



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.*

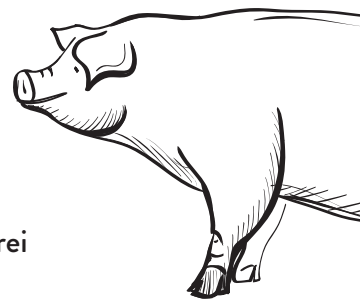
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WE ARE PROUD OF OUR
LOCAL PARTNERS

Hachenburger brewery
Hachenburg

Dirk Schmidt butcher
Koblenz

Birkenhof Brennerei
Nistertal



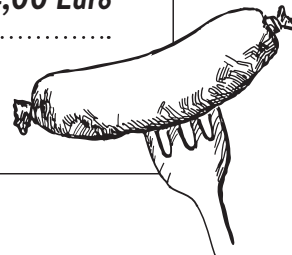


• SAUBAR SPECIAL •

CURRYWURST FOR TWO

64,00 Euro

grilled sausage with steakhouse chips and homemade curry sauce
with 0,375 l Champagner Laurent-Perrier La Cuvée, 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 •



SEASONAL 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.



• SAU-LECKER •

RUMPSTEAK

29,90 Euro

PAN FRIED CHICKEN BREAST

21,90 Euro

PINK-ROASTED PORK TENDERLOIN

21,90 Euro

each served with pepper cremesauce, grilled vegetables and hash browns



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

• FOR THE KIDS •



FISH STICKS AND MASH POTATO

8,90 Euro

GENUINE SMALL SCHNITZEL PAN FRIED WITH CHIPS

9,90 Euro

• DESSERT •

DESPRESSO

6,90 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 3,20 Euro large 4,20 Euro

ESPRESSO

2,90 Euro doppelt 4,40 Euro

CAPPUCCINO

3,50 Euro

CAFÉ AU LAIT

3,90 Euro

LATTE MACCHIATO

3,90 Euro

HOT CHOCOLATE

white or dark 3,90 Euro

WHITE ESPRESSO

4,50 Euro

SCHOKOCCINO

4,50 Euro

TEA

2,90 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

• ALKOHOLFREIE GETRÄNKE •



SAUBAR'S TAFELWASSER STILL, MEDIUM 0,5l **4,00 Euro**

GEROLSTEINER SPRUDEL 0,25l **3,00 Euro**

• HACHENBURGER •

COLA^{1,3} • **COLA ZERO**^{1,3,6} 0,33l **3,80 Euro**

LIMMO ORANGE^{1,8} • **LIMMO ZITRONE**

KALTER KAFFEE (COLA-ORANGEN-MIX)^{1,3,8}

• SCHWEPPES •

BITTER LEMON^{4,8} 0,2l **3,00 Euro**

GINGER ALE¹

TONIC WATER^{4,8}

• RAUCH •

ORANGENSAFT 0,3l **4,50 Euro**

APFELSAFT

KIRSCHSAFT

MARACUJASAFT

RHABABERSAFT

SCHWARZER JOHANNISBEERSAFT

ALS FRUCHTSAFT-SCHORLE 0,3l **3,80 Euro**

• BIER VOM FASS •

• HACHENBURGER •

PILS • COLA-BIER^{1,3} • **SCHUSS** 0,2l **2,50 Euro**

0,3l **3,80 Euro**

0,5l **5,90 Euro**

• FLASCHENBIERE •

• HACHENBURGER •

PILS Alkoholfrei 0,33l **3,80 Euro**

NATUR RADLER

NATUR RADLER Alkoholfrei

HACHENBURGER HELL

HACHENBURGER ZWICKEL

DAS NATURTRÜBE KELLERBIER

MALZBIER

WEIZEN • WEIZEN Alkoholfrei 0,5l **5,90 Euro**

REISSDORF KÖLSCH 0,33l **3,80 Euro**

• PERLWEIN & CHAMPAGNER •

SCHEIDGENS RIESECCO QUALITÄTSPERLWEIN ⁹	0,1l	4,20 Euro
Weingut Scheidgen, Mittelrhein	0,75l	26,00 Euro
PINOT BLANC SEKT BRUT ⁹	0,75l	39,00 Euro
Sektmanufaktur Momentum, Mittelrhein		
Champagner ⁹	0,375l	45,00 Euro
LAURENT-PERRIER LA CUVÉE	0,75l	75,00 Euro

• APERITIF MIT PFIFF •

APEROL SPRITZ	QUITTINI	MARTINI SPRITZ	0,2l	7,50 Euro
Sekt ⁹ , Aperol ^{1,4}	Sekt ⁹	Sekt ⁹		
Sodawasser	Quittenlikör	Martini Bianco ^{13,9}		
Orange	Sodawasser	Sodawasser		
	Zitrone	Zitrone		



• WEISSWEIN •

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

Feierabend Riesling, trocken ⁹	0,1l	4,20 Euro	0,2l	7,60 Euro
Weingut Matthias Müller, Mittelrhein			0,75l	26,00 Euro
Riesling ZWEI.KOMMA.NEUN, trocken ⁹	0,1l	4,50 Euro	0,2l	8,20 Euro
Weingut Freiherr von Heddesdorff, Mosel			0,75l	28,00 Euro
Rheinquarzit Riesling, feinherb ⁹	0,1l	3,80 Euro	0,2l	7,00 Euro
Weingut Matthias Müller, Mittelrhein			0,75l	24,00 Euro
Riesling Winninger Domgarten, lieblich ⁹	0,1l	3,50 Euro	0,2l	6,40 Euro
Weingut Löwensteinhof, Mosel			0,75l	22,00 Euro
Weissburgunder Classic, trocken ⁹	0,1l	3,80 Euro	0,2l	7,00 Euro
Weinhaus Toni Müller, Mosel			0,75l	24,00 Euro
Grauer Burgunder, trocken ⁹	0,1l	3,50 Euro	0,2l	6,40 Euro
Weingut P.J. Valckenberg, Rheinhessen			0,75l	22,00 Euro
Chardonnay, trocken ⁹	0,1l	3,80 Euro	0,2l	7,00 Euro
Weingut Scheidgen, Mittelrhein			0,75l	24,00 Euro
Blanc de Noir, feinherb ⁹	0,1l	3,80 Euro	0,2l	7,00 Euro
Weingut Spurzem, Mosel			0,75l	24,00 Euro
Riesling Von den Terrassen VDP, trocken ⁹			0,75l	39,00 Euro
Weingut Knebel, Mosel				
Riesling Alte Reben VDP, trocken ⁹			0,75l	49,00 Euro
Weingut Knebel, Mosel				

• ROSÉWEINE •

Pinot Noir Rosé, trocken⁹ 0,1l **4,50 Euro** 0,2l **8,20 Euro**
Weingut von Schleinitz, Mosel 0,75l **28,00 Euro**

Rosé, halbtrocken⁹ 0,1l **3,80 Euro** 0,2l **7,00 Euro**
Weingut Hess-Hautt, Mosel 0,75l **24,00 Euro**



• ROTWEINE •

Blauer Portugieser, halbtrocken⁹ 0,1l **3,50 Euro** 0,2l **6,40 Euro**
Weingut Scheidgen, Mittelrhein 0,75l **22,00 Euro**

Dornfelder, trocken⁹ 0,1l **3,50 Euro** 0,2l **6,40 Euro**
Weinhaus Toni Müller, Mosel 0,75l **22,00 Euro**

San Felipe, Malbec, trocken⁹ 0,1l **3,80 Euro** 0,2l **7,00 Euro**
Bodega La Rural, Argentinien 0,75l **24,00 Euro**

Querientes Crianza, trocken⁹ 0,1l **4,20 Euro** 0,2l **7,60 Euro**
Vinos para Ti, Spanien 0,75l **26,00 Euro**

• SAUBAR'S LONGDRINKS •

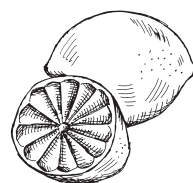
GIN TONIC^{4,8} **9,50 Euro**
4cl Tanqueray Dry Gin mit Thomas Henry Tonic Water und Zitrone

VODKA LEMON^{4,8} **7,50 Euro**
4cl Absolut Vodka mit Thomas Henry Bitter Lemon und Limette

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

RUM COLA^{1,3} **Cuba Libre** **6,50 Euro**
4cl Havanna Club Rum 3 Jahre, mit Afri-Cola und Limette

WHISKEY COLA^{1,3} **7,50 Euro**
4cl 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.