

SARTORY

RESTAURANT

Sartory Aperitif Snacks

CHICORY tartlet ∴ salsify
Lentil soup ∴ balsamic vinegar
Potato "ravioli" ∴ caviar

„Fischbrötchen“
.....

Potato and fried onion bread
Sour cream butter ∴ chive powder
Black shallot crème
Juvenil piglet praline

Simon Lang & Team

CHRIS CAMPBELL
Laura Hollander
Elias Hander

Lars Vogel
Jolina Anders
Tobias Tischmayer

Menu du Chef

Norwegian Scallop by Roderick Sloan
Grenoble style
meyer lime ∴ caper
.....

Crustacean
soup ∴ sandwich
.....

"Dry Aged Steckerl Fisch"
ikejime sea Bass ∴ parsley oil ∴ lardo
artichoke à la barigoule ∴ polenta
.....

Roscoff onion
vacherin espuma ∴ sourdough croutons ∴ onion essence
.....

Skrei fried in salted butter & buffalo salami
cabbage ∴ mushroom beurre blanc ∴ onsen egg cream
.....

Nebraska Beef Fillet & braised sauce
oxtail strudel ∴ pastrami ∴ grilled leeks
.....

Fennel anise ice cream & fermented celery broth
.....

Dessert of mandarine & tandoori
peanut ∴ yogurt
.....

Quinoa sablé
Churros ∴ dulce de leche & kayambe noir 72%

The Menu du Chef is available from Wednesday to Saturday.
199,-

In addition, a reduced version is offered.

179,- € without Crustacean

169,- € without Crustacean and „Dry Aged Steckerl Fisch“