

RECOMMENDATION WEDNESDAY MARCH 14th

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

SUGGESTION

COQ AU VIN WITH GUINEAFOWL

vegetables | red wine | thyme -potatoes

€23,50

STARTER PORTION | €

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

Beetroot-salad
smoked-trout | horseradish-cream 17,50

Shrimp cocktail
green asparagus | avocado | rhubarb 17,50

Vitello Tonnato- capers | pine nuts 18,50

VEGETARIAN PORTION | €

Creamy bell pepper soup
smoked tofu 9,50

Two kinds of carrots
sesame | spelt | dried apricots 14,50

Stuffed baked potatoes
Cauliflower-curry | sprouts 16,-

FISH PORTION | €

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

Haddock
zucchini | aubergine | potatoes rosemary 22,50

Gurnard
pearl barley | peperonata | paprika foam 22,50

SANSIBAR SPECIAL

ROAST BEEF WITH ONIONS AND GRAVY

beans | pommes careè

€25,50

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

PURPLE 99 GIN & 1724 TONIC

coriander | fennel | orange

€12,50

CLASSICS PORTION | €

French fries - truffle | parmesan 8,90

Linguini Amatriciana
tomatoe | serrano ham | basil 16,50

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

LAMB SPECIAL

FRIED LAMB SWEETBREAD

GREEN ASPARAGUS | WILD HERBS SALAD | ORANGE- VINEGAR

€18,-

SALTIMBOCCA OF LAMB

PINE NUTS- RISOTTO | ARTISCHOKES

€19,-

BRAISED LAMB KNUCKLE

THYME- POLENTA | RATAOUILLE

€25,-

ROAST SADDLE OF LAMB

WHITE BEAN PUREE | RAMSON- VEGETABLES

€32,-

MILLEFEUILLE OF RHUBARB

MASCARPONE | STRAWBERRY- SHERBET

€10,50

TIME FOR WINE

2013 Riesling, Battenfeld Spanier 0,2l 8,50

2015 Albarino Filaboa, Rias Baixas 0,2l 8,50

2013 Tempranillo "Senda del Oro" Roble 0,2l 8,50

SWEET PORTION | €

Cake of dark Valrhona chocolate

Cassis sorbet 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

2015
ALBARINO
BODEGAS FILLABOA | RIAS BAIXAS
0,1L

2013
BARBAZUL 4/4 - "ONLY SANSIBAR"
HUERTA DE ALBALÁ
0,1L

2010
CARMES DE RIEUSSEC
SAUTERNES AOC | BORDEAUX
SECOND WINE FROM CHÂTEAU RIEUSSEC
0,1L

WINE ACCOMPANIMENT

€15,-

OUR MENU RECOMMENDATION
STARTING 6 PM

TOMATOE- COUSCOUS
CHAOURCE | AIOLI | RUCOLA

INVOLTINI OF CORN- FED CHICKEN
PEPERONATA | SAGE- GNOCCHI

WHITE CHOCOLATE CAKE
STRAWBERRY | VANILLA ESPUMA
CHOCOLATE ICE CREAM

MENU PRICE

€39,-