



# SauBar



• WELCOME TO THE SAUBAR •



*Here in the heart of the Koblenz old town you have come  
to a place of cosiness and hospitality.*

*SauBar stands for freshness, quality and local products.  
We serve German home-style dishes which are unpretentious  
but as delicious as grandma's cooking.*

*As the name „SauBar“ suggests, pork dishes play a large role  
in our cuisine, nevertheless, you will also find chicken, beef  
and vegetarian dishes.*

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## WE ARE PROUD OF OUR LOCAL PARTNERS

**Hachenburger brewery**  
Hachenburg

**Birkenhof distillery**  
Nistertal

**Meat products Colmi**  
Urbar

**Rhodium mineral water**  
Burgbrohl

**Klein's Backstüffe bakery**  
Koblenz

**Dirk Schmidt butcher**  
Koblenz





## • SAUBAR SPECIAL •

### **CURRYWURST FOR TWO**

**49,00 Euro**

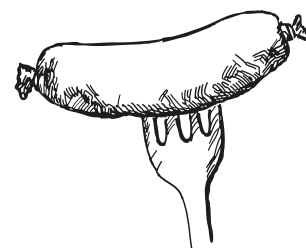
grilled sausage with steakhous chips and homemade curry sauce  
with 0,375 l Champagner Moët & Chandon Imperial, Brut

## • SOUPS •

### **SOUP OF THE DAY**

**4,50 Euro**

always good, always different



## • STARTERS AND SNACKS •

### **CURRYWURST**

***mild • hot • very hot***

**7,50 Euro**

grilled sausage with steakhous chips and homemade curry sauce

as main course

**COLD MEAT SALAD WITH CRUSTY BREAD** 6,50 Euro **10,90 Euro**

as main course

**SMOKED SALMON WITH POTATO CAKES** 9,80 Euro **12,50 Euro**

and salad garnish

### **ANTIPASTI**

**9,90 Euro**

Fried shrimp, olives, tomatoes, feta cheese, mushrooms,  
with cream cheese filled pepperoni, aioli and baguette

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• SALADS •

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**KLEIN'S BREAD SALAD**  
**MIXED LEAVES, FETA CHEESE,**  
**TOMATOES, CUCUMBER, RED ONIONS**

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served with balsamic vinaigrette

starter  
**7,90 Euro 10,90 Euro**

**SEASONAL SALAD**  
**WITH GRATIN GOAT'S CHEESE**

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served with balsamic vinaigrette

starter  
**8,90 Euro 11,90 Euro**

**SEASONAL SALAD**  
**WITH STRIPES OF PAN FRIED CHICKEN BREAST**

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served with a yoghurt-raspberry-dressing

**11,90 Euro**

**SEASONAL SALAD**  
**WITH PAN FRIED SIRLOIN STEAK 180g**

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served with a balsamic vinaigrette

**12,90 Euro**

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• FLAMMKUCHEN •

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*Savoury flambee  
from the oven*

**THE ALSACIAN**

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with bacon and onions

**8,50 Euro**

**KOBLENZER SPECIAL**

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with blood sausage, red onions, spring onions and wholegrain mustard

**8,50 Euro**

**VEGETARIAN**

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Feta cheese, mushrooms, tomatoes and red onions

**9,50 Euro**

**BLACK FOREST**

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smoked ham, cheese, mushrooms, red onions, rocket

**9,50 Euro**

**NORWEGIAN**

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smoked salmon, herbs and spring onions

**9,50 Euro**

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• MAIN COURSES •

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**GENUINE PORK SCHNITZEL PAN FRIED IN PORK FAT** 12,90 Euro

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served with chips and salad

**SAUMAGEN**

*ex-chancellor  
Kohl's favourite dish*

11,90 Euro

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Savoury slices of meatloaf-style pork, sauerkraut and pan fried potatoes

**HIMMEL & ERD**

*sky and earth*

11,90 Euro

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Pan fried slices of blood and liver sausage  
served with mash potato, braised onions and apple

**HERING IN A CREAM SAUCE**

11,90 Euro

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with fried potatoes and a beetroot garnish



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• CHEFS FAVORIT •

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**MEDITERRANEAN STYLE STRIPS  
OF PRIME BEEF AND PORK** *spicy*

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13,90 Euro

with basmati rice and side salad  
tomato · garlic · onions · chilli · without cream

**PAN FRIED CHICKEN BREAST**

13,90 Euro

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served with mushroom sauce, chips and salad

**GRILLED PORK CHOP**

16,90 Euro

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with jus, green beans and pan fried potatoes

**250g BEEF STEAK**

18,90 Euro

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Sirloin steak, herb butter chips and salad

**CHEESE NOODLES FROM VORARLBERG IN AUSTRIA** 10,90 Euro

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with roasted onions and a side-salad

**CHEESE NOODLES FROM VORARLBERG IN AUSTRIA** 13,90 Euro

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with genuine pork Schnitzel, roasted onions and a side-salad

**HOMEMADE BREAD DUMPLINGS** 9,90 Euro

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with wild mushrooms in cream

**A ROASTED JOINT OF SOURBEEF** 16,90 Euro

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with bread dumplings and red cabbage



• RECOMMENDATION •

**SIRLOIN STEAK BEEF STEAK** 19,90 Euro

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**CHICKEN BREAST** 15,90 Euro

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**PORK TENDERLOIN** 14,90 Euro

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each served with Fettuccine noodles and wild mushrooms in cream



**EXTRAS**



**Red cabbage**

2,50 Euro

**Side-salad**

3,50 Euro

**Braised onions**

1,50 Euro

**Wild mushrooms in cream**

3,00 Euro

**Mushroom sauce**

2,00 Euro

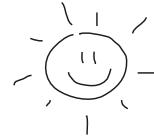
**Herb butter**

0,50 Euro

**Pan fried potatoes  
(instead of chips)**

1,50 Euro

• FOR THE KIDS •



**NÜRNBERGER SAUSAGES AND MASH POTATO** **5,50 Euro**

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**FISH STICKS AND MASH POTATO** **6,90 Euro**

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**GENUINE SMALL SCHNITZEL PAN FRIED  
IN PORK FAT WITH CHIPS** **6,90 Euro**

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• DESSERT •

**APPLE CRUMBLE SERVED IN A GLASS** **4,50 Euro**

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**MOUSSE AU CHOCOLAT WITH CREAM** **4,50 Euro**

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**CHRISTMAS-FLAVOUR-PARFAIT  
WITH PLUM COMPOTE** **6,50 Euro**

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• HOT DRINKS •

**COFFEE** small **1,90 Euro** large **2,80 Euro**

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**ESPRESSO** **1,90 Euro** double **2,60 Euro**

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**CAPPUCCINO** **2,40 Euro** **CAFÉ AU LAIT** **2,80 Euro**

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**LATTE MACCHIATO** **2,80 Euro** **HOT CHOCOLATE** white or dark **2,40 Euro**

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**WHITE ESPRESSO** **2,80 Euro** **SCHOKOCCINO** **2,80 Euro**

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**TEA** **1,90 Euro**

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• ALKOHOLFREIE GETRÄNKE •

<b>RHODIUS GOURMET CLASSIC</b>	0,25l	<b>2,00 Euro</b>	
<b>RHODIUS GOURMET NATURELLE</b>	0,25l	<b>2,00 Euro</b>	0,75l <b>5,00 Euro</b>
<b>RHODIUS GOURMET MEDIUM</b>			0,75l <b>5,00 Euro</b>

<b>RHODIUS APFELSAFTSCHORLE</b>	0,2l	<b>1,80 Euro</b>	0,4l <b>3,40 Euro</b>
<b>PEPSI COLA</b> <sup>1,3</sup> • <b>PEPSI LIGHT</b> <sup>1,2,3,6,7</sup>			
<b>MIRINDA</b> <sup>1,2,8</sup> • <b>7UP</b> <sup>2</sup> • <b>SPEZI</b> <sup>1,2,3,8</sup>			

<b>BITTER LEMON</b> <sup>4,8</sup>	0,2l	<b>2,50 Euro</b>	
<b>GINGER ALE</b> <sup>1</sup>			
<b>TONIC WATER</b> <sup>4,8</sup>			

<b>ORANGENSAFT</b>	0,2l	<b>2,40 Euro</b>	0,4l <b>4,60 Euro</b>
<b>APFELSAFT</b>			
<b>KIRSCH-FRUCHTNEKTAR</b>			
<b>TRAUBENSAFT</b>			
<b>MARACUJA-FRUCHTNEKTAR</b>			
<b>ALS FRUCHTSAFT-SCHORLE</b>	0,2l	<b>2,20 Euro</b>	0,4l <b>4,40 Euro</b>

• BIERE VOM FASS •

<b>PILS</b>	0,2l	<b>1,80 Euro</b>
<b>RADLER</b> <sup>2</sup>	0,3l	<b>2,60 Euro</b>
<b>COLA-BIER</b> <sup>1,3</sup>	0,5l	<b>3,80 Euro</b>
<b>SCHUSS</b>		
<b>WEIZEN</b>	0,3l	<b>2,60 Euro</b>
<b>WEIZEN</b>	0,5l	<b>3,80 Euro</b>
<b>KIRSCH · COLA</b> <sup>1,3</sup>		

• FLASCHEN BIERE •

<b>MALZBIER</b>	0,3l	<b>2,60 Euro</b>
	0,5l	<b>3,80 Euro</b>
<b>WEIZEN</b> Alkoholfrei	0,5l	<b>3,80 Euro</b>
<b>PILS</b> Alkoholfrei	0,33l	<b>2,60 Euro</b>
<b>SCHWARZE</b> Plopp-Flasche		
<b>HACHENBURGER ZWICKEL</b> DAS NATURTRÜBE KELLERBIER Plopp-Flasche		
<b>GAFFEL KÖLSCH</b>		

• THOMAS HENRY •

• VAIHINGER •

• HACHENBURGER •

• HACHENBURGER •

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• PERLWEIN & CHAMPAGNER •

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**2017er** 0,1l **3,50 Euro**

**SCHEIDGENS RIESECCO QUALITÄTSPERLWEIN** 0,75l **20,00 Euro**

Weingut Scheidgen, Mittelrhein

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**Champagner** 0,375l **38,00 Euro**

**MOET & CHANDON IMPERIAL, BRUT**

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• APERITIF MIT PFIFF •

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**APEROL SPRITZ**

Sekt, Aperol<sup>1,4</sup>  
Sodawasser  
Orange

**HUGO**

Sekt  
Holunderblüte  
Sodawasse  
Limette  
Minze

**QUITTINI**

Sekt  
Quittenlikör  
Sodawasser  
Zitrone

0,2l **5,50 Euro**




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• WEISSWEIN •

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**2017er Winner Riesling, trocken** 0,1l **2,40 Euro** 0,2l **4,60 Euro**

Weingut Hess-Hautt, Mosel 0,75l **16,00 Euro**

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**2017er Winner Riesling, feinherb** 0,1l **2,40 Euro** 0,2l **4,60 Euro**

Weingut Hess-Hautt, Mosel 0,75l **16,00 Euro**

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**2017er Winner Riesling, lieblich** 0,1l **2,40 Euro** 0,2l **4,60 Euro**

Weingut Hess-Hautt, Mosel 0,75l **16,00 Euro**

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**2018er Grauer Burgunder, trocken** 0,1l **2,40 Euro** 0,2l **4,60 Euro**

Weingut P.J. Valckenberg, Rheinhessen 0,75l **16,00 Euro**

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**2017er Spätburgunder Blanc de Noir, trocken** 0,1l **2,80 Euro** 0,2l **5,20 Euro**

Weingut Toni Müller, Mosel 0,75l **18,00 Euro**

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**2017er Weissburgunder, trocken** 0,1l **3,00 Euro** 0,2l **5,80 Euro**

Weingut Spurzem, Mosel 0,75l **20,00 Euro**

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**2017er Chardonnay, trocken** 0,1l **3,00 Euro** 0,2l **5,80 Euro**

Weingut Scheidgen, Mittelrhein 0,75l **20,00 Euro**

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**2017er Werkstoff, Riesling & Sauvignon Blanc** 0,1l **3,00 Euro** 0,2l **5,80 Euro**

Weingut Pfannebecker, Rheinhessen 0,75l **20,00 Euro**

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**2017er Weissburgunder & Chardonnay, trocken** 0,1l **3,00 Euro** 0,2l **5,80 Euro**

Weingut Gerlachs Mühle, Mosel 0,75l **20,00 Euro**

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**2017er Bopparder Hamm Riesling, trocken**<sup>VDP</sup> 0,1l **3,00 Euro** 0,2l **5,80 Euro**

Weingut Matthias Müller, Mittelrhein 0,75l **20,00 Euro**

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• ROSÉWEINE •

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<b>2017er Blauer Portugieser, trocken</b>	0,1l <b>2,80 Euro</b>	0,2l <b>5,20 Euro</b>
Weingut Scheidgen, Mittelrhein		0,75l <b>18,00 Euro</b>
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<b>2017er Rosé, halbtrocken</b>	0,1l <b>2,80 Euro</b>	0,2l <b>5,20 Euro</b>
Weingut Spurzem, Mosel		0,75l <b>18,00 Euro</b>
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• ROTWEINE •

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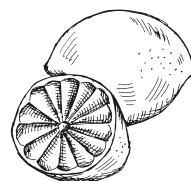
<b>2015er Merlot, trocken</b>	0,1l <b>2,80 Euro</b>	0,2l <b>5,20 Euro</b>
Weingut Gebrüder Andres, Pfalz		0,75l <b>18,00 Euro</b>
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<b>2015er Dornfelder, trocken</b>	0,1l <b>2,80 Euro</b>	0,2l <b>5,20 Euro</b>
Weingut Heinrich Vollmer, Pfalz		0,75l <b>18,00 Euro</b>
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<b>2017er Fleckvieh, halbtrocken</b>	0,1l <b>2,80 Euro</b>	0,2l <b>5,20 Euro</b>
Weingut Metzger, Pfalz		0,75l <b>18,00 Euro</b>
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• SAUBAR'S LONGDRINKS •

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<b>GIN TONIC</b>	<b>8,50 Euro</b>
4cl Gentle 66 mit Thomas Henry Tonic Water und Orangenzeste	
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<b>VODKA LEMON</b>	<b>6,50 Euro</b>
4cl Absolut Vodka mit Thomas Henry Bitter Lemon und Limette	
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<b>WHISKEY GINGER <i>Horse's Neck</i></b>	<b>6,50 Euro</b>
4cl Jack Daniel's mit Thomas Henry Ginger Ale, Angostura und Zitronenzeste	
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<b>RUM COLA <i>Cuba Libre</i></b>	<b>5,50 Euro</b>
4cl Havana Club Rum 3 Jahre, mit Pepsi-Cola und Limette	
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<b>WHISKEY COLA</b>	<b>5,50 Euro</b>
4cl Jack Daniel's mit Pepsi-Cola	
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• SPIRITUOSEN •

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Unsere regionalen Digestife beziehen wir von der Brennerei Birkenhof aus Nistertal im Westerwald. Fragen Sie nach unserer Spirituosenkarte

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**INFO** Informationen zu den Allergenen laut (EU Verordnung Nr. 1169/2011) können Sie bei unserem SauBar-Team erfragen oder die Allergenliste anfordern.