



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

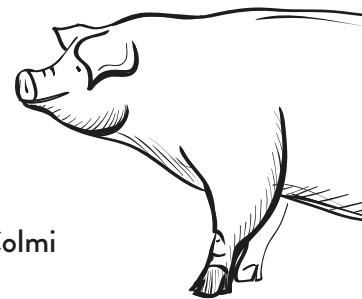
Birkenhof distillery
Nistertal

Meat products Colmi
Urbar

Rhodium mineral water
Burgbrohl

Klein's Backstüffe bakery
Koblenz

Dirk Schmidt butcher
Koblenz



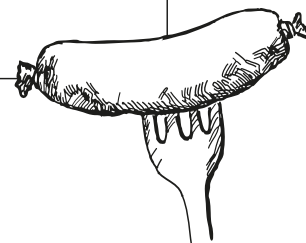


• SAUBAR SPECIAL •

CURRYWURST FOR TWO

49,00 Euro

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



• SOUPS •



CREAM OF TOMATO SOUP

5,90 Euro

basil

• STARTERS AND SNACKS •

CURRYWURST

8,90 Euro

mild • hot • very hot

grilled sausage with steakhouse chips and homemade curry sauce

BEEF CARPACCIO

11,90 Euro

salad garnish, pesto, parmesan and lime

**SMOKED SALMON
WITH HASH BROWN**

as main course
10,90 Euro 15,90 Euro

salad garnish and honey-mustard-dill-sauce

SAUBAR'S ANTIPASTI

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



WITH SPRING ROLLS WITH HOT-CHILI-SAUCE

10,90 Euro

WITH PRAWNS IN A CRISPY SHELL AND AIOLI

11,90 Euro

• SALADS •



BREAD SALAD
MIXED LEAVES, FETA CHEESE,
TOMATOES, CUCUMBER, RED ONIONS

starter
9,90 Euro 13,90 Euro

served with balsamic vinaigrette



SEASONAL SALAD
WITH GRATIN GOAT'S CHEESE

starter
9,90 Euro 13,90 Euro

served with balsamic vinaigrette

SEASONAL SALAD
WITH PAN FRIED CHICKEN BREAST

14,90 Euro

served with a yoghurt-raspberry-dressing

• FLAMMKUCHEN •

*Savoury flambee
from the oven*

THE ALSACIAN

9,90 Euro

with bacon and onions



VEGETARIAN

10,90 Euro

Feta cheese, mushrooms, tomatoes and red onions

BLACK FOREST

10,90 Euro

smoked ham, cheese, mushrooms, red onions, rocket

NORWEGIAN

10,90 Euro

smoked salmon, herbs and spring onions

HOT BULL

11,90 Euro

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

• MAIN COURSES •

GENUINE PORK SCHNITZEL PAN FRIED IN PORK FAT

.....
served with chips and salad **14,90 Euro**
.....

served with german chees noodles, roasted onions and side-salad **14,90 Euro**
.....

served with potato-cucumber-salad and cranberries **14,90 Euro**
.....



GERMAN CHEES NOODLES **13,90 Euro**
.....

roasted onions and side-salad

ROASTED SALMON FILLET **18,90 Euro**
.....

served with potato cucumber salad

SAUMAGEN **14,90 Euro**
.....

*ex-chancellor
Kohl's favourite dish*

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

HIMMEL & ERD **14,90 Euro**
.....

sky and earth

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



• CHEFS FAVORIT •

CRISPY PORK BELLY **16,90 Euro**
.....

roasted cabbage, mashed potatoes and dark sauce

PAN FRIED CHICKEN BREAST **16,90 Euro**
.....

served with mushroom sauce, chips and salad

RUMPSTEAK **22,90 Euro**
.....

Sirloin steak, herb butter chips and salad

RUMPSTEAK WITH REDWINE-ONION-SAUCE **23,90 Euro**
.....

spaetzle (german noodles) and salad

INFO

Unser Rumpsteak können Sie in drei Garstufen wählen:

1. English (blutig) 45°C-50°C • 2. Medium (rosa) 55°C-60°C • 3. Well done (durch) 65°C-70°C

Die °C Angabe beziehen sich immer auf die Kerntemperatur.



SAUBAR'S CURRY

13,90 Euro

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

with salmon cubes
16,90 Euro

PORK TENDERLION

16,90 Euro

with pepper creamsauce, hash browns and salad



RECOMMENDATION



FETTUCCINE WITH HOMEMADE RATATOUILLE AND PARMESAN

13,90 Euro

ADD PAN FRIED CHICKEN BREAST

18,90 Euro

ADD PORK TENDERLION

18,90 Euro

ADD ROASTED SALMON FILLET

21,90 Euro



EXTRAS



Fries

3,50 Euro

Jus

2,00 Euro

Homemade

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

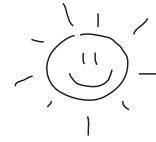
Pepper cream sauce

2,00 Euro

KENNZEICHNUNGSPFLICHTIGE
ZUSATZSTOFFE

¹ Farbstoff · ² Konservierungsstoff · ³ Coffeinhaltig · ⁴ Chininhaltig · ⁵ Taurinhaltig · ⁶ Süßungsmitteln
⁷ Phenylalanin · ⁸ Antioxidationsmittel · ⁹ Sulfite · ¹⁰ Azofarbstoffe · ¹¹ Coffeinhaltig >32MG/100ML
¹² Phosphat · ¹³ Geschwefelt · ¹⁴ Geschmacksverstärker · ¹⁵ Gentechnisch verändert · ¹⁶ Benzoesäure

• 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 •

DESPRESSO **5,50 Euro**

Espresso with home made crispy nougat candy

PANNA COTTA MADE OF GREEK-YOGURT **5,50 Euro**

strawberry sauce

TONKA BEAN CRÈME-BRÛLÉE **6,50 Euro**

WARM CHOCOLATE CAKE **7,50 Euro**

with vanilla ice-cream

• HOT DRINKS •

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

ESPRESSO **1,90 Euro** doppelt **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	2,50 Euro	
	RHODIUS GOURMET NATURELLE	0,25l	2,50 Euro	0,75l 6,00 Euro
	RHODIUS GOURMET MEDIUM			0,75l 6,00 Euro
	RHODIUS APFELSAFTSCHORLE	0,2l	2,00 Euro	0,4l 4,00 Euro
	COLA ^{1,3} • COLA OHNE ZUCKER ^{1,3,6}			
	ORANGE ^{1,8} • ZITRONE • SPEZI ^{1,3,8}			
	BITTER LEMON ^{4,8}	0,2l	3,00 Euro	
	GINGER ALE ¹			
	TONIC WATER ^{4,8}			
	ORANGENSAFT	0,2l	3,00 Euro	0,4l 5,50 Euro
	APFELSAFT			
	KIRSCH-FRUCHTNEKTAR			
	TRAUBENSAFT			
	MARACUJA-FRUCHTNEKTAR			
	ALS FRUCHTSAFT-SCHORLE	0,2l	2,50 Euro	0,4l 5,00 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	4,60 Euro

• HACHENBURGER •

• FLASCHENBIERE •

	PILS Alkoholfrei	0,33l	3,00 Euro
	HACHENBURGER SCHWARZE		
	HACHENBURGER ZWICKEL		
	DAS NATURTRÜBE KELLERBIER		
	WEIZEN • WEIZEN Alkoholfrei	0,5l	4,60 Euro
	MALZBIER	0,3l	3,00 Euro
		0,5l	4,60 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
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Champagner	0,375l	38,00 Euro
MOET & CHANDON IMPERIAL, BRUT		
.....		

• APERITIF MIT PFIFF •

APEROL SPRITZ	HUGO	QUITTINI	0,2l	6,50 Euro
Sekt, Aperol ^{1,4}	Sekt	Sekt		
Sodawasser	Holunderblüte	Quittenlikör		
Orange	Sodawasser	Sodawasser		
	Limette	Zitrone		
	Minze			



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

• WEISSWEIN •

Feierabend Riesling, trocken	0,1l	3,20 Euro	0,2l	6,40 Euro
Weingut Matthias Müller, Mittelrhein			0,75l	22,00 Euro
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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
.....				
Winniger 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
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• ROSÉWEINE •

Blauer Portugieser, trocken 0,1l **3,00 Euro** 0,2l **5,80 Euro**
Weingut Scheidgen, Mittelrhein 0,75l **20,00 Euro**

Rosé, halbtrocken 0,1l **3,00 Euro** 0,2l **5,80 Euro**
Weingut Hess-Hautt, Mosel 0,75l **20,00 Euro**



• ROTWEINE •

Fleckvieh, halbtrocken 0,1l **3,00 Euro** 0,2l **5,80 Euro**
Weingut Metzger, Pfalz 0,75l **20,00 Euro**

San Felipe, Malbec, trocken 0,1l **3,20 Euro** 0,2l **6,40 Euro**
Bodega La Rural, Argentinien 0,75l **22,00 Euro**

Fabelhaft Douro Tinto, trocken 0,1l **3,80 Euro** 0,2l **7,50 Euro**
Weingut Niepoort, Portugal 0,75l **26,00 Euro**

• SAUBAR'S LONGDRINKS •

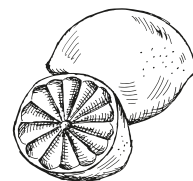
GIN TONIC ^{4,8} **8,50 Euro**
4 cl Gentle 66 mit Thomas Henry Tonic Water und Orangenzeste

VODKA LEMON ^{4,8} **6,50 Euro**
4 cl Absolut Vodka mit Thomas Henry Bitter Lemon und Limette

WHISKEY GINGER Horse's Neck **6,50 Euro**
4 cl Jack Daniel's mit Thomas Henry Ginger Ale, Angostura und Zitronenzeste

RUM COLA ^{1,3} **Cuba Libre** **5,50 Euro**
4 cl Havanna Club Rum 3 Jahre, mit Afri-Cola und Limette

WHISKEY COLA ^{1,3} **5,50 Euro**
4 cl Jack Daniel's mit Afri-Cola



• 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 einsehen.