

# RECOMMENDATION JUNE 20<sup>TH</sup>

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

## ASPARAGUS

*Portion of white asparagus from "Gut Böckenhoff"*  
Sauce Hollandaise/melted butter/new potatoes  
€ 18,50

### STARTER PORTION | €

Vitello Tonnato with caper and pine nuts	18,50
Crispy pork belly & pulpo tomatoe/ passepierre/rucola	17,50
Fried king prawn with wild herbs salad, strawberries, pepper-crème	19,50

### Vegetarian

Quinoa salad goat cheese/orange/asparagus	10,50
Green Gazpacho with tomatoe, herbs and croûtons	9,50
Pearl barley with pesto, tomatoe/ gratinated broccoli	15,50

### SOUP PORTION | €

Sansibar´s fish stew with fresh baguette	15,50
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### FISH PORTION | €

Filet of Sea bream Leekrisotto/ Brown mushroom	22,50
Codfish champagne-cabbage/grapes/bacon	23,50
Salmon Asparagus-potato ragout	22,50

### Quiche Lorraine

smoked salmon/small salad  
€ 12,50

### 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
<b>QUICHE</b>	
Spaghetti Bolognese	1,00

## Aperitif

### Pamplune

with naturell peach and grapefruit flavor and Sansibar Prosecco

0,11 € 8.50

### CLASSICS PORTION | €

Caesar salad/ fried breast of corn fed chicken and planed Parmesan	19,50
Penne ragout of tuna/ pecorino	16,50
French fries/ truffle/ parmesan	8,90

## MATJES

### Tatar of Matjes

beet root carpaccio/ apple vinaigrette  
€18,50

### Matjes "Hausfrauen Art"

garden salad/roasted potatoes  
€17,50

### Matjes, double filet

potatoe-onion puree/mustard-sauce/cucumber salad  
€18,50

### Matjes "Surf & Turf"

sliced filet of beef/Beans & bacon/pommes caree  
€18,50

### Chocolate brownie

vanilla-crème/blueberry-crumble  
€ 11,00

### SWEET PORTION | €

Sansibar´s cheese plate with figsauce	10,50
Rice-pudding/ red fruits	6,00
Crème Brûlée	8,00
Mousse of tonka beans/ raspberry sherbet	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.

**SANSIBAR** *by* breuninger

A selection from our Sansibar products you can buy directly in the restaurant or about the online shop under [www.sansibar.de](http://www.sansibar.de).

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

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