tomatoes | pine nuts

2024 'Aus einem Guss' Auxerrois, Palatinate

or/and

Pot au feu

in an alloyed herb stock | turnips | spinach dumplings | lemongrass prawn skewer

2023 Grüner Veltliner Urkristall Maurer

Du Four

asparagus from the oven | wild garlic hollandaise | new potatoes

... served with a choice of

Breaded veal fillet slices fried in rosemary and lemon butter

Buffalo mozzarella & pimentos de padron

Salmon fillet in banana leaf

2023 Kugelspiel Silvaner Alte Reben, VDP.Erste Lage

Rhubarb

raw & glazed | white chocolate | strawberry sorbet

2023 Late Harvest, Tschida

served from 5pm

Menu 3 course 50 € – 4 course 60 €

Wine pairing in 5 positions 29 €€

Conti Classics

Tarte flambée	12.5 €
bacon tomatoes & cress – OR – feta & pimentos de padron	
Roast beef from the local heifer / young beef	18 €
in thin slices olive oil sea salt & mixed pickle remoulade	
Pulled beef	16 €
toasted brioche red cabbage shavings plum & 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 breadcrumbs & parmesan	
Superfood salad bowl	small 11 € / large 16 €
leaf salads pickled vegetables fruit legumes Kerndl herbs & vinaigrette with olive oil	
Salad garnishes	
... grilled fish of the day	9 €
... fried goat cheese	7 €
... slices of roast beef & fried mushrooms	10 €

Soups

Strong meat & bone broth	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 | arugula & 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

100% beef medium rare roasted 42 €
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

Rhubarb 11 €
raw & glazed | white chocolate | strawberry sorbet

Dessert small & fine

Brownie 11 €
pistachio & blueberry

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 everyday quality of 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 newcomers.

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, top-quality ingredients and predominantly from the region, remain close to the origin and natural flavor of the products – yet always provide a taste surprise through careful combination and preparation.

**Other vegetarian/vegan options?
Or didn't find something?... please contact us.**

Enjoy matching wines from selected winemakers.

Current information about 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 during your visit with us can be found on the notice boards in the restaurant area.

If you have any allergies or food intolerances, please feel free to contact us. If necessary, we can omit certain ingredients or use alternative foods. Please ask our service team for a detailed allergen list.

We wish you bon appetite!

Your Conti Restaurant Team



www.conti-restaurant.de