

SC À LA

HOTEL & RESTAURANT



Lunch menu

Truffle Mozzarella in a Brik pastry | Butternut squash 13

2020 Müller- Thurgau „Gärei“ | DQW | Weinhaus Siegmund & Klingbeil | Saale-Unstrut | 8

oder

Cream of Red Cabbage soup | Venison ham | grissini 11

2021 Rioja Crianza „Altos Ibéricos“ | Bodegas Miguel Torres | Rioja | 8



Fillet of Salmon | Spicy risotto | Orange | Fennel 24

2021 Tultewitzer Grauburgunder | DQW | Weingut Zahn | Saale- Unstrut | 9

or

Goose Breast | Porcini Mushroom gnocchi | Flower Sprouts | Chestnuts 24

2018 La Grange Bertolet | Domaine Saint-Saturnin | Langedoc | 9

or Vegetarian

Potato Pot-au-feu | Poached Egg | Spinach | Leek | Truffle 24

2020 Nierstein Ölberg Riesling | DQW | Weingut Seebrich | Rheinhessen | 8



Apple | Cinnamon & Original Beans Milk Chocolate 13

2021 Slowine | süss | Winery Treinteyn | Südafrika | (5cl) 6

or

International Cheese selection | House Baked Bread 14

2016 Kellerkunst | Weingut Siegmund & Klingbeil | Saale-Unstrut | (0,1) 7,5

Two-course starter (or dessert), main course 29 | Accompanying wines 14
Three courses starter main course, dessert 39 | Accompanying wines 21
Four courses with starter, soup, main course and dessert 49 | Accompanying wines 27
Four courses with fish and meat course 65 | Accompanying wines 27