

SC À LA

HOTEL & RESTAURANT



Lunch menu

Truffle mozzarella | Tomato chutney | Rocket 15

2022 „Sabazio“ Rosso di Montepulciano | DOCG | dry | Tenuta La Braccasca | Toscana | € 10

or

Cornsup | Chorizo | Date 13

2022 Chardonnay | DQW | dry | Weingut Studier | Pfalz | € 10



Rainbow trout | caramelized shallots | Cucumber | Dijon mustard 26

2022 Scheurebe | DQW | dry | Winzerhof Stahl | Franken | € 8

or

Lamb rump | Couscous | smoked paprika | Balsamic 26

2021 Cabertin | DQW | dry | Thüringer Weingut Bad Sulza | Saale-Unstrut | € 11

or Vegetarian

Cannelloni | Spinach | Ricotta cheese | Avocado 26

2022 Silvaner „Gärei“ | DQW | dry | Weinhaus Siegmund & Klingbeil | Saale-Unstrut | € 10



Crème-Brûlée | Tonka bean | Yogurt | Tangerine 15

Treintjiewyn Muscat d'Alexandrie | Villersdorp Winery | Südafrika | € (0,1) 8

or

International Cheese Selection | House Baked Breads 16

2018 Kellerkunst I Weingut Siegmund & Klingbeil | Saale-Unstrut | € (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.