

Timeout in distant realms

Under brilliantly blue skies sun rays tickle on the skin. A mild breeze waves softly whispering close from distant climes and with it the scent of the summer. Sometimes sweet and gentle, sometimes spicy-intense, various aromas spread out. A hint of the mediterranean hangs in the air, a semblance of white beaches beneath palm trees. Or is it the sublime clarity of faraway mountain ranges?

Take a timeout and ramble culinary into distance. Enjoy the warm season with summer-light delicacies from around the world, tasteful composed with exquisite seasonal products from the region.

> Ali Saad & Samadhy Torres Restaurant SCALA

> > All prices in Euro



Vegetarian



Organic





Gluten free



U – Recommendation of the house



1 - Special wine enjoyment

Starters

Fruity Watermelon Salad ^g 🕗

with Feta and refreshing Mint 13,00

Summery light Caesar Salad a, c, d, g, j

with crispy Croutons, Cherry Tomatoes and Parmesan Shavings 13,00 optionally with marinated Chicken Strips 18,00

Carpaccio of Saxon Beef e, g

with Avocado Cream and Parmesan Shavings 20,00

Shrimp Ceviche b 1

with fine Citrus Flavors, served with Tomato, Bell Pepper,

Avocado and fresh Coriander 16,00

Our wine recommendations

White wine • Germany / Saale-Unstrut	0,21	9,00
Müller Thurgau 🕡	0,751	31,50
Weingut Pawis – dry		
Rosé wine • South Africa / Stellenbosch	0,2 1	8,00
Delheim Pinotage Rosé Delheim Wines – dry	0,75 1	28,00

Main Courses

Pasta al Limone ^{g, 2}

tossed in White Whine Sauce with zesty Citrus Fruits, Capers and a hint of Chilli, served with Parmesan shavings 18,00

Summery Tofu Coconut Curry e, f @ 🗐 📵



with fried Broccoli, Carrots,

Sugar Snap Peas and Chopped Peanuts 20,00

Juicy Corn-fed Chicken 🗘 🗐



on Rice Sticks with Mango-Peach Chutney and Summery Vegetable 22,00

Whole roasted Sea Bream d



on fresh Cauliflower and Chilli-Coriander Potatoes 29,00

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 ist 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

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

Summer salad ^{1,9} 5,00 Chilli-Coriander Potatoes ^{1,3,7} 5,00

Homemade French Fries ^{1,9} 5,00 Citrus Risotto ^g 5,00

Desserts

Banana Spring Rolls 8 2 0 0





served hot and cold with Ice Cream from the fresh Vanilla Bean,

Caramel and Fruits 11,00

Strawberry Tiramisu 8 4, c



creamy summer delight to float away 9,00

Declaration-required Additives

Declaration-required Allergenes

1.	with dye	a	Cereals containing gluten
2.	with preservative	b	Crustaceans and products thereof
3.	with antioxidant	C	Eggs and products thereof
4.	with flavor enhancer	d	Fish and products thereof
5.	sulfured	е	Peanuts and products thereof
6.	blackened	f	Soya (beans) and products derived therefrom
7.	with phosphate	g	Milk and products thereof
8.	with milk protein (for meat products)	h	Nuts
9.	caffeinated	i	Celery and products thereof
10.	contains quinine	j	Mustard and products thereof
11.	with sweetener	k	Sesame seeds and products thereof
12.	waxed	1	Sulfur dioxide and sulphites
		m	Lupins and products thereof
		n	Molluscs and products thereof



Radeberger Pilsner	0,3 I	4,50
	0,5 I	6,00
Krušovice Imperial 12° light Lager	0,3 I	5,00
	0,5 I	6,50
Krušovice Černé black beer	0,5	6,00
Radler beer	0,3	4,50
	0,5 1	6,00
Allgäuer Büble Edelweissbier	0,3 I	4,50
	0,5	6,00
Schöfferhofer Hefeweizen dark	0,5 1	6,00
Allgäuer Büble Edelweissbier non-alcoholic	0,5 1	6,00
Jever Fun non-alcoholic	0,33 I	4,50

Ask about our changing beer specialties.

Bad Liebenwerda Mineralwasser	0,25	3,00
natural/medium	0,75	7,00
San Pellegrino / Aqua Panna	0,75 1	8,00
Bad Liebenwerda Tonic Water /	0,25	3,50
Ginger Ale / Bitter Lemon		
Vita Cola Original / Vita Cola Pur	0,25	3,00
Pepsi Cola / Pepsi Cola light / Pepsi Cola Max	0,2 1	3,00
Mirinda Orange / 7UP Zitrone	0,2	3,00
Juices from Bauer	0,2 1	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.