

RECOMMENDATION

MONDAY TO SATURDAY OPEN 12 TILL 23 O´CLOCK- KITCHEN 12 TILL 21. 30´CLOCK

CAVIAR SPECIAL

15G FRENCH PRUNIER CAVIAR

ACIPENSER BAERII

BLINIS I CRÈME FRAÎCHE

WITH A GLASS

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT - 0,1L

39,00

STARTER & SALAD PORTION | €

VITELLO TONNATO - CAPERS | PINE NUTS^{G,C,D} 22,00

CAESAR SALAD^{G,C,B,J,A1,D,I}

- BREAST OF CORN-FED CHICKEN | PARMESAN 23,00

- SCAMPI | 5 PIECES 28,50

SOUP PORTION | €

SANSIBAR´S FISH STEW^{D,C,J,B,A1}

BAGUETTE | ROUILLE SAUCE 18,50

FISH PORTION | €

CODFISH^{A1,G,D,L} 30,50

„SAUERKRAUT“ | GRAPES | BACON

GOURMERT FISH^{A1,G} 29,50

BAKED POTATO | SOUR CREAM | MIXED SALAD

FRIED TRANCHE OF HALIBUT^{D,G} 32,50

WILD BROCCOLI | PUREE OF SWEETPOTATO

BORETTANE ONION

MEAT PORTION | €

FRIED DEER RIDGE^{I,G} 34,50

MANGOLD | HERBAL SAILTLINGE | PUMPKIN GNOCCHI

PIRATE FEAST FOR LITTLE ROBBERS PER YEAR | €

RAIDER PLATE NOTHING

STEAMED FISH FILET | PEAS | CARROTS | MASHED POTATOES

SPAGHETTI | TOMATO SAUCE

SPAGHETTI BOLOGNESE

CHICKEN ESCALOPE^{C,G,A1} | FRENCH FRIES

EVERY⁹- BALL OF ICE CREAM

UNTIL 12 YEAR OF AGE EACH 1,50

IF YOU HAVE ANY QUESTION ABOUT ALLERGIES OR INTOLERANCE,
PLEASE CONTACT OUT SERVICE STAFF

SAUCES

JUICE 4,50 COCKTAIL SAUCE 3,50

PEPPERSAUCE 3,50 CRANBERRY 2,50

HERB BUTTER 3,50 FRESH RED CHILI 2,00

BBQ 3,50 CURRYSAUCE 5,00

BELVEDERE

ESPRESSO MARTINI

10,00€

VEGETARIAN PORTION | €

CAPRESE^{G,P}

TOMATO | BUFFALO MOZZARELLA | BASIL 15,50

ASIA FINE CHINESE NOODLE^{E,C,K,F,A1} 19,50

VEGETABLES | NUTS | BACKED EGG

GNOCCHI FILLED WITH PUMPKIN^{G,A1} 24,50

MANGOLD | HERBAL SAILTLINGE | PUMPKIN SEED OIL

SANSIBARS LUNCH

MONDAY -FRIDAY FRO, 12.00 TO 14.30

WATER STILL / MEDIUM

0,25l

+

DAILY VARIABLE MAINCOURSE

AFFOGATO AL CAFFÉ

24,00€

DESSERT PORTION | €

SANSIBARS CHEESE^{A1,G} 17,50

BAGUETTE | FIG MUSTARD

SWABIAN APPLE CAKE | WHIPPED CREAM^{A1,C,G} 5,50

AMERICAN CHEESECAKE^{A1,C,G,8} 7,50

FROM OUR IN HOUSE CONFISERIE

HANDMADE MACARON | DIFFERENT SORTS

PER PIECE

2,-

VARIATION OF CHOCOLATE TRUFFLE^M | FOUR WAYS 6,50

ALL PRICES ARE GIVEN IN EURO INCL. VAT

THE SANSIBAR BY BREUNINGER KITCHEN CREW COOKS WITH "VORWERK THERMOMIX" AND IS TOTALLY ENTHUSIASTIC ABOUT A KITCHEN APPLIANCE THAT WAS DEVELOPED FOR PRIVATE HOUSEHOLDS.
ARE YOU INTERESTED? PLEASE CONTACT THE CHEF.
YOU CAN BUY A SELECTION OF SANSIBAR PRODUCTS DIRECTLY IN THE RESTAURANT OR VIA ONLINE SHOP WWW.SANSIBAR.DE.