



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

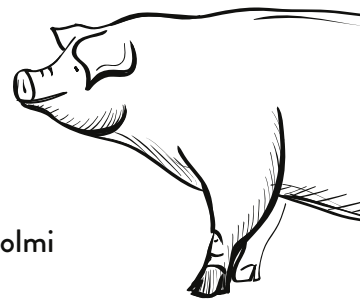
Hachenburger brewery
Hachenburg

Birkenhof Brennerei
Nistertal

Meat products Colmi
Urbar

Rhodium mineral water
Burgbrohl

Dirk Schmidt butcher
Koblenz



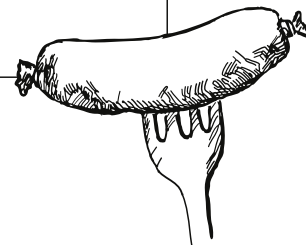


• SAUBAR SPECIAL •

CURRYWURST FOR TWO

59,00 Euro

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



• SOUPS •



POTATO CREAM SOUP

6,90 Euro

with smoked sausage

8,90 Euro

• STARTERS AND SNACKS •

CURRYWURST

9,90 Euro

mild • hot • very hot

grilled sausage with steakhouse chips and homemade curry sauce



CURRYWURST VEGAN

9,90 Euro

mild • hot • very hot

grilled vegan-sausage with steakhouse chips and homemade curry sauce

**SMOKED SALMON
WITH HASH BROWN**

as main course

12,90 Euro 16,90 Euro

salad garnish and honey-mustard-dill-sauce

BEEF CARPACCIO

13,90 Euro

salad garnish, parmesan and pine nuts

SAUBAR'S ANTIPASTI

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



WITH SPRING ROLLS AND HOT-CHILI-SAUCE

11,90 Euro

WITH PRAWNS IN A CRISPY SHELL AND AIOLI

12,90 Euro

• SALADS •



**LAMB'S LETTUCE,
ROASTED PUMPKIN SEEDS,
CROUTONS WITH POTATO DRESSING**

starter
8,90 Euro 15,90 Euro

.....
served with potato-dressing



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

starter
9,90 Euro 15,90 Euro

.....
served with balsamic-dressing

**SEASONAL SALAD
WITH PAN FRIED CHICKEN BREAST**

16,90 Euro

.....
served with a yoghurt-raspberry-dressing

• FLAMMKUCHEN •

*Savoury flambee
from the oven*

THE ALSACIAN

11,90 Euro

.....
with bacon and onions



VEGETARIAN

11,90 Euro

.....
Feta cheese, mushrooms, tomatoes and red onions

BLACK FOREST

12,90 Euro

.....
smoked ham, cheese, mushrooms, red onions, rocket

NORWEGIAN

12,90 Euro

.....
smoked salmon, herbs and spring onions

HOT BULL

13,90 Euro

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

• MAIN COURSES •

GENUINE PORK SCHNITZEL PAN FRIED

.....
served with chips and salad **17,90 Euro**
.....

served with german cheese noodles, roasted onions and salad **19,90 Euro**

VIENNESE VEAL SCHNITZEL **24,90 Euro**

.....
cranberries, chips and salad



GERMAN CHEESE NOODLES **15,90 Euro**

.....
roasted onions and salad

HIMMEL & ERD *sky and earth* **17,90 Euro**

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



• CHEFS FAVORIT •

CRISPY PORK BELLY **18,90 Euro**

.....
served with creamed savoy cabbage, mashed potatoes and dark sauce

PAN FRIED CHICKEN BREAST **18,90 Euro**

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

PORK TENDERLION **19,90 Euro**

.....
with pepper creamsauce, hash browns and salad

RUMPSTEAK **25,90 Euro**

.....
Sirloin steak, herb butter chips and salad

RUMPSTEAK WITH REDWINE-ONION-SAUCE **26,90 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.



TORTELLONE WITH PORCINI MUSHROOM FILLING 16,90 Euro

with white wine foam, cauliflower puree and roasted pine nuts

DEERGOULASH

20,90 Euro

served with german noodles, lamb's lettuce, sour cream and cranberries



SAU-LECKER

BEEF ROULADE

24,90 Euro

filled with onion, bacon and cucumber

DEERGOULASH

20,90 Euro

CRISPY PORK BELLY

18,90 Euro

served with apple red cabbage and potato dumplings



EXTRAS

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Fries

4,50 Euro

Jus

2,00 Euro

Homemade herb butter

0,50 Euro

Side-salad

4,50 Euro

Mushroom sauce

3,00 Euro

Creamed savoy cabbage

4,50 Euro

Braised onions

1,50 Euro

Pepper cream sauce

2,00 Euro

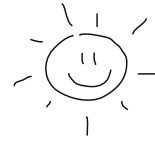
Apple red cabbage

4,50 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 **8,90 Euro**

**GENUINE SMALL SCHNITZEL PAN FRIED
WITH CHIPS** **9,90 Euro**

• DESSERT •

DESPRESSO **5,90 Euro**

Espresso with home made crispy nougat candy

TONKA BEAN CRÈME-BRÛLÉE **6,90 Euro**

WARM CHOCOLATE CAKE **8,90 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 •

	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	2,20 Euro
		0,3l	3,30 Euro
		0,5l	4,90 Euro

• HACHENBURGER •

• FLASCHENBIERE •

	PILS Alkoholfrei	0,33l	3,00 Euro
	RADLER Alkoholfrei		
	HACHENBURGER HELL		
	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 QUALITÄTSPERLWEIN⁹ 0,1l **3,50 Euro**
 Weingut Scheidgen, Mittelrhein 0,75l **22,00 Euro**

Champagner⁹ 0,375l **44,00 Euro**

MOET & CHANDON IMPERIAL, BRUT

• APERITIF MIT PFIFF •

0,2l **6,90 Euro**

HUGO

Sekt⁹
 Holunderblüte
 Sodawasser
 Limette, Minze

APEROL SPRITZ

Sekt⁹, Aperol^{1,4}
 Sodawasser
 Orange

QUITTINI

Sekt⁹
 Quittenlikör
 Sodawasser
 Zitrone

MARTINI SPRITZ

Sekt⁹
 Martini Bianco^{13,9}
 Sodawasser
 Zitrone



• WEISSWEIN •

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

Feierabend Riesling, trocken⁹ 0,1l **3,30 Euro** 0,2l **6,60 Euro**
 Weingut Matthias Müller, Mittelrhein 0,75l **22,00 Euro**

Riesling, trocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
 Weingut Weyh, Mosel 0,75l **20,00 Euro**

Riesling, halbtrocken⁹ 0,1l **2,80 Euro** 0,2l **5,40 Euro**
 Weingut Scheidgen, Mittelrhein 0,75l **18,00 Euro**

Dangerous Riesling, feinherb⁹ 0,1l **3,60 Euro** 0,2l **7,00 Euro**
 Weingut Gerlachs Mühle, Mosel 0,75l **24,00 Euro**

Winninger Riesling, lieblich⁹ 0,1l **2,80 Euro** 0,2l **5,40 Euro**
 Weingut Hess-Hautt, Mosel 0,75l **18,00 Euro**

Weissburgunder Classic, trocken⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
 Weinhaus Toni Müller, Mosel 0,75l **22,00 Euro**

Grauer Burgunder, trocken⁹ 0,1l **2,80 Euro** 0,2l **5,40 Euro**
 Weingut P.J. Valckenberg, Rheinhessen 0,75l **18,00 Euro**

Kerner, trocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
 Weingut Johannes Müller, Mosel 0,75l **20,00 Euro**

Chardonnay, trocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
 Weingut Löwensteinhof, Mosel 0,75l **20,00 Euro**

Blanc de Noir, feinherb⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
 Weingut Spurzem, Mosel 0,75l **22,00 Euro**

Federleicht 2.0, halbtrocken⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
 Weingut Spurzem, Mosel (Riesling & Weissburgunder) 0,75l **22,00 Euro**

• ROSÉWEINE •

Blauer Portugieser, trocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
Weingut Scheidgen, Mittelrhein 0,75l **20,00 Euro**

Rosé, halbtrocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
Weingut Hess-Hautt, Mosel 0,75l **20,00 Euro**



• ROTWEINE •

Fleckvieh, halbtrocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
Weingut Metzger, Pfalz 0,75l **20,00 Euro**

Dornfelder, trocken⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
Weinhaus Toni Müller, Mosel 0,75l **22,00 Euro**

San Felipe, Malbec, trocken⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
Bodega La Rural, Argentinien 0,75l **22,00 Euro**

Fabelhaft Douro Tinto, trocken⁹ 0,1l **3,90 Euro** 0,2l **7,60 Euro**
Weingut Niepoort, Portugal 0,75l **26,00 Euro**

• SAUBAR'S LONGDRINKS •

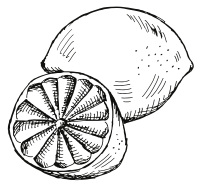
GIN TONIC^{4,8} **9,50 Euro**
4 cl Tanqueray Dry Gin mit Thomas Henry Tonic Water und Zitrone

VODKA LEMON^{4,8} **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^{1,3} **Cuba Libre** **6,50 Euro**
4 cl Havana Club Rum 3 Jahre, mit Afri-Cola und Limette

WHISKEY COLA^{1,3} **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.