

SARTORY

RESTAURANT

Menu du chef

Calf's Tail, Sweetbread & Duck Liver Terrine

Madeira Glaze □ Artischookes □ Fig Confit □ Brioche ^{A,C,G,I,J,N}

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Slightly warm Lobster with Tandoori Masala

Yoghurt □ Rice □ braised Mango ^{B,D,G,I,J,N}

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Bretonian Sea Bass with Lardo and Basil

Burratacream □ Bell Pepper □ Anchovy Bread ^{D,G,I,J,N}

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Raviolo filled with fluid Egg Yolks

Parsley Foam □ Spanish Truffle ^{A,C,G,I,J,N}

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Red Onion cooked on Sea Salt

Mushroom Consommé with Lovage □ Potato-Parmesan Espuma □ Eggplant Couscous
Black Bread Croutons ^{A,G,I,J,N}

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Venison with a cover of Black Pudding and Eldervinegar Sauce

Red Cabbage □ Wild Broccoli □ Celery □ Williams-Christ Pear ^{A,C,G,I,J,N}

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Gorgonzola in Grape Jelly

Balsamic Vinegar-Ice Cream □ Walnut Mousse ^{A,C,G,I,J,N}

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Crème Brûlée Tartelette made of Valrhona Itakuja Chocolate

Blood Orange-Curd Ice Cream □ Espresso-Sabayon ^{A,C,G,N}

Menu completely 155

7-courses with cheese dish or dessert 145

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Menu poisson

Various raw marinated Sylter Royal Oysters

Dashi Broth □ Yellow Radish □ black Sesame Cream

Crustacean Mayonnaise □ Salamon Caviar □ Dilloil

Lime-Gin Marinade □ Seaweed Tops □ marinated Cucumber ^{D,F,G,I,J,K,M,N}

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Rouget Barbet "Escabeche"

Saffron Puree □ Pickled Vegetables □ Piment d'Espelette □ Tomato-Hummus ^{D,G,I,J,N}

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Gently cooked Skrei Cod with Champagner-Beurre blanc

Topinambur Cream □ Cauliflower à la Vinaigrette □ Green Apple ^{D,G,I,J,N}

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Warm Huchen □ Shellfish Heads Jus

Spinach Puree □ Hazelnut from Piedmont □ Beetroot Gnocchi ^{A,B,C,H,D,G,I,J,N}

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Gorgonzola in Grape Jelly

Balsamic Vinegar-Ice Cream □ Walnut Mousse ^{A,G,I,J,N}

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Variation of Banana □ Drei Mohren Honey ^{A,C,G,N}

Menu completely 135

5-courses with cheese dish or dessert 125

A=gluten, B=crustaceans, C= egg, D=fish, E=peanuts, F=soy, G=milk, H=nuts,
I=celery, J=mustard, K=sesame, L=lupine, M= molluscs, N=sulfur dioxide / sulfite

All prices in euro, incl. VAT and service