

# SARTORY

## RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL  
Laura HOLLANDER  
Letizia SCHWEIZER  
Jonathan SPORER

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Lars VOGEL  
Manuel HAHN  
Tobias TISCHMEYER  
Paulina HEIM  
Maximilian HAGLBECK

SARTORY APERITIF SNACKS

**Takoyaki**

Honey PICKLED EGG YOLK : Salt Lemon

**Poached oyster**

mandarin

**Saffron arancini**

fennel salad : PAPRIKA CREAM

**Donut**

SMOKED EEL, LARDO & PEAR

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**Homebaked Rosemary bread**

SOUR CREAM BUTTER

BLACK PUDDING : San DANIELE :RADISHES

## Wine Menu SOMMELIER SELECTION

2019 CHARDONNAY OLD WINES

WINERY SCHNEIDER ∴ BADEN

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2023 VOUVRAY „Cuvée Plénitude“

FX BARC ∴ LOIRE

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2021 GRÜNER VELLINER „RIED BRENNER“

BERNHARD OTT ∴ WAGRAM

AUSTRIA

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2022 GEWÜRZTRAMINER „PRAESULIS“

MARCUS PRACKWIESER GUMPHOF ∴ SOUTH TYROL

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2015 GRILLO „La Cuba“

CANTINE RALLO ∴ SICILY

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2021 ALOXE-CORTON

DOMAINE LARUE ∴ CÔTE DE BEAUNE

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SHERRY PX ALEJANDRO

XÉRÈS ∴ SPAIN

Wine Menu 7 GLASSES 99€

Wine Menu 6 GLASSES 85 €

Wine Menu 5 GLASSES 70 €

## Menu du CHEF

### **TATAR OF KAGOSHIMA A5 WAGYU & SEA FLAVOURS**

KOSHIHIKARI RICE ∴ BAVARIAN PRAWN ∴ TOM YUM

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### **PIKE DUMPLING & PRUNIER OSCIETRE CAVIAR**

BEURRE BLANC OF FERMENTED ASPARAGUS ∴ TARRAGON OIL

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

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

BRIOCHE CROÛTON ∴ ONION ESSENCE

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### **LIGHTLY MARINATED SKREI WITH SESAME & KIMCHI SAUCE**

GREEN PAPAYA SALAD ∴ POINTED CABBAGE CREAM WITH HOISIN

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### **TURBOT GRILLED OVER CHARCOAL WITH SOBRASADA LACQUER CACCIUCCO STOCK**

KALE ∴ CANNELLINI BEANS

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### **IMPERIAL QUAIL & SAUCE RICHE**

RADICCHIO ∴ MUSHROOMS ∴ LOVAGE BEURRE BLANC

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NASTURTIUM, PISTACHIO & ORIGINAL BEANS 'PIURA'

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### **BANANA & PASSION FRUIT**

SHERRY VINEGAR WITH MUSCOVADO SUGAR

KAFFIR LIME SORBET ∴ THAI CURRY POPCORN

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FRIANDISE

THE MENU DU CHEF IS AVAILABLE FROM WEDNESDAY TO SATURDAY.

209 €

IN ADDITION, A REDUCED VERSION IS OFFERED.

199 € WITHOUT PIKE DUMPLING

189 € WITHOUT PIKE DUMPLING & TURBOT