

RECOMMENDATION JANUARY 13TH

MONDAY TO SATURDAY OPEN 11 TILL 24 O´CLOCK – KITCHEN 11:30 TILL 22 O´CLOCK

If you have any question about allergies or intolerance, please contact our service staff.

SUGGESTION

BRAISED DUCK

For 2

apple-red-cabbage | potato- „Klöße“

glazed sweet chestnuts

€26,50 p.P.

MEDITERRANEAN GIN & 1724 TONIC

GIN MARE

von olives, rosemary, thyme | basil

€12,50

STARTER PORTION | €

Sansibar`s fish stew`- baguette | Sauce Rouille 15,50

Grilled octopus
spicy couscous | tomato-pineapple-chutney 17,50

Salt cod
tatar of herring | carrots | red onion jam 17,50

Vitello Tonnato- capers | pine nuts 18,50

VEGETARIAN PORTION | €

Cauliflower soup- croutons | cress 9,50

Green spelt salad- dried fruits | humus
curry | pineapple-chutney 14,50

Pasta Verdura
foam of parmesan | marinated rucola 16,-

FISH PORTION | €

Codfish
champagne "Sauerkraut" | grapes | bacon 23,50

Monkfish
Pearl-barley-vegetables | crustacean-foam 27,50

Sea bass
Tomatoes-fennel-ragout | dill potato 25,50

SANSIBAR SPECIAL

"SENFROSTBRATEN"

Pointed-cabbage | "spätzle"

€22,50

PIRATE FEAST TO GO ON THE PROWL PER AGE | €

Raider plate" Nothing

Steamed fish filet

peas | carrots | mashed potatoes 1,-

Spaghetti | tomato sauce 1,-

Spaghetti Bolognese 1,-

Chicken escalope | french fries 1,-

Scoop of ice cream 1,-

UNTIL 12 YEAR OF AGE

CLASSICS PORTION | €

French fries - truffle | parmesan 8,90

Gnocchi
capsicum | chorizo | spinach 16,50

Caesar salad
Fried breast of corn fed chicken | parmesan 19,50

PERIGORD TRUFFLE

SPRING CHICKEN

truffle celery | wild herbs | potato chips

€21,-

BAKED CAULIFLOWER

Truffled mashed potatoes

€14,50

TENDERLOIN „ ROSSINI“

spinach | gnocchi

€42,-

LARDED TURBOT

PERIGORD - TRUFFLE

White- cabbage- risotto | madeira jus

€42,-

DELICE DE FAVIERES TRUFFÉ

portwein jelly | cassis sorbet

€16,-

ADDITIONAL TO ALL DISHES WE OFFER

PERIGORD - TRUFFLE

per gram

€6,-

SWEET PORTION | €

Rice pudding | red berry compote 6,-

Crème Brûlée 8,-

Chocolate -panna cotta

spice-crumble | blueberry-yoghurt sorbet 10,50

Sansibar`s choice of cheese | fig mustard 10,50

FROM OUR IN-HOUS CONFISERIE

Handmade Macarons
Different sorts per piece 1,60

Variation of chocolate truffle
Three ways 3,-

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

WINE RECOMMENDATION

2015
ALBARINO
BODEGAS FILLABOA
RIAS BAIXAS (0,1L)

2013
BARBAZUL 4/4
"ONLY SANSIBAR"
HUERTA DE ALBALÁ (0,1L)

TAYLOR'S PORT
10 JAHRE (5 CL)

WEINBEGLEITUNG
WINE ACCOMPANIMENT

€15,-

OUR MENU RECOMMENDATION
STARTING 6 PM

SMOKED PORK FILET
LENTIL SALAD | MUSTARD CRÈME | RUCOLA

SADDLE OF VEAL
STEAMED LEEKS | "POMMES DAUPHINE"

CHOCOLATE-BISCUIT
BEETROOT | BLACKBERRIES

MENÜPREIS
MENU PRICE

€39,-