

RECOMMENDATION

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

CAVIAR SPECIAL

15G FRENCH PRUNIER KAVIAR - ACIPENSER BAERII
BLINIS | CRÈME FRAÎCHE
SERVED WITH - PERRIER JOUËT GRAND BRUT - 0,1L
39,-

STARTER & SALAD PORTION | €

VITELLO TONNATO - CAPERS | PINE NUTS^{G,C,D} 18,50

CAESAR SALAD^{G,C,B,J,A1,D,I}
- BREAST OF CORN-FED CHICKEN | PARMESAN 20,50
- SCAMPI | 5 PIECES 25,50

SOUP PORTION | €

SANSIBAR´S FISH STEW^{D,C,J,B,A1}
BAGUETTE | SAUCE ROUILLE 16,50

FISH PORTION | €

CODFISH^{A1,G,D} 27,50
„SAUERKRAUT“ | GRAPES | BACON

CRUNCHY FILLET OF SALMON^{A1,D,C,F,E,K,G} 28,50
VEGETABLE CURRY | COCONUT-CORIANDER FOAM

MEAT PORTION | €

SALTIMBOCCA OF CORN CHICKEN^{L,G,8} 32,50
PORCINI | POTATO | ROSEMARY JUS

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
EVERY^a- BALL OF ICE CREAM
UNTIL 12 YEAR OF AGE EACH 1,-

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

ALL PRICES ARE GIVEN IN EURO INCL. VAT

RECOMMENDATION

CHEESE SELECTION
NUTS | GRAPES | APRICOT MUSTARD
20,50

BAT APEROL

5CL APEROL | 1CL LIMEJUICE | BAT BEE GINGER LEMON
9,50

VEGETARIAN PORTION | €

CAPRESE^G- TOMATO | BUFFALO MOZZARELLA | BASIL 14,-

LENTIL SALAD^{L,A1,G,H} 17,50
GOAT CHEESE | MUSHROOMS | BELL PEPPER | CHILLI CREAM

PORCINI GNOCCHI^{L,A,E,F,H,K} 24,50
PORCINI CREAM | SPINACH | PARMESAN CHEESE

FRENCH- FRIES | TRUFFLE | PARMESAN 12,50

MENUE

LENTIL SALAD^{L,A1,G,H}
GOAT CHEESE | MUSHROOMS | BELL PEPPER | CHILLI
CREAM

SALTIMBOCCA OF CORN CHICKEN^{L,G,8}
PORCINI | POTATO | ROSEMARY JUS

STRAWBERRY TIRAMISU^{8,G,L,A,C}
COMPUTE OF MANGO AND PUMKIN

55,-

DESSERT PORTION | €

COOCKIE IN A PAN^{8,G,L,A,C} 12,50
MARINATED PLUMS | VANILLA ICECREAM

SWABIAN APPLE CAKE | WHIPPED CREAM^{A1,C,G} 4,50

AMERICAN CHEESECAKE^{A1,C,G,8} 6,50

FROM OUR IN HOUSE CONFISERIE

HANDMADE MACARON^c | DIFFERENT SORTS
PER PIECE 1,90
VARIATION OF CHOCOLATE TRUFFLE^M | FOUR WAYS 4,-

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.