

# SC À LA

HOTEL & RESTAURANT



## SHARING-MENU

Reservations are recommended on weekends and public holidays | +49 3641 35 66 66  
(from 02.02.2023)

Salmon Carpaccio & Rouille Vinaigrette | Foie Gras & Buckwheat  
Tandoori biscuits & Cauliflower  
Chicory & Smoked Cottage Cheese | Banyuls wine Espuma & Truffle 23  
2021 Chardonnay & Weißburgunder | DQW | Weingut Dreissigacker | Rheinhessen | 9



Roast Onion Essence | Black Sausage | Apple 14  
2019 Cabernet Sauvignon- Merlot | DQW | Weingut Studier | Pfalz | 9



Sturgeon fillet & Caviar | Beets | Jerusalem Artichoke | Maultasche 35  
2021 „Best of Silvaner“ | DQW | Winzerhof Stahl | Franken | 10



Poussin "Fricassee" | Celery | Lovage | Grenaille Potatoes 35  
2021 Chardonnay „New Style“ | Weingut Salz | Burgenland | 10



Passion fruit Panna Cotta | Waffle & crystallised Honey  
Sea Buckthorn & Rosemary | White Chocolate Tart 19  
2020 Merler Köngsly- Terrassen | Riesling | Spätlese | (0,1) 7

Alternative

International Cheese Selection | House Baked Bread 18  
2018 Kellerkunst | Weingut Siegmund & Klingbeil | Saale-Unstrut | (0,1) 7,5

Three-course | Appetiser-Main Course-Dessert | Accompanying Wines 72 | 27  
Four-course | Appetiser-Soup-Main Course-Dessert | Accompanying Wines 85 | 34  
Five courses | Accompanying wines 115 | 41

Restaurant chef | Sommelier      Andreas von Mach  
Head chef                                  Matthias Mänz

Prices in euros per person including the applicable VAT.

# SC À LA

HOTEL & RESTAURANT



## SHARING-MENU VEGETARIAN

Reservations are recommended on weekends and public holidays | +49 3641 35 66 66  
(from 02.02.2023)

Carrot Carpaccio & Rouille Vinaigrette | Faux Gras & Buckwheat  
Tandoori biscuits & Cauliflower  
Chicory & Smoked Cottage Cheese | Banyuls wine Espuma & Truffle 23  
2021 Chardonnay & Weißburgunder | DQW | Weingut Dreissigacker | Rheinhessen | 🍷 9



Roast Onion Essence | Black Sausage | Apple 14  
2019 Cabernet Sauvignon- Merlot | DQW | Weingut Studier | Pfalz | 🍷 9



Steamed Feta Cheese | Beets | Jerusalem Artichoke | Maultasche 35  
2021 „Best of Silvaner“ | DQW | Winzerhof Stahl | Franken | 🍷 10



Pointed cabbage | Celery | Lovage | Grenaille potatoes 35  
2021 Chardonnay „New Style“ | Weingut Salzl | Burgenland | 🍷 10



Passion fruit Panna Cotta | Waffle & crystallised Honey  
Sea Buckthorn & Rosemary | White Chocolate Tart 19  
2020 Merler Königsley-Terrassen | Riesling | Spätlese | 🍷 (0,1) 7

Alternative

International Cheese Selection | House Baked Bread 18  
2018 Kellerkunst | Weingut Siegmund & Klingbeil | Saale-Unstrut | 🍷 (0,1) 7,5

Three-course | Appetiser-Main Course-Dessert | Accompanying Wines 72 | 27  
Four-course | Appetiser-Soup-Main Course-Dessert | Accompanying Wines 85 | 34  
Five courses | Accompanying wines 115 | 41

Restaurant chef | Sommelier  
Head chef

Andreas von Mach  
Matthias Mänz

Prices in euros per person including the applicable VAT.