



## Menu du Congo KW 2 from 6/1/26

### Soup / starter

- ★ **Beetroot cream soup** Sesame seeds | Chives <sup>v</sup> € 9,90  
+ Fried prawn + € 4,-
- ★ **Cream of parsnip soup** Chives | Croutons <sup>v</sup> € 9,90  
+ baked black pudding praline + € 4,-
- ★ **Baked mini falafels** (6 pieces) Hummus cream | Chives <sup>vn</sup> € 8,90
- ★ **Mediterranean vegetable tart** with salad bouquet <sup>v</sup> € 10,90
- ★ **Burgundy escargots** (6 pieces) Homemade herb butter | Baguette € 12,90
- ★ **1 Emden matjes fillet** Scrambled eggs | Chives | Sourdough chip € 12,90

### Salad

- ★ **Congos colourful salad** - wild herb and leaf salads  
Balsamic-pomegranate or honey-mustard dressing <sup>v</sup> € 10,90
- ★ **Salad with baked mini falafels** <sup>vn</sup> € 14,90
- ★ **Salade au fromage de chèvre** - salad with gratinated goat's cheese <sup>v</sup> € 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
- ★ **Lamb's lettuce** with goat's cheese pralines <sup>v</sup> € 13,90  
Sesame coating | Honey mustard dressing

### From the North Sea

- ★ **Föhr mussels** french fries
  - 'Rheinische Art' White wine | Garlic bread € 21,90
  - 'Cozze alla marinara' White wine | Tomato | Paprika € 22,50
  - 'Moules à la Provençale' Red wine | Tomato | Olive | Capers € 24,50
- ★ **2 Emden matjes fillet** Buttered Myska bread | scrambled eggs | salad € 19,90

### Pasta

- ★ **Spaghetti Bolognese** Finest minced beef | Parmesan cheese € 15,90
- ★ **Spaghetti Carbonara** Guanciale | Pecorino | Egg | Chives € 16,90  
- Alternatively with wholemeal pasta + € 1,60
- ★ **Homemade Spinach and Ricotta Ravioli**  
Tomato Cream | Pesto | Roasted Seeds | Parmesan € 22,90

### Traditional

- ★ **Congos kale**  
Mettwurst sausage | Smoked pork loin | Potatoes | Dijon mustard € 18,90

### Main courses

- ★ **Congos tabouleh**  
Couscous salad | fine ratatouille | salad bouquet <sup>vn</sup> € 18,90  
- Baked mini falafels <sup>vn</sup> € 22,90  
- with chicken breast fillet marinated in lemon € 24,90
- ★ **Vegetarian vegetable casserole** Feta cheese | herbs <sup>vn</sup> € 12,90
- ★ **Delicious minced beef and vegetable casserole** Feta cheese | herbs € 15,90
- ★ **Cabbage variation**  
Cauliflower cream | sautéed kale | Brussels sprouts | walnuts | seeds <sup>v</sup> € 14,90
- ★ **Fried octopus**  
Parsnip cream | Ratatouille vegetables | White wine beurre blanc € 28,90
- ★ **Wiener schnitzel made from Bergisch veal in Anker breadcrumbs**  
Cranberries | French fries | Cucumber salad € 30,90
- Wine recommendation: [Weingut Ecker Eckhof, Grüner Veltliner 2024, organic, Kirchberg am Wagram](#) \* 0,1/0,2l/0,75l € 4,90 / 9,60 / 34,00

### Dessert / cheese / bread

- ★ **Crème brûlée** Redcurrants | Blueberries | Physalis <sup>v</sup> € 9,90
- ★ **Vanilla panna cotta** Warm peaches | Crumble | Mint <sup>v</sup> € 9,90
- ★ **Organic cheese platter** (EC organic) <sup>v</sup> three varieties <sup>v</sup> € 16,90  
Camembert Hof Vorberg | Tomme de Savoie IGP | Chavré Kräuter der Provence
- ★ **Two kinds of bread from Myska bakery** three dips | pickled olives <sup>v</sup> € 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.