

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

MARIOS APERITIF

RASPBERRYPUREE | PROSECCO | MINT

11,50€

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 ZANDERFILLET^{D,G} 30,50
BELUGALENTILS | BALSAMICSAUCE

MEAT PORTION | €

IRISH SHORT RIBS OF ANGUS BEEF^G 28,50
PUMPKINRISOTTO | KING OYSTER MUSHROOM

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

VEGETARIAN PORTION | €

CAPRESE^{G,P}
TOMATO | BUFFALO MOZZARELLA | BASIL 15,50
SYLTER SLICE OF BREAD^{A1,C,J} 19,50
MARINATED MEDITERRIAN VEGETABLES | AVOCADO
PUMPKIN RISOTTO^G 24,50
BALSAMICSAUCE | KING OYSTER MUSHROOM | CHÈVRE

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 | €

PLUMS CRUMBLE^{A1,G,H2} 13,50
HAZELNUT ICE CREAM
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.