

# SARTORY

## RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL  
Laura HOLLANDER  
ELIAS HANDER

\*\*\*\*\*

LARS VOGEL  
Manuel HAHN  
TOBIAS TISCHMAYER  
JOLINA ANDERS

### Sartory APERITIF Snacks

Beetroot „BISHOP'S Hat“

Umeboshi :: Red Cabbage Gazpacho

"SOLE EGG"

Pumpernickel cream :: mustard caviar lovage oil

TACO OF GRILLED "BBQ" watermelon

GREEN CHILLI :: CORIANDER :: CHOCOLATE MOLE

LANGOS

SALTED LEMON CREAM :: PICKLED TRUMPET CHANTERELLE

KIMCHI LABNEH

\*\*\*\*\*

Homemade PUMPKIN SPICE Bread

SOUR CREAM BUTTER

PUMPKIN PRALINE

## Weinmenu SOMMELIER SELECTION

2019 WEIßBURGUNDER Spätlese trocken "Sonnenstuhl"

Weinbau Geisel ∴ Burgstadt

.....

2023 Vermentino di Sardegna „Manzanile“

Giuseppe Gabbas ∴ Sardinien

.....

2022 Pinorigo Rose

Alessio Dorigo ∴ Friaul

.....

2021 Collioure „L' Oriental“

Domaine de la Rectorie ∴ Roussillon

.....

2015 Le Lions de Suduiraut

Château Suduiraut ∴ Sauternes

Wine Menu 5 glasses

70 €

## Vegetarian Menu

Porcini mushroom stew & bay leaf espuma

Sot-L'y-laisse ∴ Madeira truffle jus

.....

Aubergine & parmesan

lentils ∴ cauliflower couscous

vegetable miso jus

.....

Pumpkin cannelloni & frutti di mostarda

vanilla chanterelles ∴ leek oil

sage and nut butter foam

.....

Celery ∴ piedmont hazelnut ∴ tropea onion

caramelised celery cream

.....

Sesame ice cream ∴ pomegranate ∴ hummus

.....

Croissant mousse & elderberries

Scherzerl ∴ salted caramel

.....

Friandise

The Menu du Chef is available from Wednesday to Saturday.

149 €