

SARTORY

RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL
Laura HOLLANDER
Julia WEINDL
FABIAN REICH
NIKLAS REICHELT

.....

LARS VOGEL
Manuel HAHN
Anna Lena KÖHL
Kai THIERING

SARTORY APERITIF SNACKS

Smoked tofu · Scrambled eggs · Chives
ENOKI TEMPURA · FURIKAKE · SPRING HERBS
RADISH · MUSHROOM XO · DASHI
Carrot tarte

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BREAD, CRAFTSMANSHIP & ORIGIN

HOMEMADE RYE SOURDOUGH BREAD · EMMER CRUMPETS
Wheat · Rye · EMMER — ALTE SCHÄFEREI
MISO-LEMON SOUR CREAM BUTTER
PICKLED VEGETABLES

Wine pairing

Sommelier Selection

BY



2022 RIESLING „SCHIEFERSTEIL“
MARKUS MOLITOR · MOSEL

.....

2023 WEIßER BURGUNDER & CHARDONNAY
WEINGUT JOHNER · BADEN

.....

2024 GRÜNER VELTLINER FEDERSPIEL „RIED TURM“
WEINGUT KNOLL · WACHAU

.....

2022 FURMINT „GORCA HALOZE“
VINO GROSS · SLOVENIAN STYRIA

.....

2023 CHENIN BLANC « CARTE D'OR »
DOMAINE BAUMARD · COTEAUX DU LAYON

5 GLASSES

85,- €

THE SOMMELIER SELECTION IS ALSO AVAILABLE
AS A NON-ALCOHOLIC BEVERAGE ACCOMPANIMENT

Vegetarian menu

FENNEL BAKED IN A SALT CRUST & SAFFRON DASHI
BERGAMOT · CHIPOTLE
GREEN TOMATO · VIN JAUNE

.....

STUFFED MORELS & SCHROBENHAUSEN ASPARAGUS
PEAS · WATERCRESS · WOOD SORREL

.....

ARTICHOKE “GRENOBLE STYLE”
SALTED LEMON · CAPER LEAVES · POTATO-CAPER FOAM

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POINTED CABBAGE & LOVAGE
PAPRIKA · MISO

.....

GRILLED PINEAPPLE · ANISE GIN FIZZ
LIME · CUCUMBER

.....

PISTACHIO & VERMOUTH PEACH

.....

FRIANDISES

THE VEGETARIAN MENU IS AVAILABLE FROM WEDNESDAY TO
SATURDAY.

159 €