



Menu du Congo week 29 from 15.7.25

Soup / starter

- ★ **Gazpacho Andaluz** tomato | pepper | cucumber | garlic ^{vn} € 9.90
- ★ **Carrot and ginger soup** chives | sesame | lemon ^v € 9.90
- ★ **Courgette carpaccio** lemon-olive oil | Parmesan ^v € 9.90
- ★ **Burrata** on lukewarm tomato bread salad ^v € 14, 90
- ★ **Fried prawns** braised tomato | aioli | chives € 11.90
- ★ **Salmon sashimi** marinated fennel | miso | soya € 14.90
- ★ **Chorizo al Zidra** spicy paprika sausage | apple | shallot | cider € 10.90
- ★ **Escargots Bourgogne** - Burgundy vineyard snails (6 pcs.)
Herb butter | Myska bread € 12,90

Salad

- ★ **Congos colourful salad** - wild herb and leaf salads
Balsamic-pomegranate or honey-mustard dressing ^v € 10.90
 - ★ **Salade au fromage de chèvre** - salad with gratinated goat's cheese ^v € 15.50
 - ★ **Salade avec poitrine de poulet** - salad with chicken breast € 15, 90
 - ★ **Salade de crevettes grillées** - Salad with fried black tiger prawns € 17.90
 - ★ **Caesars Salad** Caper | Anchovy | Olive | Parmesan | Croutons € 12.90
 - ★ **Caesars Salad** with lemon marinated **chicken** breast fillets € 17.90
- + bread basket for 1: € 2,- / bread basket for 2: € 4,-

Pasta

- ★ **Spaghetti Bolognese** Finest minced beef | Parmesan 15,90
- Alternatively with wholemeal pasta + € 1.60
- ★ **Homemade mushroom ravioli**
Chanterelles | tomato cream | herb oil ^{vn} | (Parmesan ^v) € 22.90

Risotto

- ★ **Herb risotto** ^v € 18.90
Parmesan | oven-baked tomato | chives
- with fried pulpo € 28.90
- ★ **Chanterelle risotto** tomato | chives | sesame ^v € 20.90
- with zander fillet fried on the skin € 29.90

Main courses

- ★ **Congos tabouleh**
Couscous salad | fine ratatouille | salad bouquet ^{vn} € 18.90
- with fried green spelt patties | fine hummus cream ^{vn} € 23.90
- with chicken breast fillet marinated in lemon € 24.90
- ★ **Aubergine and courgette casserole** au gratin with feta cheese ^v € 12.90
- ★ **Aubergine and courgette casserole** with fine minced **beef** | feta cheese € 15.90
- ★ **Pulpo rôti** - roasted pulpo
Pea cream | ratatouille | white wine foam € 26, 90
- ★ **Filet de sandre** frit sur la peau - Pike-perch fillet fried on the skin
Creamed peas | ratatouille | white wine foam € 28.90
- ★ **2 roasted venison sausages** from Kaufmann butchers
Creamed peas | ratatouille | Dijon mustard € 26.90
- ★ **Entrecôte of Argentinian Angus beef** (200g / 300g)
Roast potatoes | ratatouille | homemade herb butter € 29.90 / 34,90

Dessert / cheese / bread

- ★ **Sugared strawberries** with whipped cream ^v € 5.90
- ★ **Crème brûlée** ^v € 8.90
- ★ **Pear tarte tatin** with vanilla ice cream ^v € 8.90
- ★ **Organic cheese platter** (EC organic) ^v three varieties € 16.90
Brie with green pepper Hof Vorberg (DE, cow), Blaumann Hof Vorberg (DE, cow),
Comté Suprême AOP, matured for 6 months (FR, cow)
- ★ **Two kinds of bread from Myska bakery** three dips | pickled olives ^v € 13.90
+ breadbasket for 1: € 2.- / breadbasket for 2: € 4.-



DEIN BIOSHOP
ganz nah. schnell da.

Kaufmann
...die gute Metzgerei!



(^v = vegetarian; ^{vn} = vegan) If you have any questions about allergenic ingredients, please contact us.