



Menu du Congo KW 7 from 10/2/26

Soup / starter

- ★ **Carrot and ginger soup** Pumpkin seed oil | Chives ^{vn} € 9,90
+ Fried prawns + € 4,-
- ★ **Cream of pea soup** Croutons | Sesame seeds ^v € 9,90
+ Fried chicken skewers + € 3,50
- ★ **Chickpea sticks** Tomato salsa | Hummus | Olives | Capers | Chives ^{vn} €10,90
- ★ **Goat's cheese cream** Walnuts | Beetroot | Lamb's lettuce | Cress ^v € 12,90
- ★ **Burgundy escargots** (6 pieces) Homemade herb butter | Baguette € 12,90
- ★ **1 Emden matjes fillet** Scrambled eggs | Chives | Sourdough chips € 12,90
- ★ **Tuna tataki** Pointed cabbage | Avocado | Mango € 17,90

Salad

- ★ **Congos colourful salad** - wild herb and leaf salads
Balsamic-pomegranate or honey-mustard dressing ^v € 10,90
- ★ **Salad with baked chickpea sticks** ^{vn} € 14,90
- ★ **Salad with gratinated goat's cheese** ^v € 15,50
- ★ **Salad with chicken breast** € 15,90
- ★ **Salad with fried black tiger prawns** € 17,90

Pasta / Risotto

- ★ **Spaghetti Bolognese** Finest minced beef | Parmesan cheese € 15,90
- Alternatively with wholemeal pasta + € 1,60
- ★ **Homemade Swiss chard and walnut ravioli**
Sun-dried tomatoes | Tomato cream | Herb pesto | Parmesan cheese ^v € 22,90
- ★ **Beetroot risotto** Roasted seeds | Parmesan cheese | Chives | Pesto ^v € 19,90
+ Fried octopus € 27,90

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

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

Traditional

- ★ **Cassoulet de Lingots blanc – Hearty white Lingots bean stew**
Duck confit | Lamb | Merguez sausage | Belly bacon | Root vegetables € 19,90

Main courses

- ★ **Congos tabouleh**
Couscous salad | fine ratatouille | salad bouquet ^{vn} € 18,90
- Baked chickpea sticks ^{vn} € 22,90
- with chicken breast fillet marinated in lemon € 24,90
 - ★ **Beluga lentil curry** Cashews | Julienne vegetables | Shiitake mushrooms ^{vn} € 19,90
+ Fried skrei fillet € 27,90
 - ★ **Fried skrei fillet (winter cod)**
Pea cream | Sautéed leaf spinach | Mustard sauce € 28,90
 - ★ **Fried octopus**
Pea 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

- ★ **Broken cheesecake** Crumble | Berries | Mango sorbet ^v € 9,90
- ★ **Apple crumble** Mint | Vanilla ice cream ^v € 9,90
- ★ **Organic cheese platter** (EC organic) ^v three varieties ^v € 16,90
Petit Duc Bruschetta | Brie Natur Hof Vorberg | VorBergkäse from Hof Vorberg
- ★ **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!

