



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

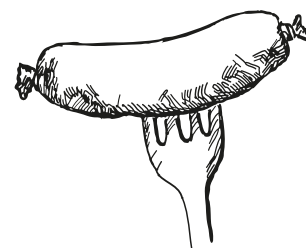
grilled sausage with steakhous chips and homemade curry sauce
with 0,375 l Champagner Moët & Chandon Imperial, Brut

• 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

• SALADS •

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

served with balsamic vinaigrette

starter
7,90 Euro 10,90 Euro

SEASONAL SALAD
WITH GRATIN GOAT'S CHEESE

served with balsamic vinaigrette

starter
8,90 Euro 11,90 Euro

SEASONAL SALAD
WITH STRIPES OF PAN FRIED CHICKEN BREAST

served with a yoghurt-raspberry-dressing

11,90 Euro

SEASONAL SALAD
WITH PAN FRIED SIRLOIN STEAK 180g

served with a balsamic vinaigrette

12,90 Euro

• FLAMMKUCHEN •

*Savoury flambee
from the oven*

THE ALSACIAN

with bacon and onions

8,50 Euro

KOBLENZER SPECIAL

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

8,50 Euro

VEGETARIAN

Feta cheese, mushrooms, tomatoes and red onions

9,50 Euro

BLACK FOREST

smoked ham, cheese, mushrooms, red onions, rocket

9,50 Euro

NORWEGIAN

smoked salmon, herbs and spring onions

9,50 Euro

• MAIN COURSES •

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

served with chips and salad

SAUMAGEN

*ex-chancellor
Kohl's favourite dish*

11,90 Euro

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

HIMMEL & ERD

sky and earth

11,90 Euro

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

HERING IN A CREAM SAUCE

11,90 Euro

with fried potatoes and a beetroot garnish



• CHEFS FAVORIT •

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

13,90 Euro

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

PAN FRIED CHICKEN BREAST

13,90 Euro

served with mushroom sauce, chips and salad

GRILLED PORK CHOP

16,90 Euro

with jus, green beans and pan fried potatoes

250g BEEF STEAK

18,90 Euro

Sirloin steak, herb butter chips and salad

THAI CURRY *vegan*

10,90 Euro

with rice
bamboo · mushroom · carrot
coconut milk · pepper · zucchini
sugar pod · onion

with prawns
14,90 Euro
with chicken breast
14,90 Euro

**GNOCCHI IN TOMATO SAUCE
SERVED WITH CHICKEN BREAST**

13,90 Euro

with mushrooms, rocket and Parmesan

LAMB FRENCH RACK

19,90 Euro

with jus, ratatouille and wheat flour tortilla



• **RECOMMENDATION** •

CHICKEN BREAST

15,90 Euro

SIRLOIN BEEF STEAK

19,90 Euro

LAMB FRENCH RACK

22,90 Euro

each served with green pepper sauce, grilled vegetables
and truffled mashed potatoes



EXTRAS

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Grilled vegetables
3,50 Euro

Green pepper sauce
2,00 Euro

Herb butter
0,50 Euro

Side-salad
3,50 Euro

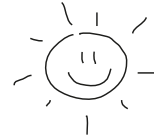
Mushroom sauce
2,00 Euro

**Pan fried potatoes
(instead of chips)**
1,50 Euro

Braised onions
1,50 Euro

Green beans
2,50 Euro

• FOR THE KIDS •



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

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

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

• DESSERT •

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

**PANNA COTTA
WITH HOMEMADE STRAWBERRY SAUCE** **4,50 Euro**

BROWNIE SERVED WITH RHUBARB SORBET **6,50 Euro**

• HOT DRINKS •

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

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

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

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

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

TEA **1,90 Euro**

• ALKOHOLFREIE GETRÄNKE •

RHODIUS GOURMET CLASSIC	0,25l	2,00 Euro	
RHODIUS GOURMET NATURELLE	0,25l	2,00 Euro	0,75l 5,00 Euro
RHODIUS GOURMET MEDIUM			0,75l 5,00 Euro

RHODIUS APFELSAFTSCHORLE	0,2l	1,80 Euro	0,4l 3,40 Euro
PEPSI COLA ^{1,3} • PEPSI LIGHT ^{1,2,3,6,7}			
MIRINDA ^{1,2,8} • 7UP ² • SPEZI ^{1,2,3,8}			

BITTER LEMON ^{4,8}	0,2l	2,50 Euro	
GINGER ALE ¹			
TONIC WATER ^{4,8}			

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

• BIERE VOM FASS •

PILS	0,2l	1,80 Euro
RADLER ²	0,3l	2,60 Euro
COLA-BIER ^{1,3}	0,5l	3,80 Euro
SCHUSS		
WEIZEN	0,3l	2,60 Euro
WEIZEN	0,5l	3,80 Euro
KIRSCH · COLA ^{1,3}		

• FLASCHEN BIERE •

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

• THOMAS HENRY •

• VAIHINGER •

• HACHENBURGER •

• HACHENBURGER •

• PERLWEIN & CHAMPAGNER •

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

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

Weingut Scheidgen, Mittelrhein

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

MOET & CHANDON IMPERIAL, BRUT

• APERITIF MIT PFIFF •

APEROL SPRITZ

Sekt, Aperol^{1,4}
Sodawasser
Orange

HUGO

Sekt
Holunderblüte
Sodawasse
Limette
Minze

QUITTINI

Sekt
Quittenlikör
Sodawasser
Zitrone

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



• WEISSWEIN •

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

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

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

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

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

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

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

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

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**

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

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

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

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

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

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

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

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

2017er Bopparder Hamm Riesling, trocken^{VDP} 0,1l **3,00 Euro** 0,2l **5,80 Euro**

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

• ROSÉWEINE •

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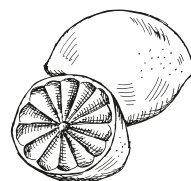


• ROTWEINE •

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

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

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

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