

SC À LA

HOTEL & RESTAURANT



Lunch Menu

Gin Salmon | Pineapple | Cucumber | Mint 15

2023 Silvaner | DQW | dry | Winery Gussek | Saale- Unstrut | € 10

or

Curry Coconut Soup | Lime 13

2023 Riesling Muschelkalk | DQW | dry | Winery Pawis | Saale-Unstrut | € 10



Cod | Lime Purée | Fennel 26

2022 Chardonnay „Silberberg“ | DQW | dry | Winery Pfaffmann | Pfalz | € 11

or

Secreto Ibérico | Tomato Chutney | Parmesan Churro 26

2020 Rioja Crianza | dry | Miguel Torres | Rioja | € 11

or vegetarian

Mountain Cheese Polenta | Port Wine Onions | Shiitake Mushrooms 26

2023 Lagrein | DOC | dry | Cantina Terlan | Südtirol | € 11



Lemon Tart | White Chocolate | Basil Sorbet | Cashew 15

2022 Pinot Gris Selection | Winery Zahn | Saale- Unstrut | € (0,1) 8

or

International Cheese Selection | Homemade Bread 16

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