

SARTORY

RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL
Laura HOLLANDER
ELIAS HANDER
JOHANNES HELL

.....

LARS VOGEL
JOLINA ANDERS
TOBIAS TISCHMEYER

SARTORY APERITIF SNACKS

Tartelette ∴ ONION ∴ SARDINE ∴ OLIVE
PUFFED RICE PAPER ∴ SORREL
CROQUETTE ∴ BRANDADE ∴ SAFFRON AIOLI
SCALLOP BOTTARGA
Potato SFOGLIATELLE ∴ NDUJA-CRÈME

.....

HOME-BAKED POTATO SOURDOUGH BREAD
SPRING HERB BUTTER ∴ BUFFALO RICOTTA

Weinmenu SOMMELIER SELECTION

2023 SILVENER „ESCHERNDORF“ ERSTE LAGE
Winery HORST SAUER • FRANCONIA

2021 RIESLING „FORSTER UNGEHEUER“
Winery ANDRES • PALATINATE

2021 CHARDONNAY „RONC DI JURÍ“
Winery ALESSIO DORIGO • FRIULI

2022 COLLIOURE BLANC L'ARGILE
Domaine de LA RECTORIE • ROUSSILLON

2021 WAIMAUNGA SINGLE VINEYARD
SAUVIGNON BLANC
Winery CLOS HENRI • NEW ZEALAND

2021 CHÂTEAU CALON-SEGUR
„Le MARQUIS DE CALON“
St. ÉSTEPHE • BORDEAUX

PINEAU DE CHARENTES BLANC
«5 ans d'âge»
CHÂTEAU DE BEAULON • COGNAC

Wine Menu 7 GLASSES 110 €

Wine Menu 6 GLASSES 95 €

Wine Menu 5 GLASSES 80 €

Menu du CHEF

BAVARIAN PRAWN & PINEAPPLE STRAWBERRY
PISTACHIO • JALAPEÑO • GARDEN CUCUMBER • KEFIR

MOSAIC OF LAKE TROUT & HAPPY DUCK FOIE
RIESLING-AUSLESE ICE CREAM • GOOSEBERRY BROTH
SPRING HERBS • PIEDMONTSE HAZELNUT OIL

SWEETBREADS, CHICKEN SKIN & CHANTERELLES
YOUNG SAVOY CABBAGE • COFFEE JUS

TOMATO CHAWANMUSHI & GILLARDEAU OYSTER N° 2
MAITAKE • HERBS • NASTURTIUMS

IMPERIAL GOLD CAVIAR 25,-

BRETON TURBOT & ZUCCHINI
POLENTA • VINEGAR CHERRIES
CAPER VINAIGRETTE

VENISON CONFID IN SPICE BROTH & SPRUCE SHOOTS
FERMENTED ASPARAGUS • WATERCRESS • CARAMELIZED CREAM

HAY ICE CREAM & NETTLE KOMBUCHA

AMALFI LEMON & RADICCHIO
"YUNA" 37% OF ORIGINAL BEANS • OLIVE OIL FROM SPAIN

PÂTE DE FRUIT • BELLINI
TROPICAL PAVLOVA
MATCHA • STRAWBERRY

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

IN ADDITION, A REDUCED VERSION IS OFFERED.
199,- € WITHOUT LAKE TROUT
189,- € WITHOUT LAKE TROUT AND SWEETBREADS