

# SC À LA

HOTEL & RESTAURANT



## SHARING-MENU

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

Lobster | Bisque | Pistachio  
Scallop | Harissa | Original Beans Yuna  
Beef fillet | Cherry | Mustard  
Tomato | Basil | Mozzarella  
Watermelon | Parmesan | Capers

2022 Riesling „Muschelkalk“ | DQW | dry | Winery Gussek | Saale- Unstrut | € 10



Olive | Feta | Tomberry

2023 St. Magdalener Vernatsch | DOC | dry | Cantina Terlan | Südtirol | € 11



Monkfish | Jerusalem Artichoke | Watercress | truffle

2022 Naumburger Steinmeister Grauburgunder | DQW | dry | Frölich-Hake | Saale- Unstrut | € 12



Wagyu beef | Mushrooms | Borlotti | Quinoa | ricotta

2022 Syrah „Ried Jungenberg“ | dry | Winery Sattler | Burgenland | € 13



Chocolate | Elderberry | rose | raspberry

Wild strawberry | red Shiso

Miso | buckwheat | Dulse

Parsley Root | Pecans | lime

2023 Kaatschener Dachsberg | Muscaris Auslese | Winery Zahn | Saale- Unstrut | € (0,1) 10

Alternativ

Cheese variation | Mustard fruits | Home-baked bread

2021 Kernling- Barrique | dry | Winery Wolkenberg | Brandenburg | € (0,1) 10

Three-course | appetiser-main course-dessert | Accompanying wines 82 | 34

Four-course | appetiser-soup-main course-dessert | Accompanying wines 97 | 44

Five courses | Accompanying wines 127 | 51

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

Pistachio | fig | balsamic  
Palm heart | Harissa | White chocolate  
beets | cherry | mustards  
Tomato | basil | Mozzarella  
Watermelon | Parmesan | Capers

2022 Riesling „Muschelkalk“ | DQW | dry | Winery Gussek | Saale- Unstrut | € 10



Olive | Feta | Tomberry

2023 St. Magdalener Vernatsch | DOC | dry | Cantina Terlan | Südtirol | € 11



Avocado | Jerusalem Artichoke | Watercress | truffle

2022 Naumburger Steinmeister Grauburgunder | DQW | dry | Frölich-Hake | Saale- Unstrut | € 12



Celery & Jackfruit | Mushrooms | Borlotti | Quince | ricotta

2022 Syrah „Ried Jungenberg“ | dry | Winery Sattler | Burgenland | € 13



Chocolate | Elderberry | rose | raspberry

Wild strawberry | red Shiso

Miso | buckwheat | Dulse

Parsley root | Pecans | lime

2023 Kaatschener Dachsberg | Muscaris Selection | Winery Zahn | Saale- Unstrut | € (0,1) 10

Alternativ

Cheese variation | Mustard fruits | Home-baked bread

2021 Kernling- Barrique | DQW | dry | Winery Wolkenberg | Brandenburg | € (0,1) 10

Three-course | appetiser-main course-dessert | Accompanying wines 82 | 34

Four-course | appetiser-soup-main course-dessert | Accompanying wines 97 | 44

Five courses | Accompanying wines 127 | 51

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