



## *Spring is reaching for summer*

Kissed awake by the warm spring sun, blossoms and leaves have shaken off the last remnants of their long winter slumber. Countless dots of color amidst lush greenery court for the favour of busy insects buzzing around. In addition, a gentle breeze carries a manifold scent around the houses.

In full bloom, the spring reaches out for summer and bestow the first freshly harvested delicacies to our kitchen. Enjoy the cuisine of the early summer in all its abundance, tasteful composed with exquisite seasonal products of the region.

*The team of Restaurant SCALA*

*All prices in Euro*



– Vegetarian



– Organic



– Gluten free



– Recommendation of the house



– Special wine enjoyment

## Starters

### Fine Carrot Cappuccino Soup <sup>g</sup>

with cream topping and cayenne pepper 8,00

### Spring Asparagus Soup with Leek <sup>a, g, f, 2</sup>

chorizo cubes and pomegranate seeds 10,00

### Freshly picked Leafy Salads <sup>e, f, k</sup>

with pickled red cabbage, crispy strips  
and fruity peanut-lemon dressing 13,00

### Wonton Flowers with Crabmeat <sup>b, c, a, g, 1, 4</sup>

nestled on vegetable cream cheese and plum sauce 14,00

### Fresh Asparagus-Strawberry Salad

with rocket and balsamic vinegar 12,00

## Our wine recommendations

---

Red wine • Argentina / Mendoza

0,2 l

9,50

**Alamos Malbec** 

0,75 l

33,50

Bodega Catena Zapata Alamo wines – dry

---

White wine • Germany / Saale-Unstrut

0,2 l

9,50

**Freyburg R736 (Riesling)**

0,75 l

33,50

Winery Pawis – dry

---

## Main Courses

### Roasted Lamb Fillet in Serrano Coat <sup>e, g, h, 2, 3</sup>

with wild garlic risotto, grilled tomatoes and port wine jus 30,00

### Spicy Wild Salmon Steak <sup>d</sup>

slumbers in a bed of asparagus, served with grilled lemon 26,00

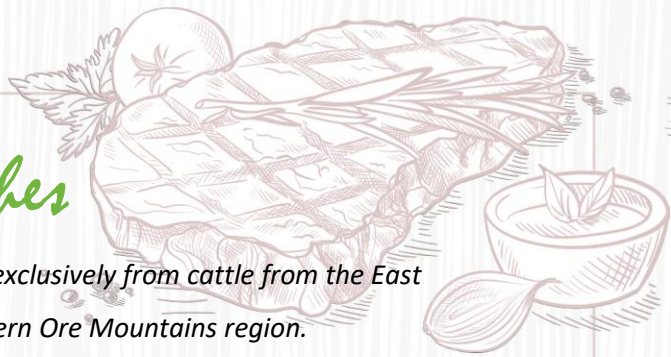
### Tagliatelle tossed in Olive Oil <sup>a, c</sup>

with green asparagus, leaves of wild garlic and pickled tomatoes 19,00

### Lebanese Falafel <sup>k</sup>

on eggplant mousse, pickled red cabbage salad and sesame dressing 21,00

# 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: 14.50

## 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: 20.00

each additional 100 g: 8.00

## Heyer's roast beef 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: 26.00

each additional 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: 32.00

each additional 100 g: 14.00



## 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

We serve a homemade Café de Paris butter with all steak dishes or a fine cognac-pepper sauce <sup>9</sup>

summer salad <sup>1, 9</sup>	5.00	Parmesan potatoes <sup>1, 3, 7</sup>	5.00
Homemade Chips <sup>1, 9</sup>	5.00	Wild Garlic Risotto	5.00



## Desserts

### Freshly baked Chocolate Cake <sup>c, e, f, g, h</sup>

on a fruity raspberry mirror and vanilla ice cream 9,00

### Homemade Strawberry-Walnut Parfait <sup>a, c, g</sup>

with refreshing mint espuma and chocolate leaf 9,00

### Cheese Platter <sup>g</sup>

with homemade orange-thyme honey and wine grapes 15,00

#### 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	5.50
Krušovice Imperial 12° light lager	0,3 l	5.00
	0,5 l	6.00
Krušovice Černé black beer	0,5 l	5.00
Radler beer	0,3 l	4.50
	0,5 l	5.50
Allgäuer Büble Edelweissbier	0,3 l	4.50
	0,5 l	5.50
Schöffelhofer Hefeweizen dark	0,5 l	5.50
Allgäuer Büble Edelweissbier non-alcoholic	0,5 l	5.50
Jever Fun non-alcoholic	0,33 l	4.00

*Ask about our changing beer specialties.*

Bad Liebenwerda Mineral water	0,25 l	2.50
natural/medium	0,75 l	7.00
San Pellegrino / Aqua Panna	0,75 l	7.50
Bad Liebenwerda Tonic Water / Ginger Ale / Bitter Lemon	0,25 l	3.00
Vita Cola Original / Vita Cola Pur	0,25 l	2.50
Pepsi Cola / Pepsi Cola light / Pepsi Cola Max	0,2 l	2.50
Mirinda Orange / 7UP Lemon	0,2 l	2.50
Juices from Bauer	0,2 l	2.50

### *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	3.50
Cup of Coffee Crème	2.50
Cappuccino	3.00
Cup of white coffee	3.50
Latte Macchiato	4.00

### *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	4.50
-----------------------	------