



Menu du Congo KW 13 from 24/3/26

Soup / starter

- ★ **Cream of asparagus soup** chives | sesame | lemon ^v € 10,90
- ★ **Cream of potato soup** croutons | sesame ^v € 9,90 + fried chicken skewer + € 3,50
- ★ **Baked mini falafels** tomato salsa | hummus | cress ^{vn} € 10,90
- ★ **Burrata** tomato-bread-salad | balsamic vinegar | wild garlic pesto | roasted seeds ^v € 14,90
- ★ **Gratinated asparagus** Parmesan | wild herb salad ^v € 14,90 + fried egg + € 2,00
- 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
- ★ **“La Perle des dieux”** Vintage Sardines Bread | Butter
2025 € 13,90 2023/24 € 14,40 2022/20 € 14,90 2019/18 € 15,90 2017/16 € 16,40
- ★ **Rillettes:** Tuna | Sardine | Salmon & Tuna €13,90 Scallop € 15,90
- ★ **Tomato caviar with ricotta** ^v | **Courgette and pea pesto with basil** ^{vk} € 10,90

Salad

- ★ **Congos colourful salad** - wild herb and leaf salads
Balsamic-pomegranate or honey-mustard dressing ^v € 10,90
- ★ **Salad with baked mini falafels** ^{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
- ★ **Spaghetti Carbonara** guanciale | egg | pecorino | parmesan € 16,90
- Alternatively with wholemeal pasta + € 1,60
- ★ **Homemade wild garlic-mascarpone-ravioli** pumpkin | tomato | roasted seeds € 21,90
- ★ **Wild garlic risotto** walnuts | parmesan | chives ^v € 19,90 + pan-fried octopus € 27,90
- ★ **Asparagus risotto** parmesan | oven-roasted tomatoes | chives from € 20,90
+ skin-on pan-fried pike-perch fillet € 29,90
(^v = vegetarian; ^{vn} = vegan) If you have any questions about allergenic ingredients, please contact us.

Asparagus season

★ **Classic German asparagus spears**

- boiled potatoes | Hollandaise sauce or brown butter or olive oil € 20,90
- + **Baked mini falafels** tomato salsa € 24,90
- + **Ham** from Metzger Kaufmann € 24,90
- + **Zander fillet** pan-fried skin-side down € 29,90
- + Small veal **Wiener schnitzel** in Ankerbreadcrumb coating € 32,90

Traditional

★ **Königsberg meatballs**

- mashed potatoes | beetroot salad | caper sauce | fried capers € 19,90

Main courses

- ★ **Congo's tabbouleh** couscous salad | ratatouille | mixed salad ^{vn} € 18,90
+ baked mini falafels | tomato salsa ^{vn} € 22,90
+ lemon-marinated chicken breast € 24,90
- ★ **Baked mini falafels** hummus | tomato salsa | olives | capers | mixed salad ^{vn} € 19,90
- ★ **Colourful vegetable bake** feta | herbs ^v € 12,90
- ★ **Delicate minced beef and vegetable bake** feta | herbs € 15,90
- ★ **2 Emden matjes filets** on buttered Myska bread | Scrambled eggs | Mixed salad € 19,90
- ★ **Pan-fried pike-perch fillet** parsnip cream | sautéed spinach | mustard sauce € 28,90
- ★ **Pan-fried octopus** pumpkin cream | ratatouille | lemon beurre blanc € 28,90
- ★ **Wiener schnitzel made from Bergisch veal in Anker breadcrumbs**
cranberries | warm potato and cucumber salad € 30,90
-Wine recommendation: Weingut Ecker Eckhof, Grüner Veltliner 2024, organic, Kirchberg am Wagram * 0,1/0,2/0,75l € 4,90 / 9,60 / 34,00

Dessert / cheese / bread

- ★ **Broken cheesecake** Crumble | Berries | Mango sorbet ^v € 9,90
- ★ **Crème Brûlée** berries | 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!

