SARTORY
RESTAURANT

Simon Lang & Team

Chris Campbell
Laura Hollander
Julia Weindl
Mergen Schmidt-Häusler
Niklas Reichelt

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Lars Vogel
Manuel Hahn
Barbara Baricz

Sartory Aperitif Snacks

Pithivier

Truffled Celery Essence · Lovage

Duck Liver Parfait · Port Wine

Smoked Eel & Beet

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Bread, Craftsmanship & Origin

Homemade Sourdough Bread
Pickled Tropea Onions · Marjoram

Emmer Crumpet

Za'atar Butter · "Liptauer" Potatoes
Mini Red Cabbage · Cebo de Campo

Wine journey Contrasts in a glass - A Journey of Discovery trouth Style, Ageing & Terroir

by Lars Vogel

Vibrant Freshness – Powerful Depth

2022 „Vinnae“ Ribolla Gialla
Silvio Jermann · Friuli
—
2020 „Clos de Saint-Yves“ · Savennières
Domaine des Baumard · Loire
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Supple Richness – Crisp Precision

2021 „La Ferna“ Bianco
Contràmalini · Veneto
—
2024 „Kontrast“
Markus Huber · Traisental
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Silky Texture – Elegant Structure

2021 Coudoulet de Beaucastel Blanc
Famille Perrin · Côtes du Rhône
—
2021 Langhe Nebbiolo „Capitolo 03“
Stefano Occhetti · Piedmont
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Wild Individuality - Classic Finesse

2022 Haloze Blanc
Vino Gross · Slovenian Styria
—
2023 Crozes Hermitage „Certitude“
François Villard · Rhône Valley
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Sweetness with Depth

2021 „La Bella Estate“ Moscato Passito
Vite Colte · Piedmont

TASTING MENU

Raw-Marinated Hamachi & Pumpkin Leche de Tigre
Leek Shoyu · Pléiade Poget Oyster · Duck Liver Ice Cream
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Brussels Sprouts & Périgord Truffle
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Crispy Veal Sweetbreads & Harissa Jus
Preserved Elderberries · Parsnip · Shiitake Garum
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Slow-Cooked Belly of Young Pig & Mandarin
Blue Prawn · Smoked Silken Tofu
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“Kir Royal”
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“Pumpkin Pie”
Gianduja Ice Cream & Spiced Quince Broth
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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