

# SARTORY

## RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL  
Laura HOLLANDER  
Julia WEINDL  
FABIAN REICH  
NIKLAS REICHELT

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LARS VOGEL  
Manuel HAHN  
Anna Lena KÖHL

### SARTORY APERITIF SNACKS

ARANCINI · SCAMORZA · GUANCIALE · SAFFRON

CREAMED SALT COD · WHITE POLENTA · CHIVES

FARINATA · WAGYU · BEEF BROTH

WATERMELON · BURRATA · PIMENT D' ESPELETTE

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### BREAD, CRAFTSMANSHIP & ORIGIN

HOMEMADE ROSEMARY SOURDOUGH BREAD · EMMER CRUMPETS

WHEAT · EMMER — ALTE SCHÄFEREI

RICOTTA AND BASIL BUTTER

NEBRODI HAM · TOMATO PRALINE · GRAPE CHUTNEY

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### House Recommendation

#### PRUNIER CAVIAR EXPERIENCE

SELECT CAVIAR VARIETIES FROM PRUNIER

BAERI · OSCIÈTRE · OSCIÈTRE SUPÉRIEUR –

as a STYLISH PRELUDE TO APERITIF SNACKS OR WITH BREAD.

OPTIONAL AS AN ADD-ON OR SUPPLEMENT TO THE MENU

Enjoy and DISCOVER TOGETHER ·

STARTING at €59 PER TIN · 30G TIN

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

BY



SPICY vs. CRYSTAL-CLEAR & VIBRANT

2021 SAVAGNIER

Domaine BARTHET-BONDET · Côte du Jura

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2022 RIESLING „SCHIEFERSTEIL“

MARKUS MOLITOR · MOSEL

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SMOOTHNESS & DEPTH vs. FRESHNESS & SPICE

2023 WEIGER BURGUNDER & CHARDONNAY

Weingut JOHNER · Baden

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2024 GRÜNER VELLINER „OBERE STEIGEN“

Weingut HUBER · TRAISENTAL

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OPULENCE vs. TENSION

2023 MERCUREY „LES BOIS DE LALLIER“

PHILIPPE LE HARDI · BURGUNDY

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2022 LA CROIX DE CARBONNIEUX

CH. CARBONNIEUX · PESSAC-LÉOGNAN

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SPICE & STRUCTURE vs. COOL ELEGANCE

2018 SANKT LAURENT

Weingut UMATHUM · BURGUND

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2021 ETNA ROSSO „SANTO SPIRITO“

TENUTA DELLE TERRE NERRE · SIZILIEN

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THE LOIRE GOLD

2023 CHENIN BLANC « CARTE D'OR »

Domaine BAUMARD · Coteaux du Layon

## TASTING MENU

FENNEL BAKED IN A SALT CRUST & SAFFRON DASHI

BERGAMOT · CHIPOTLE

Green tomato · Vin Jaune

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BRETON PLAICE “GRENOBLE style”

CAPERS · SALTED LEMON · ARTICHOKE

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HALIBUT ROASTED IN BONE MARROW & SAUCE SOUBISE

VEAL HEAD · GREEN ASPARAGUS · RADICCHIO

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LOCAL MAIBOCK

CARPACCIO OF THE LOIN

BRAISED SHOULDER IN STRUDEL DOUGH

ASPARAGUS FROM SCHROBENHAUSEN · SAUCE DIABLE

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GRILLED PINEAPPLE · ANISE GIN FIZZ

LIME · CUCUMBER

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STRAWBERRY & RHUBARB

ALMOND · WOODRUFF

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### FRANDISES

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