

## HOT-COLD INDULGENCE CULTURE



Radiantly, the sun circles over the firmament of Chemnitz. Just like the Capital of Culture year, she has reached its peak. So the visitors to our city may look forward to a summer full of music, exhibitions, festivals and numerous other programme items. And on extensive indulgence:

Let exquisite delicacies melt in your mouth in the restaurant SCALA: Fresh and fruity for hot days, light delicacies and culinary inspirations from the far reaches of Europe. Experience stylishly composed indulgence culture made from the best seasonal ingredients from the region.

*Your Restaurant SCALA team*

*All prices in Euro*



– Vegetarian



– Organic



– Gluten free



– Recommendation of the house



– Special wine enjoyment

*Our recommendation*

## *Chef's Menu*

### *Starter*

As a Starter, we serve a cold and light refreshment for your palate:

#### **Watermelon Gazpacho**

with Garlic and Basil Ciabatta

### *Main Course*

#### **Smoked Beef Short Ribs**

**with an intense, hearty flavour,**

served with Caramelised Onions and Mushrooms as well as  
Roasted Potatoes refined with Chilli Lime and Coriander and  
BBQ Jus.

### *Dessert*

#### **A Creamy Cheese Cake**

with Blueberries, Lemon  
and a Fine Blueberry Ice Cream  
rounds off the hot and cold indulgence.

35,00

## Starters

### Refreshingly light Watermelon Gazpacho <sup>a, g</sup>

served with Garlic and Basil Ciabatta 8,00

### Burrata on a Wild Herb Salad <sup>g, h</sup>

with Grilled Pineapple, Roasted Pine Nuts  
and a Fine Coconut-Pineapple Dressing 12,00

### Fruity Watermelon <sup>g, h</sup>

marinated in Fresh Vanilla,  
with Pistachio Goat Cheese and Balsamic 8,00

### Grilled Scallop <sup>b, g, h, l</sup>

on Sweet Cantaloupe Melon, served with Fresh Mint  
and Lime-Honey Dressing 13,00

## Our wine recommendations

---

White wine • France

0,2 l

11,00

**Miraflors Blanc Frisant Cuvée** 

Domaine Lafage – dry

---

Rosé wine • France

0,2 l

10,00

**Miraflors Rose Cuvée**

Domaine Lafage – dry

---



## Main Courses

### Smoked Beef Short Ribs <sup>f, i</sup> 🍖

on Caramelised Onions and Mushrooms as well as Roasted Potatoes  
refined with Chilli Lime and Coriander,  
BBQ Jus 25,00

### Turbot Fillet fried on the skin <sup>d, g</sup>

with Fine Pea Puree  
and Fruity Orange and Fennel Vegetables 27,00

### Aubergine-Steaks <sup>g, h</sup> 🌿

with a Ragout of Tomatoes, Cherries and Peas,  
refined with Parsley Pesto and Parmesan Crisps 16,00

### Linguine al Limone with a refreshing note, <sup>a, b, g</sup> 🌿

Arugula and Pecorino Romano 15,00

*Optionally with:*

Chicken Strips 18,00

Black Tiger Prawns 20,00

# Desserts

## Creamy Cheese Cake <sup>a, c, f, g</sup>

with Blueberries, Lemon  
and a Fine Blueberry Ice Cream 9,00

## Pavlova <sup>a, f, g</sup>

with Fresh Strawberries, Pistachios  
and Fruity Strawberry Topping 8,00

## Banana-Rolls <sup>a, g</sup>

with Vanilla Ice Cream, Fresh Strawberries  
and Caramel Syrup 8,00

On request, we are pleased to serve you hot-cold indulgence culture  
as a 2-course menu for € 25.00, as a 3-course menu for € 35.00  
or with all highlights as 4-course menu for € 42.00.

### 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
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 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 natural/medium	0,25 l	3,00
	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
-----------------------	------

*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