

## IN FULL BLOOM



Delicate greenery and buds are still tentatively feeling their way towards the light. But soon it will sprout colourfully in the mild sun. Accompanied by the many-voiced cheers of birds, the warm whiff carries a multifaceted fragrance around the houses.


In short, the spring awakens and stands in full bloom.

However, there is no trace of springtime lethargy: Our kitchen team is buzzing like the bees around pots and pans to capture the flavours of spring culinary for you—prepared with the best ingredients from the region.

*Samy Müller*  
*Chef Restaurant SCALA*


*All prices in Euro*

 – Vegetarian

 – Organic

 – Gluten free

 – Recommendation of the house

 – Special wine enjoyment

*Our recommendation*

## *Chef's Menu*

*Starter*

### **Cream of Asparagus Soup**

An Asparagus Cream Soup, refined with Aromatic Orange Oil.  
Served with a Delicious Garnish and Crispy Croutons.

*Main Course*

### **Veal Chop**

Tender Veal Chop, roasted to perfection, accompanied by Velvety Sweet Potato Purée. Served with Green and White Asparagus, rounded off with a Fine Port Wine Reduction.

*Dessert*

### **Chocolate Crème brûlée**

A Luxurious Chocolate Crème Brûlée, topped with a Crunchy Layer of Caramel and served with Sorrel Espuma for a fresh accent.

35,00

## Starters

### Crab Cake <sup>a, b, c, j, g</sup>

Thai Asparagus and Cherry Tomato Salad, Chili Lime Dressing 16,50

### Poached Egg <sup>a, c, j</sup>

Truffle Mustard Cream, Pumpernickel, Garden Cress 12,50

### Cream of Asparagus Soup <sup>a, g</sup>

Orange Oil, Garnish and Croutons 9,50

### Citrus Salad with Peanuts <sup>a, e, f, k</sup>

Beef Fillet Strips, Red Cabbage, Coriander Mayonnaise 16,50

## Our wine recommendations

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White wine • New Zealand

**Sauvignon Blanc Hole in the Water** 

Konrad Wines – dry

0,2 l

12,00

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Red wine • Chile

**Millaman Estate Reserve  
Cabernet Sauvignon**

Millaman – dry

0,2 l

11,00

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## Main Courses

### Veal Chop <sup>a, f</sup>

Sweet Potato Purée, Green und White Asparagus,  
Port Wine Reduction 25,00

### Corn-Fed Poularde Breast <sup>a, f</sup>

Potato and Bean Medley, Chorizo Chips, Gravy 23,50

### Black Risotto <sup>a, d, g</sup>

Catfish, Vanilla Carrots, Wild Garlic Foam 19,50

### Orecchiette <sup>a, g</sup>

Wild Cauliflower, Lemon Butter 17,50

Truffled on request + 6,50

# Deserts

## Chocolate Crème brûlée <sup>c, g</sup>

Sorrel Espuma 7,50

## Rhubarb Crumble <sup>a, g, c</sup>

Sour Cream Ice Cream 6,50

## Caramelised Pineapple Carpaccio <sup>a, g, c</sup>

Poppy Seed Mousse 8,50

Experience the flavours of spring in all its facets. On request, we can serve you the spring culinary as a 2-course menu for € 25, as a 3-course menu for € 35 or in full bloom as a 4-course menu for € 42.

### 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
Oberdorfer Hell	0,3 l	5,00
	0,5 l	6,50
Allgäuer Büble Edelweissbier (Draft beer)	0,3 l	5,00
	0,5 l	6,50
Eibauer black beer	0,5 l	5,50
Marx-Städter-Pils 	0,33 l	4,50
Allgäuer Büble Edelweissbier	0,5 l	6,00
non-alcoholic		
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 /	0,25 l	3,50
Ginger Ale / Bitter Lemon		
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

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

*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.*



Pot of Ronnefeldt Tea	8,00
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*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.*



SELECTED TEA SINCE 1823