

THE AUTUMN IN HIS ABUNDANCE



When the colourful leaves dance, the summer's entire work reveals itself: wellnourished vegetables from the fields, fine chestnuts from the branches and fruity delights in every shade. In short, the autumn is on display in all its abundance.

From this variety, our kitchen team creates hand-cutted venison tartare, crisp salad, medallions of venison saddle, tagliatelle with porcini mushrooms and sweet treats for afterwards. All stylishly composed for you with the finest ingredients of 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

Start by enjoying the golden colors and the different facets of autumn with a **sweet potato and ginger velouté, garnished with crispy roasted pumpkin seeds and Styrian pumpkin seed oil.**

Main course

For the main course, you can look forward to the abundance of different flavours with **medallions of venison saddle in beurre rouge with crispy shallots and homemade chestnut dumplings**

Dessert

Conclude your culinary stroll through autumn with a **Espresso crème brûlée - a marriage of delicate coffee notes and a wafer-thin, freshly caramelised sugar crust**

35,00

Starters

Sweet potato and ginger velouté

garnished with crispy roasted pumpkin seeds
and Styrian pumpkin seed oil 12,00

Hand-cut venison tartare ^{g, h}

with nuances of hazelnut oil and fine shallots, served on a creamy
chestnut mousse and finished with a tangy cranberry gel 16,00

Goat cheese cream ^{a, g}

marinated with fresh figs and fine thyme honey
on a crunchy pumpernickel soil 13,00

Fresh pear wedges on a crisp lamb's lettuce ^{h, i}

with a fine raspberry and balsamic glaze, finished
with tangy pomegranate seeds and crispy almond crunch 12,00



Wine recommendations

Weißer Burgunder „Löb“ White wine • Weingut Villa Hochdörffer • Germany / Pfalz

0,25 l 8,50

0,75 l 25,00

Chianti Classico Red wine • Querceto di Castellina • Italy / Toskana

0,25 l 11,50

0,75 l 32,00

Main Courses

Medallions of venison saddle ^{a, c, g} 🍽️

in beurre rouge with crispy shallots and homemade
chestnut dumplings 28,00

Juicy baked hake fillet ^{d, g, i, f}

in a deep miso-bourbon-marinade on a velvety celery-apple purée,
served with parsley and black salsify glazed in fine butter 26,00

Tagliatelle ^{a, g, h, l} 🌱

tossed in a creamy white wine, truffle and thyme sauce with fried porcini
mushrooms, finished with caramelised walnuts and Parmesan 20,00

Optionally with:

prawns ^b 26,00

Chicken strips 24,00

Creamy black risotto Venere ^{g, h} 🌱

with fried honey hokkaido pumpkin cubes and a crown of light
and airy Parmesan foam and roasted pumpkin seeds 24,00

Desert

Espresso crème brûlée ^{c, g}

a marriage of delicate coffee notes and a wafer-thin,
freshly caramelised sugar crust 9,00

Tender pear slices braised in sweet red wine and cinnamon ^{g, l}

served with a scoop of creamy bourbon vanilla ice cream 11,00

Warm honey and apple tart ^{g, h}

with real vanilla and cinnamon, finished with a delicate almond
cream and toasted almonds 11,00

On request, we can serve you our autumn courses
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	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 Caffè 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.

CAFFÈ
CORSINI
1950

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