

SC À LA

HOTEL & RESTAURANT



SHARING-MENU

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

California Roll | Wagyu | Foie Gras | Truffle
Wild Ham | Apple | Celery | Walnut
Scallop | Cauliflower | Fiore di Latte
Tuna | Watermelon | Ginger | Wakame
Duck Rillettes | Port Wine | Iced Pea | Mint

2022 Karsdorfer Hohe Gräte | Sylvaner | DQW | dry | Jörn Goziewski | Saale- Unstrut | 🍷 10



Roasted Chestnut & Buttermilk - Soup | Pumpkin Seed Oil | Pigeon Strudel
2023 Freyburger Edelacker | Pinot Gris | DQW | dry | Winery Frölich-Hake | Saale- Unstrut | 🍷 12



Langoustine & Blue Shrimp | Fennel | Saffron | Tarragon Pasta | Algae Caviar
2023 Sauvignon Blanc | dry | Mulderbosch | Western Cape | 🍷 11



Venison | Tongue | Jerusalem Artichoke | Potato Crêpe | Brussels Sprouts | Chocolate
2023 Cuvée Red | DQW | dry | Schloss Tümping | Saale-Unstrut | 🍷 13



Golden Egg Liqueur | Meringue
Peanut | Milk | Speculoos Ice Cream
Marzipan | White Chocolate | Amarena
Black Forest Cherry

Fine Tawny Port | Taylor's | Portugal | 🍷 (0,1) 8

Alternativ

Cheese Selection | Candied Mustard Fruits | House-Baked Bread
2018 „Kellerkunst“ Barrique | DQW | dry | Winery Siegmund & Klingbeil | Saale-Unstrut | 🍷 (0,1) 10

Scala Five course menu | Accompanying wines 135 | 53

Four course menu | appetiser-soup-main course-dessert | Accompanying wines 105 | 45

Three course menu | soup-main course-dessert | Accompanying wines 89 | 35

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

California Roll | Truffle | Wasabi | Avocado
Celery | Apple | Walnut

Lasagne Nero | Cauliflower | Fiore di Latte
Radish | Watermelon | Ginger | Wakame

Aubergine Rillettes | Port Wine | Iced Pea | Mint

2022 Karsdorfer Hohe Gräte | Sylvaner | DQW | dry | Jörn Goziewski | Saale- Unstrut | € 10



Roasted Chestnut & Buttermilk Soup | Pumpkin Seed Oil

2023 Freyburger Edelacker | Pinot Gris | DQW | dry | Winery Frölich-Hake | Saale- Unstrut | € 12



Sous-Vide Orange Carrot | Fennel | Saffron | Tarragon Pasta | Algae Caviar

2023 Sauvignon Blanc | dry | Mulderbosch | Western Cape | € 11



Strudel | Bimi | Jerusalem Artichoke | Potato Crêpe | Brussels Sprouts | Chocolate

2023 Cuvée Red | DQW | dry | Schloss Tümping | Saale-Unstrut | € 13



Golden Egg Liqueur | Meringue

Peanut | Milk | Spiced Biscuit Ice Cream

Marzipan & White Chocolate | Amarena Cherry

Black Forest Cherry

Fine Tawny Port | Taylor's | Portugal | € (0,1) 8

Alternativ

Cheese variation | Mustard fruits | Home-baked bread

2018 „Kellerkunst“ Barrique | DQW | dry | Winery Siegmund & Klingbeil | Saale-Unstrut | € (0,1) 10

Scala Five course menu | Accompanying wines 135 | 53

Four course menu | appetizer-soup-main course-dessert | Accompanying wines 105 | 45

Three course menu | soup-main course-dessert | Accompanying wines 89 | 35

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