

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 ∴ SAFFRON AIOLI
Potato SFOGLIATELLE ∴ LIPTAUER-CRÈME

Home-baked potato SOURDOUGH BREAD
SPRING HERB BUTTER ∴ BUFFALO RICOTTA

Weinreise SOMMELIER SELECTION

2022 IPHÖFER SCHEUREBE TROCKEN 2022

Weingut WIRSCHING ∴ Franken

2021 Catarratto Orange AVO1

Cantine Rallo ∴ Sizilien

2022 Blanc Miraval

Côteaux Varois ∴ Provence

2022 Anjou Rouge „Le Logis“

Domaine de Baumard ∴ Loire

2015 Riesling Kabinett Gold

« Markelsheimer Probstberg »

Weinbau Geisel ∴ Bürgstadt

Wine Menu 5 Glasses

80 €

Vegetarian Menu

Parsley & pineapple-strawberry

Pistachio ∴ Jalapeño ∴ Garden cucumber ∴ Kefir

Pickled yellow beet

Passion fruit ∴ yellow lentils ∴ Thai curry

Tomato Chawanmushi & Maitake

Herbs ∴ Kombu Algae Oil

Imperial Gold Caviar 25,-

Grilled turnip & elderberry nage

Capers ∴ Kohlrabi

Hay ice cream & nettle kombucha

Strawberry

Gariguet & Mara de Bois

Poppy & Lavender

Pâte de fruit ∴ Bellini

Tropical Pavlova

Matcha ∴ Strawberry

The Menu du Chef is available from
Wednesday to Saturday.

149,-