

RECOMMENDATION DECEMBER 7TH

MONDAY TO SATURDAY OPEN 11 TILL 24. KITCHEN 11:30 TILL 22 O'CLOCK

SUGGESTION

Pink roasted striploin "Strindberg"

beans/ diced potatoes

€ 25,50

STARTER PORTION | €

Vitello Tonnato
caper/pine nuts 18,50

Grilled octopus
Spicy cous-cous/tomatoes-pineapple Chutney 17,50

Roast quail breast
Forest mushroom mousse/ romanesco/bacon-espuma 18,00

Vegetarian

Waldorf salad
black nuts/ pomegranate 14,50

Onion soup
Cheese croutons / garden cress 9,50

Sweet potatoe-curry with chickpeas
sprouts/ sweet peas/ papadum 16,00

SOUP PORTION | €

Sansibar's fish stew
with fresh baguette 15,50

FISH PORTION | €

Sauteed filet of trout
beetroot/ salsify-potatoe puree 22, 50

Codfish
champagne-cabbage/grapes/bacon 23, 50

Spined loach
Pointed cabbage & vanilla/ orange polenta 22,50

SANSIBAR SPECIAL

Pink roasted rack of deer
bacon-savoy cabbage/herb "Spätzle"
33,50€

PIRATE FEAST TO GO ON THE PROWL per year | €

Raider plate NOTHING

Steamed fish fillet/ peas/ carrots/
mashed potatoes 1,00

Spaghetti with tomato-sauce 1,00

Spaghetti Bolognese 1,00

TODAY LIVE MUSIC

Lipstick & Ties

Featuring Frank Becker

Jazz & Swing

CLASSICS PORTION | €

Caesar salad/ fried breast of corn fed chicken
and planed Parmesan 19,50

Tuna Bolognese
Penne/Pecorino 16,50

French fries/ truffle/ parmesan 8,90

Traditional roasted goose

Lamb's lettuce with smoked goose breast

cranberry-vinaigrette

€ 19,50

Cream-soup of marones

goose-rillete/ orange-vinaigre

€ 14,50

Sauteed duck liver

pumpkin/ pear/ licorice-jus

€ 25,50

Portion crispy "Oldenburger" goose

€ 37,50

or

whole crispy "Oldenburger" goose

red cabbage/ truffled savoy cabbage

dumplings/ glazed marones

€ 149,00

Plum-crumble

Cinnamon-ice cream/ vanilla-cream

€ 11,50

SWEET PORTION | €

Sansibar's cheese plate with fig sauce 10,50

Rice-pudding/ red fruits 6,00

Crème Brûlée 8,00

The best of huckleberry

Goat cheese / baked chocolate / huckleberry-yoghurt ice 10,50

From our in-house Confiserie

Handmade Macarons

Daily fresh species piece 1,60

Variation of chocolate truffle (three ways) 3,00

Sansibar by Breuninger culinary crew cooks with „Vorwerk Thermomix“ and is totally enthusiastically from a kitchen utensil which was developed for the private household. Do they have interest? Turn to the chef cook.

A selection from our Sansibar products you can buy directly in the restaurant or about the online shop under www.sansibar.de.

If you have questions about allergies or intolerances, please contact our service staff.

UNSERE MENÜEMPFEHLUNG AB 18:00 UHR

Our menu recommendation starting 6 pm

Scallops

marinated cauliflower/ herb-creme

Medaillions of beef

pointed cabbage with vanilla/ chestnut puree

Valrhona-chocolatemousse

Passionfruit-sherbet/ Coconut-lemongras sauce

€39,- p.P.

Weinbegleitung

wine accompaniment

2015 Sauvignon Blanc

Spice Route Vinery

Swartland (0,1l)

2013 Barbazul 4/4 "only Sansibar"-Tintilla Rota/ Syrah/Merlot

Huerta de Albala

Cadiz (0,1l)

2015 Westhofener Aulerde, Riesling Auslese

Jochen Dreissigacker, Rheinhessen (5 cl)

€15,-