

RECOMMENDATION OCTOBER 9TH

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

SUGGESTION

Roasted Duck breast
Red-wine-vegetables/ Potatoes
€22,50

STARTER PORTION | €

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| Vitello Tonnato caper/pine nuts | 18,50 |
| Sauted scallops marinated cauliflower/herb-crème | 17,50 |
| Beef Tatar cucumber-reddish salad/apple/crème fraîche | 19,50 |

Vegetarian

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|---|-------|
| Eggplant-green spelt humus/ tomatoes | 14,50 |
| Red lentil soup Tofu/ Cocos | 9,50 |
| Barley risotto mushrooms/rucola | 16,00 |

SOUP PORTION | €

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

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|--|--------|
| Haddock Tomato/ cauliflower puree | 22, 50 |
| Codfish champagne-cabbage/grapes/bacon | 23, 50 |
| Mullet Sansibar Special Basil-gnocchi/ grüne-herne | 22,50 |

"Himmel und Erde"
mashed potatoes/ appel/black pudding
16,50 €

PIRATE FEAST TO GO ON THE PROWL per year | €

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|--|---------|
| 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, 12th October

CLASSICS PORTION | €

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| Caesar salad/ fried breast of corn fed chicken and planed Parmesan | 19,50 |
| Tagliatelle gorgonzola Walnut/spinach | 15,50 |
| French fries/ truffle/ parmesan | 8,90 |

Game season at Sansibar

Till Tuesday, 31st October

Marinated lamb's lettuce

With three different types of game, cranberry-vinaigrette
€ 19,50

Pumpkin soup

with deer-ham
€ 11,00

Venison "Baden Baden"

Broussles sprouts, "Spätzle", carnberry-pear
€ 27,50

Deer gulash

Savoy cabbage, bread dumplings
€ 26,00

Grandmother's apple pie

with Amaretto-cream, vanilla-ice-cream
(20 min. to prepare)
€ 11,00

SWEET PORTION | €

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| Sansibar's cheese plate with fig sauce | 10,50 |
| Rice-pudding/ red fruits | 6,00 |
| Crème Brûlée | 8,00 |
| Chocolate tarte/vanilla cream/ coffee ice/ raspberry | 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.

OUR DINNER MENUE

Pickled Char
Radish salad/ herbal cream

Roasted Duck breast
Saroy cream/ "semmelknödel"

Nougat-slice
marinated plums ragout/ coffee-icecream

Menu per person €39,-

Wine recommendation

2015 Blanc de Noir N°1
Weingut Brogsitter
Ahr

2013 Babazul 4/4 Tintilla rota/Syrah/Merlot
Huerta de Albala
Cadiz

2010 Carmes de Rieussec
Sauternes AC
Bordeaux
each one glass 0,1l/ €15,00