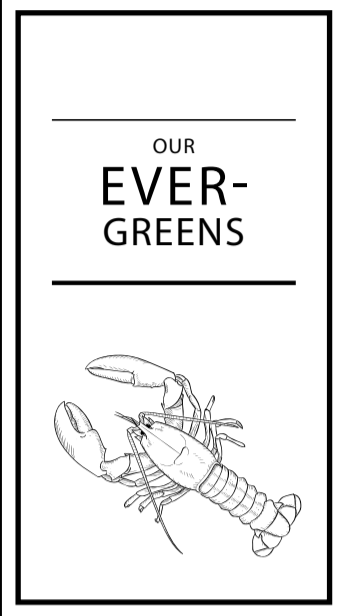


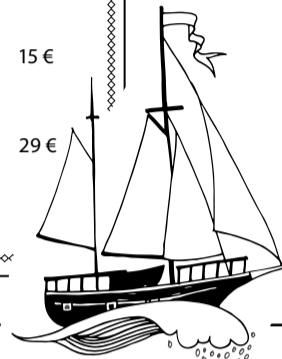


48.472°N
9.1054°E

PIMIENTOS DE PADRÓN classic with lots of garlic	11 €
BLACK ANGUS-BEEF CARPACCIO with all in G,8	19 €
TUNA (JUICY, TENDER BELLY) in a can with herb salad and baguette A1,D	25 €
ROASTBEEF with roasted potatoes, remoulade and green salad G,C,J,D	19 €
TUNA SASHIMI with capers and lemon dressing D,F	25 €
SHRIMPS roasted in garlic butter with baguette A1,B,G, L,8	39 €



SANSIBAR'S TOMATO SOUP with various add-ins A1, G,I	12 €
CURRY SAUSAGE with French fries and Sansibar's Currysauce A1,J	14 €
CALF BOLOGNESE with spaghetti and parmesan A1,G,8	14 €
BUFFALO MOZZARELLA with basil and spicy tomato sauce G,8	15 €
GARLIC SPAGHETTI with basil, tomatoes and robiola A1,G,8	15 €
SPICY SPAGHETTI with shrimps, San Marzano tomatoes and parmesan A1, B, G, 8	29 €



OYSTERS A FRESH OCEAN BREEZE IN ITS PUREST FORM FINES DE CLAIRE with lemon 3,50 € / PIECE 19,50 € / HALF DOZEN

FISH for TWO WHOLE SOLE with spinach and salt potatoes A1, D, G, L, 8 86,00 €

STEAKS & CO.

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

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

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 ca. 250 g	59 €
RIB EYE HIGH RIB ca. 350 g	49 €
TOMAHAWK STEAK ca. 800 g	79 €
SANSIBAR'S BARBECUE STEAK (the insider's tip from Amerika) 350 g	36 €

IRISH HEREFORD PRIME A1,C,G,J,L

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

TENDERLOIN FILET STEAK ca. 250 g	49 €
------------------------------------	------

BISON FROM NORTH AMERICAN PRAIRIE A1,C,G,J,L

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

TENDERLOIN FILET STEAK ca. 250 g	69 €
------------------------------------	------

All steaks are served with Caesar Salad, baked potatoes, sour cream and pepper sauce.

WAGYU BEEF

The Chilean company Agricola Mollendo S.A. specializes from the very beginning in the production of first-class Wagyu and Black Angus meat. It is intended to meet the highest culinary demands as well as requirements for animal welfare and is therefore monitored continuously and at all stages of production with state-of-the-art technology.

The animals are kept on the pastures together with the dam for at least 1 year after birth. When the animals come into the stables, they receive a balanced Futtermix, massages and straw pads to promote the ideal intramuscular fat storage.

ROASTBEEF ca. 350 g with beans-ginger veggies and sesame-potato puree G,F,L,K Preparation time approx. 25 minutes	85 €
---	------

LIVAR | LIMBURGER CLOISTER PORK A1,C,G,J,L,8

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	29 €
GRILLED PORK CHOPS with steak side dishes	29 €

VEAL FROM PETERS FARM, THE NETHERLANDS

Veal is a low-fat, tender meat and has a mild aroma.

CUTLET Classic with steak sides ca. 330 g A1,G,J,L,8	42 €
--	------

ORIGINAL VIENNESE SCHNITZEL with creamed carrots and mashed potatoes A1,C,G,8	29 €
--	------

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,8	25 €
--	------

PRE SALÉ LAMB

LAMB CHOPS with pepper beans and potato gratin G,L,8	35 €
LAMB FILET with ratatouille and rosmarin jus L,8	27 €

OSCIETRA KAVIAR

– (SANSIBAR SELECTION) –

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

30 g can	85 €
100 g can	280 €

with our classic side dishes C,D,8

HOME MADE SORBETS

Our service-team will be happy to help you

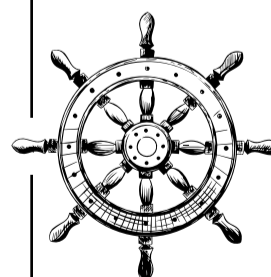
3,50 € / scoop

BURGER

THE SANSIBAR BURGER'S
FUTURE HAS BEGUN.

from U.S. Prime Beef, two kind of sauces, tomatoes, onions, cucumber, salad and avocado cream. In addition to that French fries and coleslaw.	RUSTIC STYLE BURGER BUN A1,C,G,J,8 SESAME BURGER BUN A1,C,G,J,K,8 EACH 29 €
---	---

DESSERT



KAISERSCHMARRN Austrian dessert - sugared pancake with raisins (approx. 20 min.) A1,C,G,8	16 €
--	------

RICE PUDDING with red berry compote G,L	8 €
CRÈME BRÛLÉE C,G	10 €

FROZEN YOGHURT with caramelized olives and tender Morsumer honey C,F,G,8	8 €
---	-----

MÖVENPICK ICE CREAM vanilla, lemon, chocolate, yoghurt C,F,G,8	3 € / SCOOP
---	-------------

SWABIAN APPLE CAKE with whipped cream A1,C,G,8	4,50 €
AMERICAN CHEESECAKE with whipped cream A1,C,G,8	6,50 €

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