



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

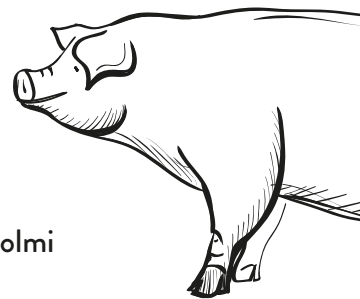
Birkenhof distillery
Nistertal

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 Champagne Moët & Chandon Imperial, Brut

• SOUPS •

POTATO CREAM SOUP

vegetarian **4,90 Euro**

with smoked sausage **6,40 Euro**



• STARTERS AND SNACKS •

CURRYWURST

mild • hot • very hot

7,90 Euro

grilled sausage with steakhous chips and homemade curry sauce

SAUBAR'S ANTIPASTI

9,90 Euro

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

COLD MEAT SALAD SWISS STYLE

6,90 Euro as main course **10,90 Euro**

SMOKED SALMON WITH POTATO CAKES

9,90 Euro as main course **13,90 Euro**

and salad garnish

• SALADS •

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 PAN FRIED CHICKEN BREAST

served with a yoghurt-raspberry-dressing

12,90 Euro

• FLAMMKUCHEN •

*Savoury flambee
from the oven*

THE ALSACIAN

with bacon and onions

8,90 Euro

VEGETARIAN

Feta cheese, mushrooms, tomatoes and red onions

9,90 Euro

BLACK FOREST

smoked ham, cheese, mushrooms, red onions, rocket

9,90 Euro

NORWEGIAN

smoked salmon, herbs and spring onions

9,90 Euro

HOT BULL

beef strips, feta, chili, garlic, onion, parsley

10,90 Euro

• MAIN COURSES •

GENUINE PORK SCHNITZEL
PAN FRIED IN PORK FAT served with chips and salad **13,90 Euro**

GERMAN CHEES *vegetarian*
NOODLES with roasted onions and side-salad **11,90 Euro**

with genuine pork Schnitzel, roasted onions and side-salad **15,90 Euro**

SAUMAGEN *ex-chancellor
Kohl's favourite dish* **13,90 Euro**

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

HIMMEL & ERD *sky and earth* **14,90 Euro**

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



• CHEFS FAVORIT •

CRISPY PORK BELLY **16,90 Euro**

creamy savoy cabbage, mash potato and jus

PAN FRIED CHICKEN BREAST **15,90 Euro**

served with mushroom sauce, chips and salad

RUMPSTEAK **20,90 Euro**

Sirloin steak, herb butter chips and salad

RUMPSTEAK WITH RED WINE-ONIEN SAUCE **21,90 Euro**

spatzle (german noodles) and salad

ROASTED DUCK BREAST

19,90 Euro

.....
served with carrot-vanilla-puree, sautéed carrots and jus

BRAISED PORK CHEEKS

16,90 Euro

.....
served with savoy cabbage and potato cubes



• **RECOMMENDATION** •

ROASTED DUCK BREAST

19,90 Euro

BEEF ROULADE

18,90 Euro

CRISPY PORK BELLY

16,90 Euro

.....
served with red cabbage, potato dumplings and dark sauce



EXTRAS



Sautéed carrots

3,50 Euro

Side-salad

3,50 Euro

Braised onions

1,50 Euro

Jus

2,50 Euro

Mushroom sauce

2,00 Euro

French fries

350 Euro

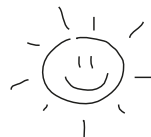
Herb butter

0,50 Euro

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

1,50 Euro

• FOR THE KIDS •



FISH STICKS AND MASH POTATO **5,90 Euro**

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

• DESSERT •

TONKA BEAN CRÈME-BRÛLÉE **4,90 Euro**

WAFFLE **6,90 Euro**

served with hot cherries, vanilla icecream and whipping cream

DESPRESSO **4,50 Euro**

Espresso with home made crispy nougat candy

• 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	2,20 Euro	
	RHODIUS GOURMET NATURELLE	0,25l	2,20 Euro	0,75l 5,40 Euro
	RHODIUS GOURMET MEDIUM			0,75l 5,40 Euro
	RHODIUS APFELSAFTSCHORLE	0,2l	2,00 Euro	0,4l 3,60 Euro
	COLA ^{1,3} • COLA OHNE ZUCKER ^{1,3,6}			
	ORANGE ^{1,8} • ZITRONE • SPEZI ^{1,3,8}			
	BITTER LEMON ^{4,8}	0,2l	2,60 Euro	
	GINGER ALE ¹			
	TONIC WATER ^{4,8}			
	ORANGENSAFT	0,2l	2,60 Euro	0,4l 4,90 Euro
	APFELSAFT			
	KIRSCH-FRUCHTNEKTAR			
	TRAUBENSAFT			
	MARACUJA-FRUCHTNEKTAR			
	ALS FRUCHTSAFT-SCHORLE	0,2l	2,40 Euro	0,4l 4,80 Euro

• AFRI •

• THOMAS HENRY •

• VAHINGER •

• BLUNA •

• BIERE VOM FASS •

	PILS • RADLER ² • COLA-BIER ^{1,3} • SCHUSS	0,2l	2,10 Euro
		0,3l	3,00 Euro
		0,5l	4,40 Euro

• HACHENBURGER •

• FLASCHENBIERE •

	PILS Alkoholfrei	0,33l	3,00 Euro
	HACHENBURGER SCHWARZE		
	HACHENBURGER ZWICKEL		
	DAS NATURTRÜBE KELLERBIER		
	WEIZEN • WEIZEN Alkoholfrei	0,5l	4,40 Euro
	MALZBIER	0,3l	3,00 Euro
		0,5l	4,40 Euro
	REISSDORF KÖLSCH	0,33l	3,00 Euro

• HACHENBURGER •

• PERLWEIN & CHAMPAGNER •

SCHEIDGENS RIESECCO QUALITÄTSPERLWEIN 0,1l **3,50 Euro**
 Weingut Scheidgen, Mittelrhein 0,75l **22,00 Euro**

Champagner 0,375l **38,00 Euro**
MOET & CHANDON IMPERIAL, BRUT

• APERITIF MIT PFIFF •

APEROL SPRITZ
 Sekt, Aperol^{1,4}
 Sodawasser
 Orange

HUGO
 Sekt
 Holunderblüte
 Sodawasser
 Limette
 Minze

QUITTINI
 Sekt
 Quittenlikör
 Sodawasser
 Zitrone

0,2l **5,90 Euro**



**50%
 RABATT**
 auf alle Weinflaschen
 (außer Haus)

• WEISSWEIN •

Riesling, trocken 0,1l **3,00 Euro** 0,2l **5,80 Euro**
 Weingut Weyh, Mosel 0,75l **20,00 Euro**

Riesling, halbtrocken 0,1l **2,80 Euro** 0,2l **5,20 Euro**
 Weingut Scheidgen, Mittelrhein 0,75l **18,00 Euro**

Dangerous Riesling, feinherb 0,1l **3,40 Euro** 0,2l **7,00 Euro**
 Weingut Gerlachs Mühle, Mosel 0,75l **24,00 Euro**

Winninger Riesling, lieblich 0,1l **2,80 Euro** 0,2l **5,20 Euro**
 Weingut Hess-Hautt, Mosel 0,75l **18,00 Euro**

Weissburgunder Classic, trocken 0,1l **3,20 Euro** 0,2l **6,40 Euro**
 Weinhaus Toni Müller, Mosel 0,75l **22,00 Euro**

Grauer Burgunder, trocken 0,1l **2,80 Euro** 0,2l **5,20 Euro**
 Weingut P.J. Valckenberg, Rheinhessen 0,75l **18,00 Euro**

Kerner, trocken 0,1l **3,00 Euro** 0,2l **5,80 Euro**
 Weingut Johannes Müller, Mosel 0,75l **20,00 Euro**

Chardonnay, trocken 0,1l **3,00 Euro** 0,2l **5,80 Euro**
 Weingut Löwensteinhof, Mosel 0,75l **20,00 Euro**

Blanc de Noir, feinherb 0,1l **3,20 Euro** 0,2l **6,40 Euro**
 Weingut Spurzem, Mosel 0,75l **22,00 Euro**

Federleicht 2.0, halbtrocken 0,1l **3,20 Euro** 0,2l **6,40 Euro**
 Weingut Spurzem, Mosel (Riesling & Weissburgunder) 0,75l **22,00 Euro**

• ROSÉWEINE •

Blauer Portugieser, trocken	0,1l 3,00 Euro	0,2l 5,80 Euro
Weingut Scheidgen, Mittelrhein		0,75l 20,00 Euro
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Rosé, halbtrocken	0,1l 3,00 Euro	0,2l 5,80 Euro
Weingut Hess-Hautt, Mosel		0,75l 20,00 Euro
.....		

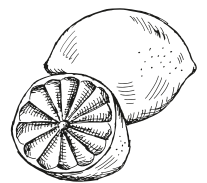


• ROTWEINE •

Dornfelder, trocken	0,1l 3,00 Euro	0,2l 5,80 Euro
Weinhaus Toni Müller, Mosel		0,75l 20,00 Euro
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Fleckvieh, halbtrocken	0,1l 3,00 Euro	0,2l 5,80 Euro
Weingut Metzger, Pfalz		0,75l 20,00 Euro
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San Felipe, Malbec, trocken	0,1l 3,20 Euro	0,2l 6,40 Euro
Bodega La Rural, Argentinien		0,75l 22,00 Euro
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Fabelhaft Douro Tinto, trocken	0,1l 3,80 Euro	0,2l 7,50 Euro
Weingut Niepoort, Portugal		0,75l 26,00 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 Havanna Club Rum 3 Jahre, mit Afri-Cola und Limette	
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WHISKEY COLA	5,50 Euro
4cl Jack Daniel's mit Afri-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.