

# SC À LA

HOTEL & RESTAURANT



## SHARING-MENU

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

Beef Tartare | Caviar | Quail Egg  
Redfish | Leche de Tigre | Sweet Potato | Corn  
Goat's Cheese | Phyllo Pastry | Fig Marmalade  
Beetroot Panna Cotta | Kefir Granita

2023 Cabernet Blanc | Spätlese | DQW | Dry | Schloss Tümping  
Non-Alcoholic Pairing: Apfelsinfonie | Sämling | Rhubarb | Red Mustard | Jörg Geiger



Pea Foam | Prawn | Mint

2024 Chardonnay "3055" | Dry | Jean Leon | Penedès | Spain  
Non-Alcoholic Pairing: Infinita | Chardonnay | Black Tea | ChatO ZerO | Alzey



Halibut | Spiced Carrot | Ginger | Coriander | Lemongrass

2024 Golmsdorfer Gleisberg Auxerrois | DQW | dry | Weingut Proppe | Saale-Unstrut  
Non-Alcoholic Pairing: 2024 "Serena" Sauvignon Blanc | Miguel Torres | Chile



Mountain Meadow Lamb | Couscous | Chicory | Yoghurt Raita | Salted Lemon

2022 Chianti Rufina | Riserva | DOCG | Castello Nipozzano | Frescobaldi | Tuscany  
Non-Alcoholic Pairing: 33° Pinot Meunier | Pinot Noir | Pear | Jörg Geiger



Mille-Feuille | Tonka Bean | Strawberry | Bergamot  
Matcha Cake | Yuzu | Coconut  
Original Beans Piura Chocolate | Passion Fruit  
Caramel Pudding | Citrus Fruits | Fleur de Sel

2023 Riesling "Novemberlese" | Auslese | Sweet | Thüringer Weingut Bad Sulza | Saale-Unstrut  
Non-Alcoholic Pairing: Red Fruit | Orchard Fruit | Blackcurrant | Sour Cherry | Cinnamon

### Alternativ

Cheese Selection | Candied Mustard Fruits | House-Baked Bread

2018 "Kellerkunst" Barrique | DQW | Dry | Weingut Siegmund & Klingbeil | Saale-Unstrut  
Non-Alcoholic Pairing: 1-2-Zero Riesling | Dry | Weingut Leitz | Rheingau

Three course menu | soup-main course-dessert | Accompanying wines 89 | 35  
Four course menu | appetiser-soup-main course-dessert | Accompanying wines 105 | 45  
Five course menu | Accompanying wines 135 | 53

Prices in Euro incl. the applicable VAT.

# SC À LA

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## SHARING MENU | VEGETARIAN

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

Artichoke Tartare | Parmesan | Quail Egg  
Watermelon | Sweet Potato | Corn  
Goat's Cheese | Phyllo Pastry | Fig Marmalade  
Beetroot Panna Cotta | Kefir Granita  
*2023 Cabernet blanc | Spätlese | DQW | dry | Schloss Tümppling*  
*Non-Alcoholic Pairing: Apfelsinfonie | Sämling | Rhubarb | Red Mustard | Jörg Geiger*



Pea Foam | Tofu | Mint  
*2024 Chardonnay „3055“ | dry | Jean Leon | Penedes | Spanien*  
*Non-Alcoholic Pairing: Infinita | Chardonnay | Black Tea | ChatO ZerO | Alzey*



Vegetable Gyoza | Spiced Carrot | Ginger | Coriander | Lemongrass  
*2024 Golmsdorfer Gleisberg Auxerrois | DQW | dry | Winery Proppe | Saale- Unstrut*  
*Non-Alcoholic Pairing: 2024 "Serena" Sauvignon Blanc | Miguel Torres | Chile*



Panko-Crusted Halloumi | Couscous | Chicory | Yoghurt Raita | Salted Lemon  
*2022 Chianti Rufina | Riserva | DOCG Castello Nipozzano | Frescobaldi | Toskana*  
*Non-Alcoholic Pairing: 33° Pinot Meunier | Pinot Noir | Pear | Jörg Geiger*



Mille-Feuille | Tonka Bean | Strawberry | Bergamot  
Matcha Cake | Yuzu | Coconut  
Original Beans Piura Chocolate | Passion Fruit  
Caramel Pudding | Citrus Fruits | Fleur de Sel  
*2023 Riesling „Novemberlese“ Auslese Süß | Thüringer Weingut Bad Sulza | Saale- Unstrut*  
*Non-Alcoholic Pairing: Red Fruit | Orchard Fruit | Blackcurrant | Sour Cherry | Cinnamon*

### Alternativ

Cheese variation | Mustard fruits | Home-baked bread  
*2018 „Kellerkunst“ Barrique | DQW | dry | Winery Siegmund & Klingbeil | Saale-Unstrut*  
*Non-Alcoholic Pairing: 1-2-Zero Riesling | Dry | Weingut Leitz | Rheingau*

Three course menu | soup-main course-dessert | **Accompanying wines** 89 | 35  
Four course menu | appetiser-soup-main course-dessert | **Accompanying wines** 105 | 45  
Five course menu | **Accompanying wines** 135 | 53

Prices in Euro incl. the applicable VAT.