

# SARTORY

## RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL  
Laura HOLLANDER  
Letizia SCHWEIZER  
Jonathan SPORER

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Lars VOGEL  
Manuel HAHN  
Tobias TISCHMEYER  
Paulina RESCH  
Maximilian HAGLBECK

SARTORY APERITIF SNACKS

**Takoyaki**

Honey-PICKLED EGG YOLK ∴ Salted Lemon

**Vegetarian oyster**

mandarin

**Saffron arancini**

fennel salad ∴ Sweet pepper cream

**Donut**

SILKEN TOFU ∴ RADISH & PEAR

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**Home-baked Rosemary bread**

SOUR CREAM BUTTER ∴ RADISHES

## Weinmenu SOMMELIER SELECTION

2023 Vouvray „Cuvée Plénitude“  
EX BARC ∴ LOIRE

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2022 “SEHNSUCHT” SILVANER  
Weingut Horst Sauer ∴ Franconia

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2021 GRÜNER VELTLINER “Ried Brenner”  
BERNHARD OTT ∴ WAGRAM

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2021 “La Ferna”  
CONTRÁMALINI ∴ BIANCO VERONESE

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2023 Muscat Beaumes de Venise  
Domaine de Bernadins ∴ Rhône Valley

Wine Menu 5 GLASSES

70 €

## Vegetarian Menu

### **SMOKED CARROT TARTARE & SEA FLAVOURS**

KOSHIHIKARI RICE ∴ SEAWEED CREAM ∴ CARROT TOM YUM

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### **WHOLE GRILLED SAVOY CABBAGE & BEETROOT DASHI**

WATER CHESTNUT WITH HOISIN ∴ PICKLED PÉRIGORD TRUFFLE  
GREEN APPLE

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### **ROSCOFF ONION COOKED ON SEA SALT**

#### **VACHERIN MONT-D'OR**

BRIOCHE CROÛTON ∴ ONION ESSENCE

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### **CONFIT POTATO SPIRAL & FERMENTED CHICORY**

KOHLRABI SACCHETTI WITH LEMON MYRTLE SAUERKRAUT  
KIMCHI SAUCE ∴ LOVAGE

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NASTURTIUM, PISTACHIO & ORIGINAL BEANS ‘PIURA’

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### **CURD CHEESE SOUFFLÉ**

BLOOD ORANGE ∴ POPPY SEED ICE CREAM

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FRIANDISE

THE MENU DU CHEF IS AVAILABLE FROM WEDNESDAY TO SATURDAY.  
159 €