



# 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.*

•••••

WE ARE PROUD OF OUR  
LOCAL PARTNERS

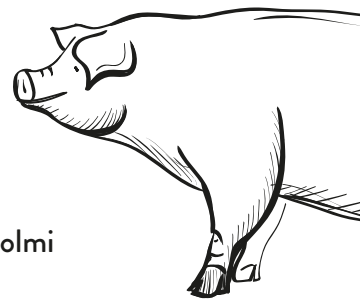
**Hachenburger brewery**  
Hachenburg

**Rhodium mineral water**  
Burgbrohl

**Birkenhof distillery**  
Nistertal

**Meat products Colmi**  
Urbar

**Dirk Schmidt butcher**  
Koblenz



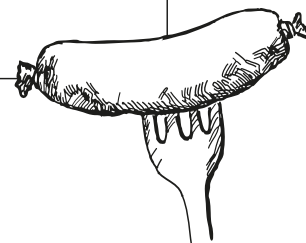


• SAUBAR SPECIAL •

**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 •



**POTATO CREAM SOUP**

**5,90 Euro**

with smoked sausage

**7,90 Euro**

**BEEF BROTH**

**7,90 Euro**

with root vegetable

• STARTERS AND SNACKS •

**CURRYWURST**

**8,90 Euro**

*mild • hot • very hot*

grilled sausage with steakhouse chips and homemade curry sauce

**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 AND 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 14,90 Euro**

served with balsamic vinaigrette

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

---

**15,90 Euro**

served with a yoghurt-raspberry-dressing

---

• FLAMMKUCHEN •

---

*Savoury flambee  
from the oven*

**THE ALSACIAN**

---

**10,90 Euro**

with bacon and onions



**VEGETARIAN**

---

**11,90 Euro**

Feta cheese, mushrooms, tomatoes and red onions

**BLACK FOREST**

---

**11,90 Euro**

smoked ham, cheese, mushrooms, red onions, rocket

**NORWEGIAN**

---

**11,90 Euro**

smoked salmon, herbs and spring onions

**HOT BULL**

---

**12,90 Euro**

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

---

• MAIN COURSES •

---

**GENUINE PORK SCHNITZEL PAN FRIED**

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

served with german cheese noodles, roasted onions and side-salad **15,90 Euro**



**GERMAN CHEESE NOODLES** **13,90 Euro**

.....  
roasted onions and side-salad

**SAUMAGEN** *ex-chancellor  
Kohl's favourite dish* **15,90 Euro**

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

**HIMMEL & ERD** *sky and earth* **15,90 Euro**

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



---

• CHEFS FAVORIT •

---

**CRISPY PORK BELLY** **17,90 Euro**

.....  
coleslaw, mashed potatoes and dark sauce

**PAN FRIED CHICKEN BREAST** **17,90 Euro**

.....  
served with mushroom sauce, chips and salad

**PORK TENDERLION** **17,90 Euro**

.....  
with pepper creamsauce, hash browns 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.



## BRETZEL-DUMPLINGS

14,90 Euro

served with mushroom sauce, sour cream and salad

## DEERGOULASH

19,90 Euro

served with german noodles, coleslaw, sour cream and Cranberries

## BRAISED OX CHEEKS

20,90 Euro

with mustard-potato puree and brussels sprouts



## SAU-LECKER

### BRAISED OX CHEEKS

20,90 Euro

### DEERGOULASH

19,90 Euro

### CRISPY PORK BELLY

17,90 Euro

served with red cabbagen and potato dumplings



## EXTRAS



### Fries

4,50 Euro

### Jus

2,00 Euro

### Homemade herb butter

0,50 Euro

### Side-salad

4,50 Euro

### Mushroom sauce

3,00 Euro

### Pan fried potatoes (instead of chips)

1,50 Euro

### Braised onions

1,50 Euro

### Pepper cream sauce

2,00 Euro

### Brussels sprouts

3,50 Euro

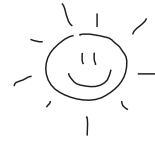
KENNZEICHNUNGSPFLICHTIGE  
ZUSATZSTOFFE

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

---

• FOR THE KIDS •

---



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

---

**GENUINE SMALL SCHNITZEL PAN FRIED WITH CHIPS** **7,90 Euro**

---

---

• DESSERT •

---

**DESPRESSO** **5,50 Euro**

---

Espresso with home made crispy nougat candy

**PANNA COTTA** **5,50 Euro**

---

made of greek-yogurt with cherry sauce

**TONKA BEAN CRÈME-BRÛLÉE** **6,50 Euro**

---

**WARM CHOCOLATE CAKE** **7,50 Euro**

---

with vanilla ice-cream

---

• HOT DRINKS •

---

**COFFEE** small **2,50 Euro** large **3,50 Euro**

---

**ESPRESSO** **2,50 Euro** doppelt **3,50 Euro**

---

**CAPPUCCINO** **3,00 Euro** **CAFÉ AU LAIT** **3,50 Euro**

---

**LATTE MACCHIATO** **3,50 Euro** **HOT CHOCOLATE** white or dark **3,00 Euro**

---

**WHITE ESPRESSO** **3,50 Euro** **SCHOKOCCINO** **3,50 Euro**

---

**TEA** **2,50 Euro**

---

---

• ALKOHOLFREIE GETRÄNKE •

---

	<b>RHODIUS GOURMET CLASSIC</b>	0,25l	<b>2,50 Euro</b>	
	<b>RHODIUS GOURMET NATURELLE</b>	0,25l	<b>2,50 Euro</b>	0,75l <b>6,00 Euro</b>
	<b>RHODIUS GOURMET MEDIUM</b>			0,75l <b>6,00 Euro</b>
	<b>RHODIUS APFELSAFTSCHORLE</b>	0,2l	<b>2,00 Euro</b>	0,4l <b>4,00 Euro</b>
	<b>COLA</b> <sup>1,3</sup> • <b>COLA OHNE ZUCKER</b> <sup>1,3,6</sup>			
	<b>ORANGE</b> <sup>1,8</sup> • <b>ZITRONE</b> • <b>SPEZI</b> <sup>1,3,8</sup>			
	<b>BITTER LEMON</b> <sup>4,8</sup>	0,2l	<b>3,00 Euro</b>	
	<b>GINGER ALE</b> <sup>1</sup>			
	<b>TONIC WATER</b> <sup>4,8</sup>			
	<b>ORANGENSAFT</b>	0,2l	<b>3,00 Euro</b>	0,4l <b>5,50 Euro</b>
	<b>APFELSAFT</b>			
	<b>KIRSCH-FRUCHTNEKTAR</b>			
	<b>TRAUBENSAFT</b>			
	<b>MARACUJA-FRUCHTNEKTAR</b>			
	<b>ALS FRUCHTSAFT-SCHORLE</b>	0,2l	<b>2,50 Euro</b>	0,4l <b>5,00 Euro</b>

• AFRI •

• THOMAS HENRY •

• VAHINGER •

• BLUNA •

---

• BIERE VOM FASS •

---

	<b>PILS • RADLER</b> <sup>2</sup> • <b>COLA-BIER</b> <sup>1,3</sup> • <b>SCHUSS</b>	0,2l	<b>2,10 Euro</b>
		0,3l	<b>3,00 Euro</b>
		0,5l	<b>4,60 Euro</b>

• HACHENBURGER •

---

• FLASCHENBIERE •

---

	<b>PILS</b> Alkoholfrei	0,33l	<b>3,00 Euro</b>
	<b>HACHENBURGER SCHWARZE</b>		
	<b>HACHENBURGER ZWICKEL</b>		
	DAS NATURTRÜBE KELLERBIER		
	<b>WEIZEN • WEIZEN</b> Alkoholfrei	0,5l	<b>4,60 Euro</b>
	<b>MALZBIER</b>	0,3l	<b>3,00 Euro</b>
		0,5l	<b>4,60 Euro</b>
	<b>REISSDORF KÖLSCH</b>	0,33l	<b>3,00 Euro</b>

• HACHENBURGER •

• PERLWEIN & CHAMPAGNER •

**SCHEIDGENS RIESECCO QUALITÄTSPERLWEIN<sup>9</sup>** 0,1l **3,50 Euro**  
 Weingut Scheidgen, Mittelrhein 0,75l **22,00 Euro**

**Champagner<sup>9</sup>** 0,375l **38,00 Euro**

**MOET & CHANDON IMPERIAL, BRUT**

• APERITIF MIT PFIFF •

**APEROL SPRITZ**  
 Sekt<sup>9</sup>, Aperol<sup>1,4</sup>  
 Sodawasser  
 Orange

**QUITTINI**  
 Sekt<sup>9</sup>  
 Quittenlikör  
 Sodawasser  
 Zitrone

**MARTINI SPRITZ** 0,2l **6,90 Euro**  
 Sekt<sup>9</sup>  
 Martini Bianco<sup>13,9</sup>  
 Sodawasser  
 Zitrone



**50%  
RABATT**

auf alle Weinflaschen  
(außer Haus)

• WEISSWEIN •

**Feierabend Riesling, trocken<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,60 Euro**  
 Weingut Matthias Müller, Mittelrhein 0,75l **22,00 Euro**

**Riesling, trocken<sup>9</sup>** 0,1l **3,00 Euro** 0,2l **5,60 Euro**  
 Weingut Weyh, Mosel 0,75l **20,00 Euro**

**Riesling, halbtrocken<sup>9</sup>** 0,1l **2,80 Euro** 0,2l **5,40 Euro**  
 Weingut Scheidgen, Mittelrhein 0,75l **18,00 Euro**

**Dangerous Riesling, feinherb<sup>9</sup>** 0,1l **3,60 Euro** 0,2l **7,00 Euro**  
 Weingut Gerlachs Mühle, Mosel 0,75l **24,00 Euro**

**Winninger Riesling, lieblich<sup>9</sup>** 0,1l **2,80 Euro** 0,2l **5,40 Euro**  
 Weingut Hess-Hautt, Mosel 0,75l **18,00 Euro**

**Weissburgunder Classic, trocken<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
 Weinhaus Toni Müller, Mosel 0,75l **22,00 Euro**

**Grauer Burgunder, trocken<sup>9</sup>** 0,1l **2,80 Euro** 0,2l **5,40 Euro**  
 Weingut P.J. Valckenberg, Rheinhessen 0,75l **18,00 Euro**

**Kerner, trocken<sup>9</sup>** 0,1l **3,00 Euro** 0,2l **5,60 Euro**  
 Weingut Johannes Müller, Mosel 0,75l **20,00 Euro**

**Chardonnay, trocken<sup>9</sup>** 0,1l **3,00 Euro** 0,2l **5,60 Euro**  
 Weingut Löwensteinhof, Mosel 0,75l **20,00 Euro**

**Blanc de Noir, feinherb<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
 Weingut Spurzem, Mosel 0,75l **22,00 Euro**

**Federleicht 2.0, halbtrocken<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
 Weingut Spurzem, Mosel (Riesling & Weissburgunder) 0,75l **22,00 Euro**



---

## • ROSÉWEINE •

---

**Blauer Portugieser, trocken**<sup>9</sup> 0,1l **3,00 Euro** 0,2l **5,60 Euro**  
Weingut Scheidgen, Mittelrhein 0,75l **20,00 Euro**

---

**Rosé, halbtrocken**<sup>9</sup> 0,1l **3,00 Euro** 0,2l **5,60 Euro**  
Weingut Hess-Hautt, Mosel 0,75l **20,00 Euro**

---



---

## • ROTWEINE •

---

**Fleckvieh, halbtrocken**<sup>9</sup> 0,1l **3,00 Euro** 0,2l **5,60 Euro**  
Weingut Metzger, Pfalz 0,75l **20,00 Euro**

---

**Dornfelder, trocken**<sup>9</sup> 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
Weinhaus Toni Müller, Mosel 0,75l **22,00 Euro**

---

**San Felipe, Malbec, trocken**<sup>9</sup> 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
Bodega La Rural, Argentinien 0,75l **22,00 Euro**

---

**Fabelhaft Douro Tinto, trocken**<sup>9</sup> 0,1l **3,90 Euro** 0,2l **7,60 Euro**  
Weingut Niepoort, Portugal 0,75l **26,00 Euro**

---

---

## • SAUBAR'S LONGDRINKS •

---

**GIN TONIC**<sup>4,8</sup> **9,50 Euro**  
4 cl Gentle 66 mit Thomas Henry Tonic Water und Orange

---

**VODKA LEMON**<sup>4,8</sup> **7,50 Euro**  
4 cl Absolut Vodka mit Thomas Henry Bitter Lemon und Limette

---

**WHISKEY GINGER Horse's Neck** **8,50 Euro**  
4 cl Jack Daniel's mit Thomas Henry Ginger Ale, Angostura und Zitrone

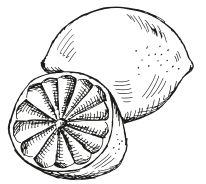
---

**RUM COLA**<sup>1,3</sup> **Cuba Libre** **6,50 Euro**  
4 cl Havanna Club Rum 3 Jahre, mit Afri-Cola und Limette

---

**WHISKEY COLA**<sup>1,3</sup> **7,50 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.