

RECOMMENDATION THURSDAY MAY 16th

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

MEATBALL OF CALF

POTATO- ONION- PUREE I CREAMY LEEK

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

STARTER PORTION I €

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

Marinated whitefish
lime crème I beetroot I Jalapeno I cucumbers 17,50

Salad Caprese
buffalo mozzarella I pesto I rucola 14,-

Vitello Tonnato- capers I pine nuts 18,50

VEGETARIAN PORTION I €

Delice of wild mushrooms
spring curd I radishes 14,50

Watercress soup
poached egg 9,50

Swabian pockets with ramson
creamy- mediterranean vegetables I parmesan 16,-

FISH PORTION I €

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

Croaker
pointed cabbage bonbon I parsley puree 23,50

Gilthead
mediterranean beans cassoulet I pine nuts 23,50

SANSIBAR SPECIAL

BEEF GOULASH

LINGUINE I ALMOND BROCCOLI

20,50

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 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.

WINE RECOMMENDATION

2017 SILVANER "ALTE REBEN"

GRÖHL I RHEINHESSEN

0,2L I 8,-

CLASSICS PORTION I €

French fries - truffle I parmesan 8,90

Ricotta- Ravioli
pine nuts I spinach I Serrano 16,50

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

ASPARAGUS SEASON

DELICE OF ASPARAGUS

PEPPER-STRAWBERRIES I SCAMPI

19,50,-

CREAM SOUP OF ASPARAGUS

SMOKED SALMON STRIPES I CROUTONS

11,50

SCALLOP

RAGOUT OF ASPARAGUS I RAMSON-POTATO- ESPUMA

ENTRÉE 22,- I MAIN COURSE 29,-

PORTION OF ASPARAGUS

FROM WESTPHALIAN

SAUCE HOLLANDAISE OR MELTED BUTTER I NEW POTATOES

€19,50

SERVE WITH:

SALMON STEAK €14,-

SMALL "WIENER SCHNITZEL" €10,50

VEAL TENDERLOIN 150G €17,50

SUCKING- PIG HAM

OR SPECK ALTO ADIGE PGI €10,-

SWEET WOODRUFF SOUP

STRAWBERRY TARTLET I CURRANTS

10,50

SWEET PORTION I €

Passion fruit - coco foam I tropical fruit 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,-

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
SILVANER "ALTE REBEN"
WEINGUT GRÖHL | RHEINHESSEN
GLAS 0,1L

2016
GRAUWEISSGRAU
SCHLOBGUT DIEL | NAHE
GLAS 0,1L

2016 CUVÉE SPÄTLESE
CHARDONNAY | WELSCHRIESLING
PINOT BLANC
KRACHER | BURGENLAND
GLAS 5CL

3- COURSE 21,-

MENU

ASPARAGUS CREAM SOUP
BAKED SCAMPI

STRIPES OF SALMON
TRUFFLED RISOTTO | SPINACH

TWO KINDS OF YOGHURT
SWEET CARROTS | SESAME

3- COURSE MENU 39,-