

LUNCH

SCALLOP | POTATO ESPUMA | PIMENT D'ESPELETTE | 15

2025 Pinot Blanc | DQW | dry | Winery Pawis | Saale-Unstrut | 11

or

CURRY CAULIFLOWER SOUP | YUZU | 15

2023 SCALA Edition Etâge 28/29 | Winery Siegmund & Klingbeil | Saale- Unstrut | 11



PIKE-PERCH | SERRANO | SAGE | PARMESAN LINGUINE | BLACKBERRY | 26

2024 Saint- Azur | Rosé | dry | Château Domaine Roubine | Provence | 11

or

VEAL INVOLTINI | POLENTA | EGGPLANT | TOMATO CHUTNEY | 26

2023 Nero d'Avola | Corte dei Mori | dry | Sizilien | 11

or vegetarian

VEGETABLE TEMPURA | SOUR CREAM | 26

2024 Pinot Gris | DQW | dry | Winery Gussek | Saale- Unstrut | 11



CRÈME BRÛLÉE | PISTACHIO | ORANGE BLOSSOM ICE CREAM | 15

2024 Kaatschener Dachsberg | Solaris Auslese | Winery Zahn | Saale- Unstrut | 11

or

INTERNATIONAL CHEESE SELECTION | HOMEMADE BREAD | 10

2022 Chardonnay „New Style“ | dry | Winery Salzl | Burgenland | 8

TWO COURSES | STARTER OR DESSERT, MAIN COURSE 35 | WINE PAIRING 17

THREE COURSES | STARTER, MAIN COURSE, DESSERT 45 | WINE PAIRING 24

FOUR COURSES | STARTER, SOUP, CHOICE OF MAIN COURSE, DESSERT 55 | WINE PAIRING 30

