

RECOMMENDATION

MONDAY TO SATURDAY OPEN 12 TILL 23 O´CLOCK- KITCHEN 12 TILL 21. 30´CLOCK

CAVIAR SPECIAL

15G FRENCH PRUNIER CAVIAR

ACIPENSER BAERII

BLINIS I CRÈME FRAÎCHE

WITH A GLASS

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT - 0,1L

39,00

STARTER & SALAD PORTION | €

VITELLO TONNATO - CAPERS | PINE NUTS^{G,C,D} 22,00

CAESAR SALAD^{G,C,B,J,A1,D,I}

- BREAST OF CORN-FED CHICKEN | PARMESAN 23,00

- SCAMPI | 5 PIECES 28,50

SOUP PORTION | €

SANSIBAR´S FISH STEW^{D,C,J,B,A1}

BAGUETTE | ROUILLE SAUCE 18,50

FISH PORTION | €

CODFISH^{A1,G,D,L} 30,50

„SAUERKRAUT“ | GRAPES | BACON

FRIED ROSEFISH^{A1,G,D,J} 30,50

SPINACH | MUSTARD CREAM POTATOS

FRIED FILLET OF LABLE ROUGE SALMON^{L,D,H,H1} 30,50

CURRY OF SWEETPOTATO | COCONUT FOAM

MEAT PORTION | €

BRAISED LEG OF LAMB^{G,L} 30,50

PROVENCIAL VEGETABLE | THYMEOLENTA

PIRATE FEAST FOR LITTLE ROBBERS PER YEAR | €

RAIDER PLATE NOTHING

STEAMED FISH FILET | PEAS | CARROTS | MASHED POTATOES

SPAGHETTI | TOMATO SAUCE

SPAGHETTI BOLOGNESE

CHICKEN ESCALOPE^{C,G,A1} | FRENCH FRIES

EVERY⁹- BALL OF ICE CREAM

UNTIL 12 YEAR OF AGE EACH 1 ,50

IF YOU HAVE ANY QUESTION ABOUT ALLERGIES OR INTOLERANCE,
PLEASE CONTACT OUT SERVICE STAFF

SAUCES

JUICE 4,50 COCKTAIL SAUCE 3,50

PEPPERSAUCE 3,50 CRANBERRY 2,50

HERB BUTTER 3,50 FRESH RED CHILI 2,00

BBQ 3,50 CURRYSAUCE 5,00

ALL PRICES ARE GIVEN IN EURO INCL. VAT

TRUFFLES PINSAS^{A1,A5,GA}

RUCOLA | PARMIGGIANO | RED ONION

28,50

VEGETARIAN PORTION | €

CAPRESE^{G,P}

TOMATO | BUFFALO MOZZARELLA | BASIL 15,50

CARPACCIO OF BEETROOT^{A1,H8,8,5} 18,50

GOAT CHEESE | RUCOLA | RASPBERRY VINAIGRETTE

CURRY OF SWEETPOTATO^{F,H1,H,L} 23,50

MARINATE TOFU | COCONUT FOAM

SANSIBARS MENU

CARPACCIO OF BEETROOT^{A1,H8,8,5}

GOAT CHEESE | RUCOLA | RASPBERRY VINAIGRETTE

BRAISED LEG OF LAMB^{LG}

PROVENCIAL VEGETABLE | THYMEOLENTA

GRANDMAS APPLE STRUDLE^{8,13,A,L,G,C,H8,H1}

VANILLA SAUCE | WALNUT ICE CREAM

MENU 56€

DESSERT PORTION | €

GRANDMAS APPLE STRUDLE^{8,G,L,C,A,H8,H1,13} 13,50

VANILLA SAUCE | WALNUT ICE CREAM

SWABIAN APPLE CAKE | WHIPPED CREAM^{A1,C,G} 5,50

AMERICAN CHEESECAKE^{A1,C,G,8} 7,50

FROM OUR IN HOUSE CONFISERIE

HANDMADE MACARON⁹ | DIFFERENT SORTS

PER PIECE 2,-

VARIATION OF CHOCOLATE TRUFFLE^M | FOUR WAYS 6,50

THE SANSIBAR BY BREUNINGER KITCHEN CREW COOKS WITH "VORWERK THERMOMIX" AND IS TOTALLY ENTHUSIASTIC ABOUT A KITCHEN APPLIANCE THAT WAS DEVELOPED FOR PRIVATE HOUSEHOLDS.
ARE YOU INTERESTED? PLEASE CONTACT THE CHEF.
YOU CAN BUY A SELECTION OF SANSIBAR PRODUCTS DIRECTLY IN THE RESTAURANT OR VIA ONLINE SHOP WWW.SANSIBAR.DE.