

# SC À LA

HOTEL & RESTAURANT



## lunch menu

cucumber salad | Feta Cheese | Taggiasca Olive 13

2021 Chardonnay | dry | winery Studier | Pfalz | € 8

oder

Coconut mango cream soup | fried shrimp 11

2020 Riesling | late harvest | winery Klaus Böhme | Saale-Unstrut | € 8



eagle fish fillet | yellow lentils | lettuce hearts | turmeric 24

2020 Sauvignon Blanc | dry | winery Siegmund & Klingbeil | Saale-Unstrut | € 8

or

Roast Beef | Olive polenta slices | green asparagus 24

2020 Blauer Zweigelt | dry | Werkstück Weimar | Saale-Unstrut | € 8

or vegetarian

Orecchiette | Rucola | Burrata | Bimi 24

2021 Silvaner „Alte Reben“ | dry | winery Klaus Böhme | Saale-Unstrut | € 8



Coffee | Hazelnut | Belgian chocolate 54% 13

Sherry | Medium Dry | Los Arcos | Lustau | € (5cl) 7

or

international cheese selection | Homemade bread Brot 14

2016 Kellerkunst | winery Siegmund & Klingbeil | Saale-Unstrut | € (0,1) 7,5

Two courses starter (or dessert), main course 29 | Accompanying wines 14

Three courses starter, main course, dessert 39 | Accompanying wines 21

Four courses with a starter, soup, main course and dessert 49 | Accompanying wines 27

Four courses with fish and meat course 65 | Accompanying wines 27