

# SC À LA

HOTEL & RESTAURANT



## Lunch menu

begin 23.05.2023

Herbs & Salmon carpaccio | red bell peppers | Curly endive 13  
2022 Muskateller | DQW | dry | Weingut Bad Sulza | Saale- Unstrut | 8

or

Yellow tomato cream soup | saffron | mozzarella 11  
2021 Chardonnay | DQW | dry | Weingut Studier | Pfalz | 9



Sea bass fillet | colorful lentils | crispy tandoori 24  
2022 Blanc de Noir | Spätburgunder | DQW | dry | Weingut Gussek | Saale- Unstrut | 9

or

Barbary duck breast | orange tabbouleh | cauliflower 24  
2018 La Grange Bertolet | Domaine Saint-Saturnin | Langedoc | 9

or Vegetarian

Gnocchi | goat cheese | figs | rocket 24  
2021 Silvaner „Alte Reben“ | DQW | dry | Weingut Klaus Böhme | Saale- Unstrut | 9



Green tea Panna cotta | lemongrass Infusion | Strawberry sorbet 13  
2020 „Merler Königslay- Terrassen“ | Riesling | Spätlese | sweet | Weingut Kallfelz | Mosel | (5cl) 6

or

International Cheese Selection | House Baked Breads 14  
2018 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

Prices in euros per person including the applicable VAT.