

SC À LA

HOTEL & RESTAURANT



Lunch Menu

Tuna | Mango | Avocado | Sesame 15

2021 Sauvignon Blanc | DQW | dry | Jörn Goziewski | Palatinate | € 11

or

Asparagus Cappuccino | Elderflower 13

2024 Grüner Veltliner „Federspiel“ | dry | Domäne Wachau | Kamptal | € 11



Mullet | Sepia Spaghettoni | Tomato | Garlic 26

2023 Blanc de Noir | DQW | dry | Kirchen- und Klosterkammer Erfurt | Saale-Unstrut | € 11

or

Pink Veal | Asparagus | Morels | Sweet Potato | Capers 26

2018 Chateau Vieux Barrail | dry | Bordeaux Supérieur | Bordeaux | € 11

or vegetarian

Wild Garlic Ricotta Ravioli | Asparagus Ragout | Hazelnut 26

2024 Pinot Gris | DQW | dry | Winery Spreitzer | Rheingau | € 11



Rhubarb | Almond | Buttermilk | Egg Liqueur 15

2018 Karsdorfer Hohe Gräte | Pinot Blanc Selection | sweet | Winery Lützkendorf | Saale-Unstrut

€ (0,11) 8

or

International Cheese Selection | Homemade Bread 16

2022 Chardonnay „New Style“ | dry | Winery Salzl | Burgenland | € (0,11) 8

Two-course starter (or dessert), main course 35 | Accompanying wines 17

Three courses starter main course, dessert 45 | Accompanying wines 24

Four courses with starter, soup, main course and dessert 55 | Accompanying wines 30

Four courses with fish and meat course 75 | Accompanying wines 30