

SARTORY

RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL
JULIA WEINDL
MERGEN SCHMIDT-HÄUSLER
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

SMOKED HAM · TOMATO PRALINE · GRAPE CHUTNEY

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

BY



The Atlantic & Slate –
Two Faces of the Loire

2025 „Cuvée M“
Stéphane Orioux · Muscadet Sèvre et Maine

—
2020 „Clos St. Yves“
Domaine Baumard · Savennières
.....

Alpine Freshness meets volcanic fire

2022 Sauvignon Blanc 1. Lage „Ehrenhausen“
Winery Gross · Southern Styria

—
2025 Etna Bianco
Tenuta delle Terre Nere · Sicily
.....

Full-bodied & refined

2024 Morillon
Winery Polz · Southern Styria

—
2023 Viognier „Les Contours de Deponcins“
François Villard · Rhône
.....

Sun, terroir & character

2025 Merlot del Salento „Castel Serranova“
Vallone · Apulia

—
2022 Blaufränkisch Reserve „Der Geistesblitz“
Eichenwald · Burgenland
.....

Sweet Perfection

2024 Silvaner Auslese « Escherndorfer Lump »
Winery Horst Sauer · Franconia

TASTING MENU

Kohlrabi & Pickled Egg
Smoked almond · Green strawberries
Porcini mushroom ice cream
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Breton ray wing fried in anchovy butter
Tomato-ginger broth
Wild broccoli · Raisins · Jalapeño
.....

Sot-l'y-laisse of free-range chicken & Albuféra sauce
Crayfish · Fregola Sarda · Button mushrooms
.....

Grilled black & black Tajima beef
bone marrow béarnaise
French fries · Tropea onions · Green beans with bacon
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Amalfi lemon · ginger · lemon balm
.....

Koji sweet potato ice cream & pickled vanilla chanterelles
Milk · elderberry
.....

Friandises

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