

# SARTORY

## RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL  
Laura HOLLANDER  
ELIAS HANDER

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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

KING CRAB LANGOS

SALTED LEMON CREAM :: PICKLED TRUMPET chanterelle

KIMCHI LABNEH

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Homemade pumkin spice bread

sour Cream Butter

BRETON sardine :: PUMPKIN PRALINE

## Wine Menu SOMMELIER SELECTION

2021 WELSCHRIESLING „ALTE REBEN“

Weingut VELICH ∴ BURGENLAND

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2020 ORGANZA RIOJA BLANCO

SIERRA CANTABRIA

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2021 CROZES-HERMITAGE BLANC "LES GARENNES"

MAISON ALEXANDRINS ∴ RHÖNE

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2019 CHARDONNAY "ALTE REBEN"

Weingut SCHNEIDER ∴ BADEN

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2021 FRIULANO "RONC DI JURI"

ALESSIO DORIGO ∴ FRIAUL

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2020 OPUS EXIMIUM NO. 33

ALBERT GSELLMANN ∴ BURGENLAND

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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 & IMPERIAL CAVIAR

CAULIFLOWER MALT CREAM ∴ PIEDMONT HAZELNUT

LEMON MYRTLE PONZU

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AUTUMN STEW & BAY ESPUMA

JERUSALEM ARTICHOKE ∴ PUMPKIN ∴ CHESTNUT

SOT-L'Y-LAISSE ∴ MADEIRA TRUFFLE JUS

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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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GALANTINE OF RABBIT & CANTUCCINI

CREAM OF CARROTS AND TAHITI VANILLA

GREEN PEPPER JELLY ∴ MIRTO JUS

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LOCAL VENISON

SERVED IN 2 COURSES

BLACK PUDDING ∴ WILLIAMS PEAR ∴ PARSLEY ROOT

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SESAME ICE CREAM ∴ POMEGRANATE ∴ HUMMUS

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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 & GALANTINE OF RABBIT