

# RECOMMENDATION FRIDAY DECEMBER 7th

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

SMALL SALAD OR SOUP OF THE DAY

TUNA BOLOGNESE

PENNE PASTA | MARINATED ROCKET SALAD

INC. SOFT DRINK 0,25L AND COFFEE 25,-

## STARTER PORTION | €

**Sansibar´s fish stew** – Baguette | Sauce Rouille 15,50

**Tuna tartar**  
cucumbers | horseradish | wasabi 17,50

**Salad Caprese**  
buffalo mozzarella | pesto | rucola 14,-

**Vitello Tonnato** – capers | pine nuts 18,50

## VEGETARIAN PORTION | €

**Beetroot -apple salad**  
gratiné goat cheese | lamb´s lettuce | walnuts 14,50

**Black salsify orange cream soup**  
glazed chestnut 9,50

**Jerusalem artichoke**  
paprika | brussels sprout | oregano 16,-

## FISH PORTION | €

**Codfish**  
champagne “Sauerkraut” | grapes | bacon 24,50

**Croaker**  
artichoke | olives | pesto foam 23,50

**Halibut**  
topinambur | leek | creamy potatoes 28,50

## SANSIBAR SPEZIAL

PORTION CRISPY “OLDENBURGER” GOOSE 39,90

WHOLE CRISPY “OLDENBURGER” GOOSE –FOR 4 PERSONS 159,-

SERVE WITH RED CABBAGE | TRUFFLED SAVOY CABBAGE

POTATO DUMPLINGS | GLACED SWEET CHESTNUTS | BAKED APPLE

## 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](http://www.sansibar.de)

## SANSIBAR COCKTAIL

### EL DIABLO

Tequila | crème de cassis | Limejuice | Ginger ale  
9,50

## CLASSICS PORTION | €

**French fries** – truffle | parmesan 8,90

**Sacchettiini noodle**  
Serrano ham | mushrooms | broccoli 16,50

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

## TRUFFLE SEASON

TWO KINDS OF QUAIL

“WALDORF SALAD” | TRUFFLED APPLE – CHUTNEY  
19,50

HOMEMADE LINGUINE

CREAMY CHIVES SAUCE | PARMESAN  
12,50

FRIED SCALLOPS

POTATO ESPUMA | CAULIFLOWERS

ENTRÉE 18,50

MAIN COURSE 29,-

TENDERLOIN “ROSSINI”

SPINACH | TRUFFLE JUS | DAUPHINE POTATOES

39,90

VACHERIN MONT – D`OR , FRENCH SOFT CHEESE

MARINATED POTATOES | HERBS SALAD

11,-

## ADDITIONAL TO ALL DISHES

PERIGORD TRUFFLE PER GRAM 4,-

ALBA TRUFFLE PER GRAM 7,-

## SWEET PORTION | €

Crumble of plum | baileys nougat ice 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

2017  
RIESLING KABINETT  
FEINHERB "FASS 78"  
WEINGUT THANISCH- LIESER  
MOSEL  
0,1L

2013  
SHIRAZ  
LUDDITE WINE FARM  
STELLENBOSCH  
SÜDAFRIKA  
0,2L

2014  
BERNKASTELER DOKTOR  
RIESLING AUSLESE  
WWE. DR. H. THANISCH  
MOSEL  
5CL

WINE ACCOMPANIMENT

€27,-

MENU

SCORCH LABEL ROUGE SALMON  
PUMPKIN- PAPAYA- SALAD  
WASABI CRÈME | PONZU

\*\*\*

CRUSTACEAN SOUP  
PRAWN SATE | FRIED PINEAPPLE

\*\*\*

BRAISED DUCK  
SWEET CHESTNUTS | POTATO DUMPLING  
RED CABBAGE

OR

FILET OF ANGUS BEEF  
BRUSSELS SPROUTS | BREAD DUMPLING  
CIDRE SAUCE

\*\*\*

GINGERBREAD TIRAMISU  
SPICE PEARS | AMARETTO ICE CREAM

MENU PRICE

WITH DUCK €61,-  
WITH TENDERLOIN €66,-