



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

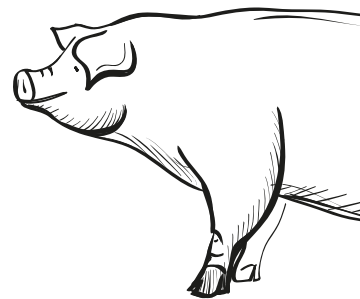
Hachenburger brewery
Hachenburg

Birkenhof Brennerei
Nistertal

Deli Team
Niederzissen

Rhodium mineral water
Burgbrohl

Dirk Schmidt butcher
Koblenz



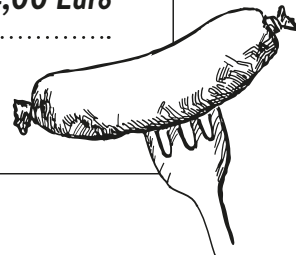


• SAUBAR SPECIAL •

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 •



HERB FOAM SOUP WITH CROÛTONS

7,90 Euro

with smoked salmon

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

as main course

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

salad garnish and honey-mustard-dill-sauce

BEEF CARPACCIO

13,90 Euro

salad garnish and parmesan



AVOCADO-MANGO SALAD WITH FALAFEL

9,90 Euro

rocket salad, yoghurt-mint dip

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

• SALADS •



SESONAL SALADS
FETA CHEESE, RED ONIONS,
CROÛTONS

starter
8,90 Euro 15,90 Euro

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

• FLAMMKUCHEN •

*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

• MAIN COURSES •

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**
.....

served with cranberries and potato-cucumber-salad **24,90 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



• CHEFS FAVORIT •

CRISPY PORK BELLY **20,90 Euro**

.....
served with roasted 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

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.

PORK TENDERLION

20,90 Euro

with pepper creamsauce, hash browns and salad

PAN FRIED PIKE-PERCH

22,90 Euro

served with potato-cucumber salad and white wine foam



SAU-LECKER



CLASSIC RISOTTO

18,90 Euro



RISOTTO WITH PIKE-PERCH

24,90 Euro



RISOTTO WITH CHICKEN BREAST

24,90 Euro

each served with grilled vegetables and white wine foam



EXTRAS

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Chips

5,00 Euro

Jus

3,00 Euro

Homemade herb butter

1,00 Euro

Side-salad

5,00 Euro

Mushroom sauce

3,00 Euro

Roasted cabbage

3,00 Euro

Braised onions

2,00 Euro

Pepper cream sauce

3,00 Euro

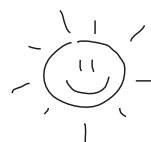
Grilled vegetables

5,00 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 **8,90 Euro**

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

• DESSERT •

DESPRESSO **6,40 Euro**

Espresso with home made crispy nougat candy

TONKA BEAN CRÈME-BRÛLÉE **7,90 Euro**

WARM CHOCOLATE CAKE **9,90 Euro**

with vanilla ice-cream

BAKED CAMEMBERT **9,90 Euro**

dizzled with honey and sprinkled with toasted nuts, served with fresh raisin bread

• 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 6,50 Euro
RHODIUS GOURMET MEDIUM			0,75l 6,50 Euro

RHODIUS APFELSAFTSCHORLE	0,2l	2,20 Euro	0,4l 4,40 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 ALE¹			
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
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• BIERE VOM FASS •

PILS • RADLER² • COLA-BIER^{1,3} • SCHUSS	0,2l	2,20 Euro
	0,3l	3,30 Euro
	0,5l	5,20 Euro

• FLASCHENBIERE •

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

• AFRI •

• THOMAS HENRY •

• VAHINGER •

• HACHENBURGER •

• HACHENBURGER •

• BLUNA •

• PERLWEIN & CHAMPAGNER •

SCHEIDGENS RIESECCO QUALITÄTSPERLWEIN⁹ 0,1l **4,00 Euro**
 Weingut Scheidgen, Mittelrhein 0,75l **24,00 Euro**

Champagner⁹ 0,375l **44,00 Euro**
MOET & CHANDON IMPERIAL, BRUT

• APERITIF MIT PFIFF •

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

APEROL SPRITZ

Sekt⁹, Aperol^{1,4}
 Sodawasser
 Orange

QUITTINI

Sekt⁹
 Quittenlikör
 Sodawasser
 Zitrone

MARTINI SPRITZ

Sekt⁹
 Martini Bianco^{13,9}
 Sodawasser
 Zitrone



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

• WEISSWEIN •

Feierabend Riesling, trocken⁹ 0,1l **3,60 Euro** 0,2l **7,00 Euro**
 Weingut Matthias Müller, Mittelrhein 0,75l **24,00 Euro**

Riesling DREI.KOMMA.ZWEI, trocken⁹ 0,1l **3,90 Euro** 0,2l **7,60 Euro**
 Weingut Freiherr von Heddesdorff, Mosel 0,75l **26,00 Euro**

Rheinquarzit Riesling, feinherb⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
 Weingut Matthias Müller, Mittelrhein 0,75l **22,00 Euro**

Riesling Hochgewächs, halbtrocken⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
 Weingut Lunnebach, Mosel 0,75l **22,00 Euro**

Riesling Winninger Domgarten, lieblich⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
 Weingut Löwensteinhof, Mosel 0,75l **22,00 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 **3,00 Euro** 0,2l **5,60 Euro**
 Weingut P.J. Valckenberg, Rheinhessen 0,75l **20,00 Euro**

Cuvée Blanc, halbtrocken⁹ 0,1l **3,90 Euro** 0,2l **7,60 Euro**
 Weingut von Schleinitz, Mosel (Chardonnay & Weissburgunder) 0,75l **26,00 Euro**

Chardonnay, trocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
 Weingut Scheidgen, Mittelrhein 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 •

Spätburgunder Rosé, trocken⁹ 0,1l **3,90 Euro** 0,2l **7,60 Euro**
Weingut Künstler, Rheingau 0,75l **26,00 Euro**

Rosé, halbtrocken⁹ 0,1l **3,30 Euro** 0,2l **6,40 Euro**
Weingut Hess-Hautt, Mosel 0,75l **22,00 Euro**



• ROTWEINE •

Blauer Portugieser, halbtrocken⁹ 0,1l **3,00 Euro** 0,2l **5,60 Euro**
Weingut Scheidgen, Mittelrhein 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 •

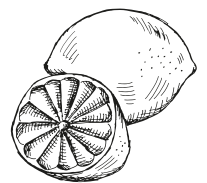
GIN TONIC^{4,8} **9,50 Euro**
4 cl Tanqueray Dry Gin mit Thomas Henry Tonic Water und Zitrone

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.