

RECOMMENDATION NOVEMBER 15TH

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

SUGGESTION

Deer gulash

creamy savoy cabbage, Spätzle

€ 24,50

STARTER

PORTION | €

Vitello Tonnato caper/pine nuts	18,50
Crayfish-tureen marinated cauliflower/herb-crème	17,50
Variation of wild boar Jerusalem artichoke/ pear	18,00

Vegetarian

Waldorf salad black nuts/ pomegranate	14,50
Cream soup of salsify croutons / garden cress	9,50
Ricotta-Tortellini spinach/gorgonzola sauce	16,00

SOUP

PORTION | €

Sansibar´s fish stew with fresh baguette	15,50
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FISH

PORTION | €

Fjord-Trout Curry lenses/cabbage	22, 50
Codfish champagne-cabbage/grapes/bacon	23, 50
Dorado Zucchini/aubergine/Red-pesto-puree	22,50

SANSIBAR SPECIAL

Flank steak
caramelized salsify/mushrooms
28,50€

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

LIVE MUSIC

Lipstick & Ties

Featuring Frank Becker

Jazz & Swing, Thursday 23th November

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

Sauted 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.

