

SARTORY

RESTAURANT

Simon Lang & Team

CHRIS CAMPBELL
Laura HOLLANDER
Julia WEINDL
FABIAN REICH
NIKLAS REICHELT

LARS VOGEL
Manuel HAHN
Anna Lena KÖHL

SARTORY APERITIF SNACKS

SMOKED EEL · SCRAMBLED EGGS · CHIVES
ENOKI TEMPURA · FURIKAKE · SPRING HERBS
BAVARIAN SHRIMP · RADISH · DASHI
CARROT TART

BREAD, CRAFTSMANSHIP & ORIGIN

HOMEMADE RYE SOURDOUGH BREAD · EMMER CRUMPETS
WHEAT · RYE · EMMER — ALTE SCHÄFEREI
MISO-LEMON SOUR CREAM BUTTER
BLACK FOREST HAM · PICKLED VEGETABLES

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

—

2022 RIESLING „SCHIEFERSTEIL“

MARKUS MOLITOR · MOSEL

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SMOOTHNESS & DEPTH vs. FRESHNESS & SPICE

2023 WEIßER BURGUNDER & CHARDONNAY

Weingut JOHNER · Baden

—

2024 GRÜNER VELTLINER FEDERSPIEL „RIED TURM“

Weingut KNOLL · Wachau

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OPULENCE vs. TENSION

2023 MERCUREY „LES BOIS DE LALLIER“

PHILIPPE LE HARDI · BURGUNDY

—

2022 FURMINT „GORCA HALOZE“

VINO GROSS · Slovenian Styria

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SPICE & STRUCTURE vs. COOL ELEGANCE

2019 SAINT-JOSEPH ROUGE

E. GUIGAL · Côtes du Rhône

—

2021 SPÄTBURGUNDER „VULKANFELS“

Weingut WAGNER · Baden

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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

.....

HALIBUT ROASTED IN BONE MARROW & SAUCE SOUBISE

VEAL HEAD · GREEN ASPARAGUS · RADICCHIO

.....

LOCAL MAIBOCK

CARPACCIO OF THE LOIN

BRAISED SHOULDER IN STRUDEL DOUGH

ASPARAGUS FROM SCHROBENHAUSEN · SAUCE DIABLE

.....

GRILLED PINEAPPLE · ANISE GIN FIZZ

LIME · CUCUMBER

.....

STRAWBERRY & RHUBARB

ALMOND · WOODRUFF

.....

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