

SC À LA

HOTEL & RESTAURANT



Lunch menu

Tuna Ceviche | coriander | red ginger | Yuzu sorbet 15

2023 Müller-Thurgau | DQW | dry | Winery Klaus Böhme | Saale- Unstrut | € 9

or

Spinach | Wasabi | Iberico 13

2023 Kerner | DQW | dry | Winery Proppe | Saale- Unstrut | € 10



Halibut | Mango | Pak Choi | Coconut | Quinoa 26

2022 Grauburgunder | DQW | dry | Winery Dreissigacker | Rheinhessen | € 11

or

Kikok Chicken | Polenta | Lemon | Fennel | Yoghurt 26

2022 Zscheiplitzer Himmelreich | Weißburgunder | DQW | dry | Winery Pawis | Saale- Unstrut | € 10

or Vegetarian

Pappardelle | Poppy | Radicchio | Fig | Parmesan 26

2021 Merlot „Königswiesen“ | dry | Winery Kummer | Burgenland | € 11



Dandelion honey | Sea buckthorn | Sake broth 15

2022 Trittenheimer Apotheke | Riesling Selection sweet | Winery Rosch | Mosel | € (0,1l) 8

or

International Cheese Selection | House Baked Breads 16

2021 Kernling-Barrique | DQW | dry | Winery Wolkenberg | Brandenburg | € (0,1l) 8

Two-course starter (or dessert), main course 35 | Accompanying wines 17
Three courses starter main course, dessert 45 | Accompanying wines 24
Four courses with starter, soup, main course and dessert 55 | Accompanying wines 30
Four courses with fish and meat course 75 | Accompanying wines 30

Prices in euros per person including the applicable VAT.