

# SARTORY

## RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL  
Laura HOLLANDER  
Letizia SCHWEIZER

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Lars VOGEL  
Manuel HAHN  
Tobias TISCHMAYER

### Sartory APERITIF Snacks

„REIBERDATSCHI“ & SMOKED EEL  
SAUERKRAUT CREAM : CHAR CAVIAR

„WILD BOSNA“ - VENISON SAUSAGE  
BRIOCHE : HERB MAYONNAISE

### MUSHROOM ESSENCE & MULLED WINE FLAVOURS

LANGOS & CHRISTMAS HAM  
SOUP CREAM : HORSERADISH  
CRANBERRIES

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HOME-BAKED POTATO AND MARJORAM BREAD  
WHIPPED NUT BUTTER : APPLE POWDER  
DUCK RILLETES : CELERY SALAD

## Wine Menu SOMMELIER SELECTION

2022 WELSCHRIESLING „Alte Reben“  
Winery VELICH :: BURGENLAND REGION :: AUSTRIA  
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2020 ORGANZA RIOJA BLANCO  
SIERRA CANTABRIA  
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2021 CROZES-HERMITAGE BLANC "Les Garennes"  
Maison ALEXANDRINS :: RHÔNE  
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2019 CHARDONNAY "ALTE REBEN"  
Winery SCHNEIDER :: BADEN REGION :: GERMANY  
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2015 CHÂTEAU D'AYDIE  
MADIRAN :: SOUTH WEST FRANCE  
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2021 POST SCRIPTUM DE CHRYSSEA  
Winery PRATS & SYMINGTON :: DOURO  
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2023 MUSCAT BEAUMES DE VENISE  
Domaine de BERNADINS :: RHÔNE

Wine Menu 7 GLASSES 99€

Wine Menu 6 GLASSES 85 €

Wine Menu 5 GLASSES 70 €

## Menu du CHEF

BELLY OF BALFEGO TUNA & PRUNIER OSCIETRE CAVIAR  
CAULIFLOWER MALT CREAM :: PIEDMONT HAZELNUT  
LEMON MYRTLE PONZU  
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PUMPKIN & JERUSALEM ARTICHOKE  
SOT-L'Y-LAISSE :: MADEIRA TRUFFLE JUS  
MIMOLETTE :: SEED OIL MALTO

WHITE ALBA TRUFFLE 35,-  
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ROUGET BARBET FROM SMALL BOATS & OWN JUS  
ARTICHOKE CREAM :: LARDO :: TOMATO CONDIMENT  
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SWEETBREAD RAVIOLI & BLACK COD  
VEAL HEAD BROTH :: LEEK OIL :: GRILLED POINTED PEPPERS  
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MIÉRAL PIGEON & VADOUVAN  
SWEET POTATO :: BLOOD ORANGE :: AMARANTH  
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LOCAL VENISON  
BLACK PUDDING :: WILLIAMS PEAR :: PARSLEY ROOT  
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CARROT & SEA BUCKTHORN  
ORANGE AND GINGER SORBET :: SEA BUCKTHORN BROTH  
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BRAISED QUINCE & DULCE DE LECHE ICE CREAM  
TARRAGON :: MACADAMIA :: KEFIR  
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FRIANDISÉ

THE MENU DU CHEF IS AVAILABLE FROM WEDNESDAY TO SATURDAY.  
209 €

IN ADDITION, A REDUCED VERSION IS OFFERED.

199 € WITHOUT ROUGET BARBET

189 € WITHOUT ROUGET BARBET & MIÉRAL PIGEON