

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 Sommelier Selection

BY



2022 Vermentino
Az. Agr. Bruina · Liguria

2024 Gewürztraminer « Praesulis »
Gump Hof · South Tyrol

2021 „St. Maurice - Guillaume de Rouville“
Côtes du Rhône Village Blanc
Domaine de La Florane

2023 Pinor Noir Côte d’ Or „Pressonnier“
Philippe Le Hardi · Burgundy

2023 Chablis 1er Cru „Vau Ligneau“
Alain Geoffroy

2019 Rioja Calados del Puntido
Sierra Cantabria · Spain

20 Years Old Tawny Port „Quinta da Garvosa“
Alves de Sousa · Douro, Portugal

Wine Menu 7 glasses	119 €
Wine Menu 6 glasses	105 €
Wine Menu 5 glasses	90 €

The Sommelier Selection is also available
as a non-alcoholic beverage accompaniment
99 €

Menu du Chef

Rabbit ballotine & sage jus
Radishes · Mirto and lemon chutney

Carrot & grapefruit-ginger broth
Thai curry and lemongrass ice cream · caper leaves

Cod ‘Weißwurst’ & Pommery mustard foam
Lentils · Pretzel crisps

Wood-fired radicchio & miso-rice vinegar jus
Sour cherry and shallot condiment · Pumpkin cream

Slices of monkfish & minestrone
Chives · Parmesan

Bollito misto of Husum salt marsh lamb
Salsa verde · artichokes

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

Dessert of smoked Virunga chocolate & banana
Peanuts · miso

Friandises

The Menu du Chef is available from Wednesday to Saturday.
209 €

In addition, a reduced version is offered.
199 € without Rabbit
189 € without Rabbit & Monkfish