

SC À LA

HOTEL & RESTAURANT



SHARING-MENU

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

Beef | Wasabi | Purple Congo
Hamachi Sashimi | Pineapple | Cilantro
Red Beet | Goat Cheese | Fig
Wild Herbs | Burrata | Tomberry | Basil
Artichoke | Truffle

2023 Sauvignier Gris | DQW | dry | Haus Tümping | Saale- Unstrut | € 10



Lemongrass Soup | Scallop | Dim Sum

2023 Scheurebe | DQW | semi dry | Schloss Wackerbarth | Sachsen | € 12



Octopus | Shellfish Risotto | Cauliflower | Chili Honey

2023 Golmsdorfer Gleisburg | Auxerrois | DQW | dry | Winery Proppe | Saale- Unstrut | € 11



Lamb | Ratatouille | Olives | Potatoes | Mole

2021 „Solestà“ Rosso Piceno | DOC | Tenuta Velenosi | Marken | € 13



Strawberry | Pavlova | Chantilly
Chocolate | Cherry | Mango
Rhubarb | Vanilla | Sarawak Pepper
Tarragon | Grapefruit

2022 Niersteiner Hipping | Riesling Auslese | sweet | Winery Seebrich | Rheinhessen | € (0,1) 8

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.

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SHARING MENU | VEGETARIAN

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

Chicory | Belper tuber | Banyuls
Carrot Sashimi | Pineapple | Coriander
Beetroot | Goat Cheese | Fig
Wild Herbs | Burrata | Tomberry | Basil
Artichoke | Truffle

2023 Sauvignier Gris | DQW | dry | Haus Tümping | Saale- Unstrut | € 10



Lemongrass Soup | Dim Sum

2023 Scheurebe | DQW | semi dry | Schloss Wackerbarth | Sachsen | € 12



Truffle Cheese | Cauliflower | Chili Honey

2023 Golmsdorfer Gleisburg | Auxerrois | DQW | dry | Winery Proppe | Saale- Unstrut | € 11



Ratatouille | Olive | Potato | Mole

2021 „Solestà“ Rossa Piceno | DOC | Tenuta Velenosi | Marken | € 13



Strawberry | Pavlova | Chantilly
Chocolate | Cherry | Mango
Rhubarb | Vanilla | Sarawak Pepper
Tarragon | Grapefruit

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