

SUMMER INVITES YOU TO THE TABLE



Warm temperatures, the scent of distant lands and the holiday season – the perfect invitation to slow down, unwind and savour the taste of summer.

Our kitchen team has captured the diverse flavours of the warmer months and now invites you to the table: enjoy, for example, a traditional chilled Gazpacho Andaluz made with sun-ripened tomatoes, cucumber and peppers, tender veal loin served with a fruity blackberry and balsamic jus, or a Tarte au citron filled with silky lemon cream.

Everything is freshly prepared for you using the finest ingredients from our 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

Like a cool breeze on a warm summer's day, a refreshing opening to the menu:

Chilled Andalusian Gazpacho with sun-ripened tomatoes, cucumber and peppers, and served with aromatic garlic croûtons

Main course

A delicate interplay of summer flavours unfolds in the main course.

Enjoy **pink-roasted loin of veal with a fruity blackberry balsamic jus, served with glazed Cipollini onions and creamy coconut sweet potato purée.**

Dessert

To conclude, summer reveals its bright and zesty side:

Tarte au citron with velvety lemon cream on crisp shortcrust pastry, garnished with homemade candied organic lemon slices and fresh mint.

35,00

Starters

Chilled Andalusian Gazpacho ^a

Traditional cold vegetable soup made with sun-ripened tomatoes, cucumber and peppers, served with aromatic garlic croûtons 9,00

Fruity Honeydew Melon Salsa ⁱ

served on crisp wild rocket and finished with finely sliced Serrano ham 12,00

Summer Wild Herb Salad ^{g, h}

with a fruity raspberry balsamic dressing, served with creamy burrata, warm grilled peach wedges and toasted pine nuts 13,00

Sesame-Crusted Tuna Loin ^{d, f, k}

served on creamy lime guacamole and accompanied by a fruity, piquant mango ponzu gel 15,00



Our wine recommendations:

Miraflores Rosé Cuvée Rosé wine • Domaine Lafarge • Roussillon / France

0,25 l 11,00

0,75 l 30,00

Pinot Noir Red wine • Winery Borell-Diehl • Germany / Pfalz

0,25 l 9,00

0,75 l 28,00

Main Courses

Pink-Roasted Loin of Veal ^{g, l}

with a fruity blackberry balsamic jus,
served with glazed Cipollini onions
and creamy coconut sweet potato purée 28,00

Pan-Roasted Sea Bream Fillet ^{d, g}

with a delicate olive oil and caper vinaigrette,
served with crisp tenderstem broccoli
on creamy cauliflower purée 25,00

Linguine in a Bright White Wine and Chive Sauce ^{a, g, h, l}

finished with extra virgin olive oil, freshly grated

Grana Padano and toasted pine nuts 18,00

Available with:

Prawns ^b 24,00

Chicken Breast Strips 22,00

Grilled Aubergine Roulade ^g

with a creamy ricotta and spinach filling,
served on a fruity tomato sugo
with crisp Parmesan wafers 18,00

Dessert

Vanilla-Infused Peach ^{g, h}

with Bourbon vanilla ice cream, fruity raspberry coulis,
light vanilla cream foam and toasted almonds 9,00

Tarte au citron ^{a, c, g}

with a velvety lemon cream on crisp shortcrust pastry,
garnished with homemade candied organic lemon slices
and fresh mint 8,00

Refreshing Watermelon Sorbet ^{g, l}

homemade, with delicate chocolate shavings,
freshly topped with ice-cold sparkling wine at your table 9,00

On request, we can serve you our summer selection
as a 2-course menu for € 25.00, as a 3-course menu for € 35.00
or with all highlights as a 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 / Ginger Ale / Bitter Lemon	0,25 l	3,50
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.

