








The Treasure Chest of Spring

With the first warm sun rays, the spring open its treasure chest: In lush green and full of colors nature stretches out towards the light. Only the *Asparagus officinalis* acts coyly and would like to retain its lofty paleness. Yet, even with green or violet complexion this delicate vegetable loses none of its excellent flavour.

Our kitchen team takes loving care of the noble sprouts with their upright habitus. Together with other jewels of spring, we serve you asparagus in refined variations.

Ali Saad & Samadhy Torres
Restaurant SCALA

All prices in Euro

-  – Vegetarian
-  – Recommendation of the house
-  – Organic
-  – Special wine enjoyment
-  – Gluten free

Starters


Fine Cream Soup ^{d, g}

of Green Asparagus, with Smoked Salmon Strips 9,00

Asparagus Cream Cheese Quiche ^{a, c, g}

with Confit Tomatoes 12,00

Crunchy Spring Salad ^{d, k}

with Sesame Vinaigrette 10,00 

+ optionally with Saku Tuna 14,00

Caramelised Fennel ^k

with Homemade Hummus, Orange Fillets
and Roasted Pine Nuts 12,00

Our wine recommendations

White wine • Germany 0,2 l 9,00
Hoflöbnitz Cuvée H 
Weinhaus Hoflöbnitz – dry

Rosé wine • France 0,2 l 8,00
Domain Lafage Miraflores 2022
Domaine Lafage – dry

Main Courses

Corn Poularde

on two kinds of Asparagus,
Pickled Cherry Tomatoes and Spicy Batata Harra 22,00

Ossobuco alla Milanese of Veal 🍷

with Parsley Potato Mash 24,00

Homemade Pappardelle

tossed in Wild Garlic Pesto ^{a, b, c}

with Cherry Tomatoes 16,00 🌱

+ optionally with Black Tiger Prawns 20,00

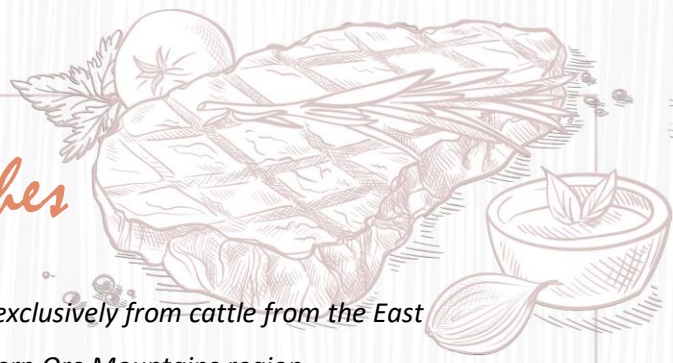
Wild Garlic Dumplings tossed in Nut Butter ^{a, c, g} 🌱

on Spring Vegetables,
baked with Spicy Mountain Cheese 16,00

Vegetarian Asparagus Lasagne ^{a, c, g} 🌱

on Creamy Wild Garlic Sauce 18,00

Steak dishes



The beef from our in-house butcher's Heyer comes exclusively from cattle from the East Thuringia, Vogtland, Koberland and Western Ore Mountains region.

Steak from Altenburger Duroc pork

each 150 g: 17,00

Heyers Ribeye

Melts with juicy-tender bite virtually on the tongue and seduces with its intense aroma. A noble piece of beef cut from the front part of the backstrap and visually captivates with its marbling, the "fat eye".

200 g: 25,00

each extra 100 g: 12,00

Heyer's Rumpsteak Saxon beef

Juicy, firm to the bite meat with a very strong flavor. The classic Steak. The classic steak, with its white fat edge and even marbling that brings out the typical aroma. It is from the back part of the back cord.

200 g: 25,00

each extra 100 g: 12,00

Heyer's fillet Saxon beef

A very tender, juicy piece from the loin area. Fine-grained and lean, the beef tenderloin shines with its unmistakable aroma - an exceptional pleasure!

200 g: 35,00

each extra 100 g: 16,00



Cooking level

Rare - light crust - still almost raw and bloody inside

Medium Rare - brown crust - juicy red meat inside

Medium - stronger crust – rose meat inside. The classic

Medium Well - dark crust - almost grilled through, strong in bite

Well Done – dark crust – grilled through – very strong in bite

Side dishes of choice

For all Steak dishes, we pass optionally a homemade Café de Paris butter ⁷ or a fine Cognac Pepper Sauce ⁹

Salad ^{1, 3, 7}

5,00

Wild Garlic Dumplings ^{a, 8}

5,00

Parsley Potato Mash ⁸

5,00

Spicy Batata Harra ^a

5,00



Deserts

Crème Brûlée ^{c, g} 

with Real Vanilla 10,00

Homemade Dark Chocolate Ice Cream ^{c, g}  

with Grilled Peach 10,00

Rhubarb Stew ^{a, c, g} 

with Crumble and Homemade Vanilla Ice Cream 12,00

Declaration-required Additives

1. with dye
2. with preservative
3. with antioxidant
4. with flavor enhancer
5. sulfured
6. blackened
7. with phosphate
8. with milk protein (for meat products)
9. caffeinated
10. contains quinine
11. with sweetener
12. waxed

Declaration-required Allergenes

- a Cereals containing gluten
- b Crustaceans and products thereof
- c Eggs and products thereof
- d Fish and products thereof
- e Peanuts and products thereof
- f Soya (beans) and products derived therefrom
- g Milk and products thereof
- h Nuts
- i Celery and products thereof
- j Mustard and products thereof
- k Sesame seeds and products thereof
- l Sulfur dioxide and sulphites
- m Lupins and products thereof
- n Molluscs and products thereof

Drinks

Radeberger Pilsner	0,3 l	4,50
	0,5 l	6,00
Krušovice Imperial 12° light Lager	0,3 l	5,00
	0,5 l	6,50
Krušovice Černé black beer	0,5 l	6,00
Radler beer	0,3 l	4,50
	0,5 l	6,00
Allgäuer Büble Edelweissbier	0,3 l	4,50
	0,5 l	6,00
Schöffelhofer Hefeweizen dark	0,5 l	6,00
Allgäuer Büble Edelweissbier non-alcoholic	0,5 l	6,00
Jever Fun non-alcoholic	0,33 l	4,50

Ask about our changing beer specialties.

Bad Liebenwerda Mineralwasser	0,25 l	3,00
natural/medium	0,75 l	7,00
San Pellegrino / Aqua Panna	0,75 l	8,00
Bad Liebenwerda Tonic Water / Ginger Ale / Bitter Lemon	0,25 l	3,50
Vita Cola Original / Vita Cola Pur	0,25 l	3,00
Pepsi Cola / Pepsi Cola light / Pepsi Cola Max	0,2 l	3,00
Mirinda Orange / 7UP Zitrone	0,2 l	3,00
Juices from Bauer	0,2 l	3,00

Coffee specialties from "Julius Meinl"

*Coffee excellence for 156 years. The coffee from Julius Meinl is synonymous with quality.
The values and missions of the traditional company is a classic Viennese coffee recipe.*

Espresso	2,00
Double Espresso	4,00
Cup of Coffee Crème	3,00
Cappuccino	3,50
Cup of white coffee	4,00
Latte Macchiato	5,00

Tea enjoyment from Ronnefeldt

The Ronnefeldt tea house has stood for the exquisite quality of the ingredients it uses since 1823, because the family business has committed itself to the motto "Quality is more important than everything". And you can taste it too. Whether fruity, classic or unusual varieties, just sit back and enjoy.

Pot of Ronnefeldt Tea	5,00
-----------------------	------