

RECOMMENDATION THURSDAY AUGUST 10th

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

BUSINESS LUNCH MO. TO FR. 11:30 TILL 17:00

SOUP OF THE DAY OR SMALL SALAD

FILET OF LAMB
PEPERONATA I ROSEMARY POTATOE

INC. SOFT DRINK 0,2L AND COFFEE €25,-

STARTER PORTION I €

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

Sommer salad
deep fried gamba shrimps I chili-mayonnaise 17,50

Gently cooked belly of pork
ricotta I corn-beans salad I shalots 17,50

Vitello Tonnato- capers I pine nuts 18,50

VEGETARIAN PORTION I €

Salad of Watermelon
feta I cucumber I mint I peanuts 14,50

Gazpacho
tomato I cucumber I pine nuts 9,50

Chanterelles-Risotto
green asparagus | parmesan 16,-

FISH PORTION I €

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

Seabass
"Gröstl" of artischokes I potato I olives I pesto foam 2s,50

Gurnard
creamy kohlrabi I herbs puree 22,50

SANSIBAR SPECIAL

RED FISH WITH POTATO CRUST
DILL-VEGETABLES I WHITE WINE SAUCE
€22,50

PIRATE FEAST TO GO ON THE PROWL PER AGE I €

Raider plate Nothing

Steamed fish filet

peas I carrots I mashed potatoes 1,-

Spaghetti I tomato sauce 1,-

Spaghetti Bolognese 1,-

Chicken escalope I French fries 1,-

Scoop of ice cream 1,-

UNTIL 12 YEAR OF AGE

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

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

HAPPY HOUR MO. - FR. 17 - 20 HRS, 2 FOR 1

FOR EXCAMPLE OUR COCKTAIL OF THE MONTH
COSMOPOLITAN

vodka I lemon I syruple cointreau I cranberry
€9,50

CLASSICS PORTION I €

French fries - truffle I parmesan 8,90

Chorizo-Gnocchi pan
courgette I bell pepper I rocket I parmesan 16,50

Caesar Salad
fried breast of corn fed chicken I parmesan 19,50

CHANTERELLES

CARPACCIO OF ANGUS BEEF
FRIED CHANTERELLES I SALAD
€18,50

HOMEMADE BREAD DUMPLING
CHANTERELLES CREAM SAUCE I SPINACH
€16,-

ROASTED KIKOK CHICKEN BREAST
CHANTERELLES CREAM SAUCE I TAGLIATELLE I POINTED CABBAGE
€24,50

ALMOND CREAM
ORANGE ICE CREAM I PINE NUTS
€10,50

MARKUS SCHNEIDER

UDO LINDENBERG CELEBRATES 40Y SANSIBAR
2017 Pinot Gris and Pinot Blanc I dry
0,75L € 42,- | 0,2L € 12,-

SWEET PORTION I €

Strawberry-panna cotta | chocolate brownie | ice cream 10,50

Sansibar`s choice of cheese I fig mustard 12,50

FROM OUR IN-HOUSE CONFISERIE

Handmade Macarons

Different sorts per piece 1,60

Variation of chocolate truffle- three ways 3,-

WINE RECOMMENDATION

*2016
RIESLING
WEINGUT DREISSIGACKER
RHEINHESSEN
0,1L*

*2014
LOURO DO BOLO
GODELLO
RAFAEL PALACIOS
VALDEORRAS
0,1L*

*2010
CARMES DE RIEUSSEC - SAUTERNES AC
ZWEITWEIN VON CHATEAU RIEUSSEC
BORDEAUX
5CL*

WINE ACCOMPANIMENT

€15,-

*OUR MENU RECOMMENDATION
STARTING 6 PM*

*MARINATED SALMON
ORANGE-CHICORY / GOAT CHEESE /
GARDEN CRESS*

*REDFISH WITH POTATO-CRUST
ARTICHOKES / OLIVES / SPICE TOMATOE*

*COCONUT-CAKE
MANGO ICE / PANDAN-FOAM*

MENU PRICE

€39,-