

Sartory Midweek Menu

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

Multigrain bread · Pickled olive gherkins · Pumpkin praline
Homemade miso butter with young garlic confit
Cebo de Campo

Rabbit ballotine & sage jus
Radishes · Mirto and lemon chutney

Slices of monkfish & minestrone

Chives · Parmesan

Challans duck breast & leg · Blackberry jus

Red cabbage · Crêpe

Open-faced plum strudel
Port wine and star anise ice cream · Plum amazake

Dessert of smoked Virunga chocolate & banana
Peanuts · miso

Friandises

Sartory, September 2026