

RECOMMENDATION THURSDAY JUNE 13th

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

BUSINESS LUNCH MONDAY TO FRIDAY 11.30-17 O´CLOCK

SMALL SALAD OR SOUP OF THE DAY

BEEF STRIPES "MEDITERRANEAN"

CAPSICOM / POLENTA ROUNDS

INC. SOFTDRINK 0,25L AND COFFEE 25,-

STARTER PORTION I €

Sansibar´s fish stew - Baguette / Sauce Rouille 15,50

Marinated tuna
melon-tomato salad / chili / black sesame 17,50

Salad Caprese
buffalo mozzarella / pesto / rucola 14,-

Vitello Tonnato - capers / pine nuts 18,50

VEGETARIAN PORTION I €

Vegetarian bowl
Sushi- rice / red cabbage / ginger / cucumber / chili 14,50

Cauliflower soup
Apple / coriander 9,50

Lenti-potao curry
young spinach / sprouts 16,-

FISH PORTION I €

Codfish
champagne "Sauerkraut" / grapes / bacon 24,50

Fish variation
green asparagus / lime risotto 23,50

Rosefish
creamy spinach / parsley potatoes 23,50

SANSIBAR SPECIAL

BEEF GOULASH

BROCCOLI / POTATO-ONION PUREE

€22,50

CELEBRATION- 60 YEARS BREUNINGER CARD

MAY TILL SEPTEMBER - MONDAY TO FRIDAY

UPON PAYMENT WITH BREUNINGER CARD- 10% DISCOUNT

PIRATE FEAST TO GO ON THE PROWL PER AGE I €

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.

WINE RECOMMENDATION

2017 SAUVIGNON BLANC

CROCKER & STAR / NAPPA VALLEY

0,2L / 9,50

CLASSICS PORTION I €

French fries - truffle / parmesan 8,90

Homemade Linguini
Summer truffle / chives / cream 18,50

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

SANSIBAR´S EXTRA CLASS FOR TWO

LOBSTER- SERVED IN TWO WAYS

LOBSTER- MELON SOUP / CROUSTILLANT

LOBSTER THERMIDOR

PREPARATION TIME ABOUT 35 MIN. / 59,50,-

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CHATEAUBRIAND

POTATO CROQUETTES / GREEN BEANS CASSOULET

SAUCE BERNAISE

PREPARATION TIME ABOUT 35 MIN. / 65,50,-

SEABASS IN CRUST OF SALT

OLIVES- SPINACH / TOMATO-RISOTTO

PREPARATION TIME ABOUT 30 MIN. / 56,50

BLACK- FEATHERED CHICKEN

TRUFFLED POTATOES / POINTED CABBAGE

PREPARATION TIME ABOUT 35 MIN. / 49,50,-

SWEET PORTION I €

Passion fruit - coco foam / tropical fruit 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,-

All prices are given in EURO

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

WINE RECOMMENDATION

2017
CUVÉE WEIß TROCKEN
HORST SAUER | FRANKEN
GLAS 0,1L

2008
LA CLOSERIE DE CAMENSAC
HAUT MEDOC AC
GLAS 0,1L

2016 BANYULS RIMAGE
PARCÉ FRERES
ROUSSILLON
GLAS 5CL

3-GANG 21,-
3-COURSE 21,-

MENU

BUNTER WILDKRÄUTERSALAT
MANGO | CURRY-ERDNÜSSE |
SESAMDRESSING
WILD HERB SALAD
MANGO | CURRY PEANUTS
SESAMESEED-DRESSING

PAILLARD VOM RINDERFILET
ZWEIERLEI BLUMENKOHL |
POMMES CARRÉE | ROTWEINJUS
MINUTE STEAK
CAULIFLOWER IN TWO WAYS
POMMES CARRÉE | REDWINE SAUCE

VALRHONA-SCHOKOLADENTARTE
MARINIERTE ERDBEEREN |
BROMBEERSORBET
VALRHONA CHOCOLATE TARTE
MARINATED STRAWBERRIES
BLACKBERRY SHERBET

3-GANG MENÜ 39,-
3-COURSE MENU 39,-