



48.472°N  
9.1054°E

PIMIENTOS DE PADRÓN classic with lots of garlic	9 €
GALLOWAY-BEEF CARPACCIO with all in C,G,I	17 €
NIÇOISE SALAD with tuna belly and baguette A1,D	17 €
ROASTBEEF with roasted potatoes, remoulade and green salad G,C,J,D	19 €
TUNA SASHIMI with capers and lemon dressing D,F	20 €
SCAMPI PAN „classic“	29 €

OUR  
**EVER-  
GREENS**



SANSIBAR'S TOMATO SOUP with various add-ins G,I	11 €
CURRY SAUSAGE with French fries and Sansibar's Currysauce A1,C,G	12 €
CALF BOLOGNESE with spaghetti and parmesan A1,G,I	12 €
BUFFALO MOZZARELLA with basil and spicy tomato sauce G,I	14 €
GARLIC SPAGHETTI with basil, tomatoes and robiola A1,G	14 €
SPICY SPAGHETTI with scampi, San Marzano tomatoes and parmesan A1,D,G	25 €

**OYSTERS**

A FRESH OCEAN BREEZE IN ITS  
PUREST FORM

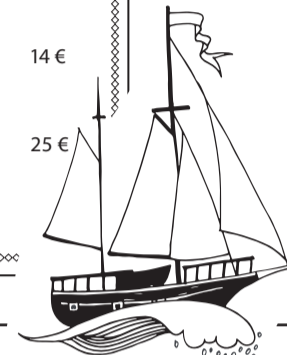
SYLTER ROYAL  
with lemon

3,50 € / PIECE  
19,50 € / HALF DOZEN

**FISH for TWO**

WHOLE SOLE D  
with spinach  
and salt potatoes

39,00 € per Person



## STEAKS & CO.

We have chosen them together with Wolfgang Otto from Otto Gourmet and consider them worth trying.

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US | BEEF FROM NEBRASKA „DAN MORGAN“ PRIME QUALITY A1,G,J

Our US Black Angus takes in open land breeding predominantly grass to itself. The race qualities allow to the animal to store more intramuscular fat than in the case comparatively with the Hereford. Wir recognize here in the raw produkt a clear marbling which ensures that the steak remains juicy at the end. The last 120 days before butchering alfalfa, hay, mash and corn are fed to the animal. This gives a sweet note and an unforgettable taste to the meat.

TENDERLOIN   FILET STEAK 250 g	53 €
RIB EYE   HIGH RIB 380 g	45 €
PORTERHOUSE STEAK ca. 850 g	85 €
TOMAHAWK STEAK ca. 800 g	69 €
SANSIBAR'S BARBECUE STEAK (the insider's tip from Amerika) 350 g	32 €

IRISH HEREFORD PRIME A1,G,J

The beef characterizes by its fine fibrous texture its characteristic flavour, powerful taste and tenderness.

TENDERLOIN   FILET STEAK 250 g	44 €
DRY AGED ROASTBEEF 350 g	39 €

BISON FROM NORTH AMERICAN PRAIRIE A1,G,J

Bison has delicately spicy taste due to herbs and minerals of the North American prairie.

TENDERLOIN   FILET STEAK 250 g	59 €
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All steaks are served with Caesar Salad, baked potatoes, sour cream and pepper sauce.

LIVAR | LIMBURGER CLOISTER PORK A1,G,J

The Limburger cloister hog is a crossbreed of Swabian Hall, Duroc and Essex pigs. The appropriate to the Livar hogs treatment at Lilbosch Abbey in Limburger Echt ensures extra good meat quality.

BREADED PORK CHOPS with creamed carrots and mashed potatoes	26 €
GRILLED PORK CHOPS with steak side dishes	26 €

BLACKMORE WAGYU G

David Blackmore is the first breeder in Australia, who specialized on keeping and raising of 100% pure-bred Wagyu cattles. Blackmore Wagyu is a global role model company for being animal-friendly and sustainable, and distributed exclusively by OTTO GOURMET in german speaking areas. The meat of the australian Blackmore Wagyu is characterized by outstanding, fine ramified intramuscular fat and intensive original flavour.

SHOULDER CLOD WAGYU 160 g with beans-ginger veggies and sesame-potato puree G,K,F Preparation time approx. 25 minutes	42 €
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VEAL FROM PETERS FARM, THE NETHERLANDS  
Veal is a low-fat, tender meat and has a mild aroma.

CUTLET   Classic   with steak sides   350 g A1,G,J	36 €
ORIGINAL VIENNESE SCHNITZEL with creamed carrots and mashed potatoes A1,C,G	26 €

KIKOK CHICKEN FROM BORGMEIER  
A chicken, which is traditionally fed with grains.  
Through the typical slow growth it enhances the real chicken flavour.

ORGANIC CHICKEN SCHNITZEL with creamed carrots and mashed potatoes A1,C,G	19 €
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PRE SALÉ LAMB

LAMB CHOPS with pepper beans and potato gratin G	29 €
LAMB FILET with ratatouille and rosmarin jus	25 €

**OSCIETRA KAVIAR**  
– (SANSIBAR SELECTION) –

Pleasant mild flavour, soft  
and creamy grain  
and pale grey colour.

30 g can	75 €
100 g can	250 €

with our classic side dishes D

HOME MADE SORBETS  
Our service-team will be happy to help you  
3 € / scoop

THE SANSIBAR BURGER'S  
FUTURE HAS BEGUN.

from U.S. Prime Beef, two kind of sauces, tomatoes, salad and avocado cream. In addition to that French fries and coleslaw.	<b>RUSTIC STYLE BURGER BUN A1,G,J</b>
	<b>SESAME BURGER BUN A1,G,J</b>
	<b>EACH 29 €</b>



## DESSERT

KAISERSCHMARRN Austrian dessert - sugared pancake with raisins (approx. 20 min.) A1,C,G	14 €
RICE PUDDING with red berry compote G	7 €
CRÈME BRÛLÉE C,G	8 €
FROZEN YOGHURT with caramelized olives and tender Morsumer honey C,F,G	8 €
MÖVENPICK ICE CREAM vanilla, lemon, chocolate, yoghurt C,F,G	2,50 € / SCOOP
SWABIAN APPLE CAKE with whipped cream A1,C,G	4,50 €
AMERICAN CHEESECAKE with whipped cream A1,C,G	5,50 €

All prices are per serving | All prices including statutory VAT and service  
A - grains containing gluten like A1 wheat, A2 spelt, A3 rye, A4 barley, A5 oat; B - crustaceans; C - eggs; D - fish;  
E - peanuts; F - soya; G - milk; H - nuts; I - celery; J - mustard; K - sesame; L - sulphur dioxide;  
M - lupines; N - molluscs

A choice of Sansibar goods can be directly purchased in the restaurant  
or in online-shop at [www.sansibar.de](http://www.sansibar.de)

All wines are also available for purchase. Menu price –15 percent.