

Sartory Midweek Menu

*A seasonal selection
showcasing the signature style
of Simon Lang*

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*Clear, precise, and delightful
crafted for the middle of the week.*

Wednesdays & Thursdays

4 courses · €129 per person

Includes aperitif snacks,
bread, artisanal items, and local specialties,
as well as small treats to finish

Optionally expandable:
Supplemented with selected signature highlights
from the current Chef's Menu.

Additional beverage pairings available:

Wine Journey Sommelier Selection

or

“Contrasts in the Glass”

as well as our

artisanal beverage pairing

Sartory Midweek Menu

Aperitif Snacks

Bread, Craftsmanship & Origin

Homemade Rosemary Sourdough Bread · Emmer Crumpets

Wheat · Emmer — Alte Schäferei

Ricotta and Basil Butter

Nebrodi Ham · Tomato Praline · Grape Chutney

Schrobenhausen Asparagus & Smoked Pork Loin

Peas · Taramas · Bottarga · Wood Sorrel

Pointed Cabbage & Lovage

Bell Pepper · Miso

Local Venison

Carpaccio of Loin

Braised Shoulder in Strudel Dough

Schrobenhausen Asparagus · Sauce Diable

Amalfi Lemon · Ginger · Lemon Balm

Pistachio & Vermouth Peach

Friandises