

# SC À LA

HOTEL & RESTAURANT



## SHARING-MENU

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

Sweet Corn | Brown Butter | Lemon  
Label Rouge Scottish Salmon | Dashi  
Venison | Red Cabbage | Cranberries  
Lardon | Caviar  
Dill | Pumpernickel | North Sea Prawns  
Cuvée „Freundschaft“ | dry | Winery Siegmund & Klingbeil | Saale- Unstrut | € 12



Carrots | Miso | Kimchi  
2023 Yellow Muscatel | dry | Winery Leo Hillinger | Burgenland | € 11



Sword Fish | Razor Clams | Arabica | Artichokes | Crystalline Ice Salad  
2023 Edelacker Pinot Blanc | GG | dry | Winery Pawis | Saale- Unstrut | € 14



Barbary Duck | Chestnuts | Beets | Flower Sprouts  
2022 „Puro“ Malbec | dry | Dieter Meier | Mendoza | € 13



Tangerine | Ginger | Cocoa  
Mascarpone | Coffee  
Pumpkin | Spice | White Chocolate  
Pistachio | Virunga Chocolate  
2015 Gewürztraminer Selection „Maltesergarten“ | Winery Zotz | Baden | € (5cl) 7

Alternativ

Cheese variation | Mustard fruits | Home-baked bread  
2018 Kellerkunst | Barrique | dry | Winery Siegmund & Klingbeil | Saale - Unstrut | € (0,1) 10

Three-course | appetiser-main course-dessert | Accompanying wines 85 | 35  
Four-course | appetiser-soup-main course-dessert | Accompanying wines 99 | 45  
Five courses | Accompanying wines 129 | 53

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

Romaine Lettuce | Brown Butter | Lemon  
Label Rouge Scottish Salmon | Dashi  
Cashew Nut | Red Cabbage | Cranberries  
Chickpeas | Seaweed Caviar  
Dill | Pumpernickel | Cheddar

2022 Cuvée „Freundschaft“ | dry | Winery Siegmund & Klingbeil | Saale- Unstrut | € 12



Carrot | Miso | Kimchi

2023 Yellow Muscatel | dry | Winery Leo Hillinger | Burgenland | € 11



Oat Root | Arabica | Artichoke | Chrystalline Ice Salad

2023 Edelacker Pinot Blanc | GG | dry | Winery Pawis | Saale- Unstrut | € 14



Winter Roll | Chestnuts | Beet | Flower Sprouts

2022 „Puro“ Malbec | trocken | Dieter Meier | Mendoza | € 13



Tangerine | Ginger | Cocoa

Mascarpone | Coffee

Pumpkin | Spice | White Chocolate

Pistachio | Virunga Chocolate

2015 Gewürztraminer Selection „Maltesergarten“ | Winery Zotz | Baden | € (5cl) 7

Alternativ

Cheese variation | Mustard fruits | Home-baked bread

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Three-course | appetiser-main course-dessert | Accompanying wines 85 | 35

Four-course | appetiser-soup-main course-dessert | Accompanying wines 99 | 45

Five courses | Accompanying wines 129 | 53

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