

SC À LA

HOTEL & RESTAURANT



SHARING-MENU

Reservations are recommended on weekends and public holidays | +49 3641 35 66 66

Oyster | Appel
Quail leg Korean BBQ style
Tofu | Orange | Leek | Koreander
Monkfish | blini | sour cream | caviar
Braised emu | purple espuma
Edition „SCALA 28/29“ | dry | Winery Siegmund & Klingbeil | Saale- Unstrut | 10



Heirloom | tomatoe | Prosciutto | basil
2024 Cabernet Jura Rosé | DQW | dry | Winery Proppe | Saale- Unstrut | 12



Halibutt | beets | kumquat curly vegetables popped grains
2021 Karsdorfer Hohe Gräte | Riesling | DQW | dry | Winery Lützkendorf | Saale- Unstrut | 11



Beef eye filet in shortbread | potatoe souffle | celeryak | truffle | foie gras
2022 Cabernet Sauvignon "Diamond Collection" | dry | Francis Ford Coppola | Kalifornien | 13



Lemon tart | meringue
Chocolatemousse | 5 textures
White cake | honey | milkcream
blackberry | cranberry | mango
2023 Muscat de Rivessaltes Vin Doux Naturel | Château de Jau | Languedoc | (0,1) 8

Alternativ

Cheese variation | Mustard fruits | Home-baked bread
2022 Chardonnay „New Style“ | dry | Winery Salzl | Burgenland | (0,1) 10

Scala Five course menu | Accompanying wines 135 | 53

Four course menu | appetiser-soup-main course-dessert | Accompanying wines 105 | 45

Three course menu | soup-main course-dessert | Accompanying wines 89 | 35

Prices in Euro incl. the applicable VAT.

SC À LA

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SHARING MENU | VEGETARIAN

Reservations are recommended on weekends and public holidays | +49 3641 35 66 66

Oyster | Appel
Pak Choi | Lemon Okra
Tofu | Orange | Leek | Koreander
Monkfish | blini | sour cream | caviar
Celery | purple espuma

Edition „SCALA 28/29“ | dry | Winery Siegmund & Klingbeil | Saale- Unstrut | 🍷 10



Heirloom | tomatoe | basil

2024 Cabernet Jura Rosé | DQW | dry | Winery Proppe | Saale- Unstrut | 🍷 12



Korean dim sum | beets | kumquat | curly vegetables | popped grains

2021 Karsdorfer Hohe Gräte | Riesling | DQW | dry | Winery Lützkendorf | Saale- Unstrut | 🍷 11



Cauliflower “Wellington” | potatoe soufflé | green asparagus | truffle

2022 Cabernet Sauvignon “Diamond Collection” | dry | Francis Ford Coppola | Kalifornien | 🍷 13



Lemon tart | meringue
Chocolatemousse | 5 textures
White cake | honey | milkcream
blackberry | cranberry | mango

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