



# 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

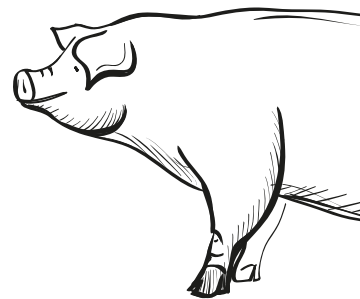
**Hachenburger brewery**  
Hachenburg

**Birkenhof Brennerei**  
Nistertal

**Deli Team**  
Niederzissen

**Rhodium mineral water**  
Burgbrohl

**Dirk Schmidt butcher**  
Koblenz



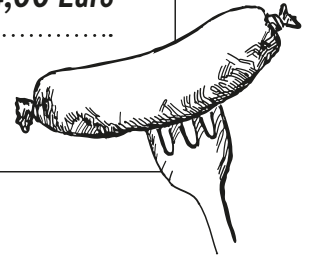


• SAUBAR SPECIAL •

**CURRYWURST FOR TWO**

**64,00 Euro**

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



• SOUPS •



**POTATO CREAM SOUP**

**7,90 Euro**

with smoked sausage  
**9,90 Euro**

• STARTERS AND SNACKS •

**CURRYWURST**

**10,90 Euro**

*mild • hot • very hot*

grilled sausage with chips and homemade curry sauce



**CURRYWURST VEGAN**

**10,90 Euro**

*mild • hot • very hot*

grilled vegan-sausage with chips and homemade curry sauce

**SMOKED SALMON WITH HASH BROWN** **13,90 Euro** **17,90 Euro**

as main course

salad garnish and honey-mustard-dill-sauce

**ROAST BEEF WITH REMOULADE (COLD)**

**13,90 Euro**

salad garnish and potato chips



**FRANKFURT STYLE BOILED EGG**

**9,90 Euro**

egg, Frankfurt green sauce, potato mousseline and croûtons

**SAUBAR'S ANTIPASTI**

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



**WITH SPRING ROLLS AND HOT-CHILI-SAUCE**

**12,90 Euro**

**WITH PRAWNS IN A CRISPY SHELL AND AIOLI**

**13,40 Euro**

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• SALADS •

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**LAMB'S LETTUCE,  
ROASTED WALNUTS**

starter  
**8,90 Euro 15,90 Euro**

.....  
served with potato dressing



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

starter  
**9,90 Euro 16,90 Euro**

.....  
served with balsamic-dressing

**SEASONAL SALAD  
WITH PAN FRIED CHICKEN BREAST**

**18,90 Euro**

.....  
served with balsamic-dressing

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• FLAMMKUCHEN •

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*Savoury flambee  
from the oven*

**THE ALSACIAN**

**12,90 Euro**

.....  
with bacon and onions



**VEGETARIAN**

**12,90 Euro**

.....  
feta, mushrooms, tomatoes and red onions

**BLACK FOREST**

**13,90 Euro**

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

**NORWEGIAN**

**13,90 Euro**

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

**HOT BULL**

**13,90 Euro**

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

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• MAIN COURSES •

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**GENUINE PORK SCHNITZEL PAN FRIED**

.....  
served with chips and salad **18,90 Euro**  
.....

served with german cheese noodles, roasted onions and salad **20,90 Euro**

**VIENNESE VEAL SCHNITZEL**

.....  
served with cranberries, chips and salad **26,90 Euro**



**GERMAN CHEESE NOODLES** **16,90 Euro**

.....  
roasted onions and salad

**HIMMEL & ERD**

*sky and earth*

**19,90 Euro**

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



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• CHEFS FAVORIT •

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**CRISPY PORK BELLY** **20,90 Euro**

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

**PAN FRIED CHICKEN BREAST** **20,90 Euro**

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

**RUMPSTEAK** **28,90 Euro**

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

**RUMPSTEAK WITH REDWINE-ONION-SAUCE** **29,90 Euro**

.....  
spaetzle (german noodles) and salad

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**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.

## DEERGOULASH

24,90 Euro

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

## LINGUINE WITH FLAMBÉED SHRIMPS

19,90 Euro

.....  
served with pernod creme sauce, cherry tomatoes and rocket



## • SAU-LECKER •

### DEERGOULASH

24,90 Euro

### BRAISED PORK CHEEKS

22,90 Euro

### CRISPY PORK BELLY

21,90 Euro

.....  
each served with apple red cabbage and potato dumplings



## EXTRAS

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### Chips

5,00 Euro

### Jus

3,00 Euro

### Creamed savoy cabbage

4,50 Euro

### Side-salad

5,00 Euro

### Mushroom sauce

3,00 Euro

### Apple red cabbage

4,50 Euro

### Braised onions

2,00 Euro

### Homemade herb butter

1,00 Euro

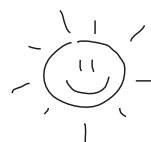
KENNZEICHNUNGSPFLICHTIGE  
ZUSATZSTOFFE

<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

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• FOR THE KIDS •

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**FISH STICKS AND MASH POTATO** **8,90 Euro**

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

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• DESSERT •

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**DESPRESSO** **6,40 Euro**

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Espresso with home made crispy nougat candy

**TONKA BEAN CRÈME-BRÛLÉE** **7,90 Euro**

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**WARM CHOCOLATE CAKE** **9,90 Euro**

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with vanilla ice-cream

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• HOT DRINKS •

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

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

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

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

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

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

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• ALKOHOLFREIE GETRÄNKE •

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RHODIUS GOURMET CLASSIC	0,25l	<b>2,50 Euro</b>	
RHODIUS GOURMET NATURELLE	0,25l	<b>2,50 Euro</b>	0,75l <b>6,50 Euro</b>
RHODIUS GOURMET MEDIUM			0,75l <b>6,50 Euro</b>

RHODIUS APFELSAFTSCHORLE	0,2l	<b>2,20 Euro</b>	0,4l <b>4,40 Euro</b>
COLA <sup>1,3</sup> • COLA OHNE ZUCKER <sup>1,3,6</sup>			
ORANGE <sup>1,8</sup> • ZITRONE • SPEZI <sup>1,3,8</sup>			

BITTER LEMON <sup>4,8</sup>	0,2l	<b>3,00 Euro</b>	
GINGER ALE <sup>1</sup>			
TONIC WATER <sup>4,8</sup>			

ORANGENSAFT	0,2l	<b>3,00 Euro</b>	0,4l <b>5,50 Euro</b>
APFELSAFT			
KIRSCH-FRUCHTNEKTAR			
TRAUBENSAFT			
MARACUJA-FRUCHTNEKTAR			

ALS FRUCHTSAFT-SCHORLE	0,2l	<b>2,50 Euro</b>	0,4l <b>5,00 Euro</b>
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• BIERE VOM FASS •

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PILS • RADLER <sup>2</sup> • COLA-BIER <sup>1,3</sup> • SCHUSS	0,2l	<b>2,20 Euro</b>	
	0,3l	<b>3,30 Euro</b>	
	0,5l	<b>5,20 Euro</b>	

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• FLASCHENBIERE •

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PILS Alkoholfrei	0,33l	<b>3,30 Euro</b>	
RADLER Alkoholfrei			
HACHENBURGER HELL			
HACHENBURGER ZWICKEL			
DAS NATURTRÜBE KELLERBIER			
MALZBIER			
WEIZEN • WEIZEN Alkoholfrei	0,5l	<b>5,20 Euro</b>	
REISSDORF KÖLSCH	0,33l	<b>3,30 Euro</b>	

• AFRI •

• THOMAS HENRY •

• VAHINGER •

• HACHENBURGER •

• HACHENBURGER •

• BLUNA •

• PERLWEIN & CHAMPAGNER •

**SCHEIDGENS RIESECCO QUALITÄTSPERLWEIN<sup>9</sup>** 0,1l **4,00 Euro**  
Weingut Scheidgen, Mittelrhein 0,75l **24,00 Euro**

**Champagner<sup>9</sup>** 0,375l **44,00 Euro**  
**MOET & CHANDON IMPERIAL, BRUT**

• APERITIF MIT PFIFF •

0,2l **7,50 Euro**

**APEROL SPRITZ**

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

**QUITTINI**

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

**MARTINI SPRITZ**

Sekt<sup>9</sup>  
Martini Bianco<sup>13,9</sup>  
Sodawasser  
Zitrone



• WEISSWEIN •

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

**Feierabend Riesling, trocken<sup>9</sup>** 0,1l **3,60 Euro** 0,2l **7,00 Euro**  
Weingut Matthias Müller, Mittelrhein 0,75l **24,00 Euro**

**Riesling DREI.KOMMA.ZWEI, trocken<sup>9</sup>** 0,1l **3,90 Euro** 0,2l **7,60 Euro**  
Weingut Freiherr von Heddesdorff, Mosel 0,75l **26,00 Euro**

**Rheinquarzit Riesling, feinherb<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
Weingut Matthias Müller, Mittelrhein 0,75l **22,00 Euro**

**Riesling Hochgewächs, halbtrocken<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
Weingut Lunnebach, Mosel 0,75l **22,00 Euro**

**Riesling Winqinger Domgarten, lieblich<sup>9</sup>** 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
Weingut Löwensteinhof, Mosel 0,75l **22,00 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 **3,00 Euro** 0,2l **5,60 Euro**  
Weingut P.J. Valckenberg, Rheinhessen 0,75l **20,00 Euro**

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



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## • ROSÉWEINE •

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**Pinot Noir Rosé, trocken**<sup>9</sup> 0,1l **3,60 Euro** 0,2l **7,00 Euro**  
Weingut Von Schleinitz, Mosel 0,75l **24,00 Euro**

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**Rosé, halbtrocken**<sup>9</sup> 0,1l **3,30 Euro** 0,2l **6,40 Euro**  
Weingut Hess-Hautt, Mosel 0,75l **22,00 Euro**

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## • ROTWEINE •

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

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

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**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**

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**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**

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## • SAUBAR'S LONGDRINKS •

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**GIN TONIC**<sup>4,8</sup> **9,50 Euro**  
4 cl Tanqueray Dry Gin mit Thomas Henry Tonic Water und Zitrone

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

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

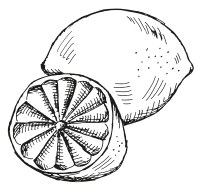
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**RUM COLA**<sup>1,3</sup> **Cuba Libre** **6,50 Euro**  
4 cl Havanna Club Rum 3 Jahre, mit Afri-Cola und Limette

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**WHISKEY COLA**<sup>1,3</sup> **7,50 Euro**  
4 cl Jack Daniel's mit Afri-Cola

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## • SPIRITUOSEN •

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

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