

RECOMMENDATION THURSDAY JULY 12TH

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

PRESA OF IBERICO PIG | CAULIFLOWER | ORION PUREE
INC. SOFT DRINK 0,25 AND COFFEE

€25

STARTER PORTION | €

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

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

Smoked salmon trout
wakame | kimchi | puffed rice 17,50

Vitello Tonnato - capers | pine nuts 18,50

VEGETARIAN PORTION | €

Bread Salad
buffalo mozzarella | bell pepper | herbs 14,50

Cold cucumber soup
dill | croutons 9,50

Chantarelle-Risotto
green asparagus | parmesan 16,-

FISH PORTION | €

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

Fish variation
basmati rice | asia vegetables 23,50

Sea bass
Zucchini aubergine | chorizo risotto 22,50

SANSIBAR SPECIAL

SANSIBAR WORLD CUP BURGER

DRY AGE BEEF | BONE SUCKING SAUCE
STEWED ONION | BACON | JALAPENOS

€22,-

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

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

BRAZILIAN MULE

CACHACA | APPLE JUICE | LIME | GALLIANO | GINGER BEER
€9,50

CLASSICS PORTION | €

French fries - truffle | parmesan 8,90

Tagliatelle with deepwater prawn
lemon sauce | green asparagus | tomatoe | dill 16,50

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

MATJES

TATAR OF MATJES

BEET ROOT CARPACCIO | APPLE VINAIGRETTE
CHIVES CREAM | WILD HERBS
€18,50

MATJES "HAUSFRAUEN ART"

GARDEN SALAD | ROASTED POTATOES
€17,50

MATJES - DOUBLE FILET

POTATO-ONION PUREE | MUSTARD-SAUCE | CUCUMBER SALAD
€18,50

MATJES "SURF & TURF"

SLICES OF BEEF TENDERLOIN | BEANS & BACON | POMMES CARRÉE
€18,50

VANILLA-CORN-MOUSSE | STRAWBERRY | DARK-BEER-ICE CREAM
€10,50

MARKUS SCHNEIDER

UDO LINDENBERG CELEBRATES 40Y SANSIBAR

2017 Grau-und Weißburgunder trocken
0,75L € 42,- | 0,2L € 12,-

SWEET PORTION | €

Strawberry-panna cotta chocolate brownie ice cream	10,50
Sansibar`s choice of cheese 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
DREISSIGACKER
RHINEHESSEN
0,1L

2016
"WINWIN ROSÉ
WEINGUT WITTMANN
PFALZ
0,1L

POIRÉ AUTHENTIQUE
BIRNENSCHAUMWEIN | DEG. 2016
ERIC BORDELET | NORMANDIE
0,1L

WINE ACCOMPANIMENT

€15,-

OUR MENU RECOMMENDATION
STARTING 6 PM

MARINATED SALMON TROUT
FENNEL-SALAD | GREEN APPLE
CARAMELIZED WALNUTS

VEAL INVOLTINI
ZUCCHINI | EGGPLANT | GNOCCHI

YOGURT FOAM
BLUEBERRY JAM | KIWI
YOGURT-ICE-CREAM

MENU PRICE

€39,-