

SARTORY

RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL
Laura HOLLANDER
Julia WEINDL
MERGEN SCHMIDT-HÄUSLER
Niklas REICHELT

LARS VOGEL
Manuel HAHN
BARBARA BARICZ

Sartory Aperitif Snacks

Sartory FISH ROLL
ARCTIC CHAR FILLET · REMOULADE SAUCE · DILL

Pumpkin in a waffle

Tartare · ICE CREAM

SCALLOP & MUSHROOM ROYALE

Dumpling & tomato and sesame DIP

Bread, Craftsmanship & ORIGIN

MULTIGRAIN BREAD · PICKLED OLIVE GHERKINS · PUMPKIN PRALINE
Homemade miso BUTTER with young GARLIC CONFIT
Cebo de Campo

Wine journey Contrasts in a glass - A journey of discovery through style, maturity & terroir

BY



Atlantic saltiness meets Franconian depth

2023 Muscadet Sèvre & Maine „Clos de la Coudray“
Stéphane Orioux · Loire

—

2023 Silvaner „Sehnsucht“
Horst Sauer · Franconia

One grape variety – two styles

2022 Grauburgunder „S“
Hermann Dönnhoff · Nahe

—

2022 Grauburgunder „S“
Emrich-Schönlber · Nahe

Mineral intensity meets creamy richness

2015 Chardonnay „Altro Langhe“
Pio Cesare · Piedmont

—

2020 Chardonnay
Thelema Vineyards · Stellenbosch – South Africa

Gascon vigor meets Mediterranean flavor

2025 Château d'Aydie
Madiran · Southwest France

—

2022 8 Vents Tinto
Atlan & Artisan · Mallorca

a bittersweet elegance

Vermouth di Torino
Pio Cesare · Piedmont

TASTING MENU

Mosaic of Label Rouge salmon & Happy Foie
Gillardeau oyster · Shiso sorbet · Veal boiled in ponzu

Crème brûlée with porcini mushrooms
Porcini ice cream · Piment d'Espelette

Artichoke raviolo & minestrone
Chives · Parmesan

Challans duck breast & leg · Blackberry jus
Red cabbage · Crêpe

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

Maize & yuzu
Peach marinated in vermouth · Yuna chocolate

Friandise

Tasting menu
including wine journey “Contrasts in a Glass”
available Wednesday through Saturday
€ 179

You are welcome to expand your tasting menu with
signature dishes from the Chef's Menu.

Alternatively, the tasting menu is also available
with a handcrafted non-alcoholic accompaniment
instead of the wine journey “Contrasts in a Glass.”
Surcharge € 15