

SARTORY

RESTAURANT

Menu du Chef

Flamed saddle of Balfego Tuna □ Caviar Sevruga Sélection

Watermelon □ Almond cream □ Jasmine-Buttermilk □ Bay Leaf Oil

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Selection of Lobster □ Gillardeau N°2

Oystervinaigrette □ Preseved Lemon □ Lettuce Mayonnaise

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Kohlrabi with Cep Mushrooms and Nutbutterwhey

Sauteed Sweetbreads □ Cep Essence

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Egg Yolk Ravioli with Pecorino sauce

Artichokes □ Fermented Tomatoes

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Wild Cought Sea Bass

Cacciuccofond □ Lardo □ Calamari □ Watercress

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Local Venison from the „westliche Wälder“

Green Strawberries □ Nettle-Romanacream □ Spruce Shoots □ Tasmanian Pepper

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„Strawberry“

Champagne □ Piedmont Hazelnut □ Rocket □ Fior di Latte

7-Course Menu 179€

6-Course Menu 169€

5-Course Menu 159€

Our menu can include all 14 major allergens.
If you have any further questions, our service team is always at your disposal.
All prices in Euro, incl. VAT and service.