

THE MAGIC OF THE CHRISTMAS LAND



Festively decorated windows shine in all their gleaming at the foot of the Christmas Land. Candle arches, stars and fairy lights heralds glowingly the end of the year, while the scent of the approaching holidays wafts around the houses. Above it all lies a quiet longing for peace, cosiness and enjoyment in the company of loved ones.

Come together, make yourself comfortable and let the magic of the Christmas Land melt in your mouth: exquisite delicacies from the best ingredients of the region, savoury and sweet treats, stylishly composed for you.

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

Begin your culinary journey through the Christmas Land with a

Creamy Chestnut Soup

with Crispy Fried Bacon and Fresh Herbs.

Main Course

Festively, it continues with the main course: We serve you a

Classic Braised Goose Leg

with Fine Red Cabbage, Potato Dumplings and a Fruity Orange Sauce.

Dessert

Finally, we serve you a

Warm and cold Christmas treat

of Chocolate Speculoos Cake and Vanilla Ice Cream.

35,00

Starter

Creamy Chestnut Soup ^g 🍲

with Crispy Fried Bacon and Fresh Herbs 8,00

Delicate Celery Purée ^{a, d, g, j}

with Tuna Sashimi, julienned Granny Smith Apples
and Pumpernickel 10,00

Crisp, Fresh Lamb's Lettuce ^g

with thin slices of Smoked Duck Breast, served with Dried Cranberries
and a Lingonberry Vinaigrette 10,00

Our wine recommendations

White wine • Konrad Wines New Zealand / Marlborough

Sauvignon Blanc

dry – Gooseberry, citrus, a hint of tropical fruit

0,2 l

12,00

0,75 l

39,00

Red wine • Georgia / Kachetia

Saperavi Bedoba 🍷

dry – Powerful and full-bodied, carried by dark berries

0,2 l

14,00

0,75 l

45,00

Main Courses

Festive braised Goose Leg ^{a, g} 🍲

with Delicate Red Cabbage, Potato Dumplings and a Fruity Orange Sauce 25,00

Tender Pink Roasted Duck Breast ^g

served on Creamy Sweet Potato Purée, accompanied by Brussels Sprout

and a Red Wine and Fig Sauce 26,00

Ravioli filled with Porcini ^{a, g, h} 🌿

in a Creamy Chestnut and Truffle Sauce,
refined with Roasted Hazelnuts 16,00

Carp Fillet fried in Thyme Butter ^{a, d, g}

with a Delicate Lemon and Riesling Sauce, served

with a vegetable duet of Fennel and Orange,

accompanied by Spinach Dumplings 24,00

Dessert

Delicate Pear Crème brûlée ^{c, g}

with Caramelised Sugar Crust 7,00

Warm and cold Christmas treat ^{a, c, g}

of Chocolate Speculoos Cake and Vanilla Ice Cream 9,00

Creamy Gingerbread Parfait ^{a, c, g}

to melt away, served with Cinnamon Sauce 8,00



Upon request, we can conjure up the magic of Christmas for you
as a 2-course menu for € 25.00, a 3-course menu for € 35.00
or a 4-course menu featuring all the highlights 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	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

Italian coffee excellence since 1950 - coffee from Caffé Corsini embodies the art of traditional roasting from the heart of Tuscany. With over seven decades of experience, every bean is treated with dedication and passion.



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.

