



## *Royally between Gibraltar and the Gulf of Iskenderun*






More than almost any other grove, the olive tree symbolises an entire region. Sometimes as a symbol of wisdom and hope, sometimes as a sign of peace and prosperity. But it is above all in the kitchens that the king of the Mediterranean pulls its strings. With his fruits, he subtly unites the diverse culinary art of the surrounding countries and lends them their distinctive flavour - from Gibraltar to the Gulf of Iskenderun.

Come together with family and friends and enjoy an exquisite selection of delicacies from the Mediterranean region. Stylishly composed and freshly prepared for you from the best seasonal ingredients.

*Ali Saad & Samadhy Torres*

*Restaurant SCALA*

*All prices in Euro*

-  – Vegetarian
-  – Organic
-  – Gluten free
-  – Recommendation of the house
-  – Special wine enjoyment

## Starters

**Pickled Watermelon with Fruity Raspberry Vinegar** <sup>3, a, b, c, g</sup>

under a Feta Cap, served with Tempura Prawns 14,00

**Burrata wrapped in Mango and Avocado** <sup>g</sup> 

on a bed of Arugula, Fresh Strawberries and Balsamic Glace 12,00

**Gazpacho** <sup>a, i</sup> 

Cold Andalusian Vegetable Soup with Crispy Garlic Baguette 10,00

**Golden Arancini** <sup>a, c, g</sup> 

with Mozzarella Mince Filling and Basil Tomato Sauce 12,00

**Colourful Summer Salad** <sup>g, i, 3</sup> 

with Gratinated Goat Fresh Cheese, Figs and Peach Dressing 12,00

## Our wine recommendations

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White wine • Germany

0,2 l

9,00

**Hoflöbnitz Cuvée H** 

Weinhaus Hoflöbnitz – dry

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Rosé wine • France

0,2 l

8,00

**Domain Lafage Mirafiors 2022**

Domaine Lafage – dry

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## Main Courses

### Tender Veal Cheeks in a Hearty Red Wine Jus <sup>a, f</sup>

on Summer Vegetables and Sweet Potato Mash 28,00

### Juicy Turkey Steak in a Hazelnut Coating <sup>a, c</sup>

with Melon Chilli Salsa 22,00

### Grilled Calamari Fillet on Pak Choi <sup>d, g</sup>

with two types of Carrot Puree and Caper Butter 30,00

### Summer duet of Aubergine Schnitzel and Falafel <sup>a, c, g</sup>

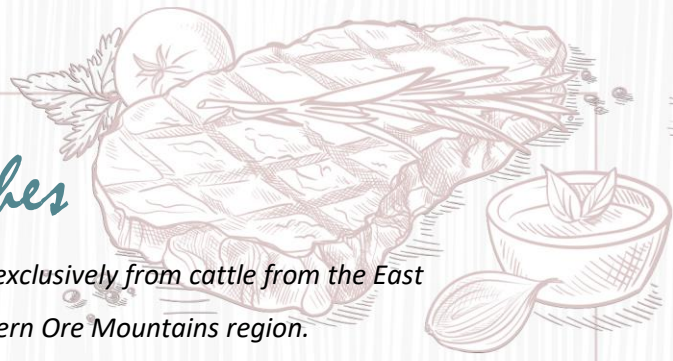
with Herb Onion Tomato Topping and Refreshing

Yoghurt Mint Dip 18,00

### Homemade Green Tagliatelle <sup>a, c, g</sup>

tossed in Creamy White Wine Sauce 20,00

# Steak dishes



The beef from our in-house butcher's Heyer comes exclusively from cattle from the East Thuringia, Vogtland, Koberland and Western Ore Mountains region.

## Steak from Altenburger Duroc pork

each 150 g: 17,00

## Heyers Ribeye

Melts with juicy-tender bite virtually on the tongue and seduces with its intense aroma. A noble piece of beef cut from the front part of the backstrap and visually captivates with its marbling, the "fat eye".

200 g: 25,00

each extra 100 g: 12,00

## Heyer's Rumpsteak Saxon beef

Juicy, firm to the bite meat with a very strong flavor. The classic Steak. The classic steak, with its white fat edge and even marbling that brings out the typical aroma. It is from the back part of the back cord.

200 g: 25,00

each extra 100 g: 12,00

## Heyer's fillet Saxon beef

A very tender, juicy piece from the loin area. Fine-grained and lean, the beef tenderloin shines with its unmistakable aroma - an exceptional pleasure!

200 g: 35,00

each extra 100 g: 16,00

## Cooking level



**Rare** - light crust - still almost raw and bloody inside

**Medium Rare** - brown crust - juicy red meat inside

**Medium** - stronger crust – rose meat inside. The classic

**Medium Well** - dark crust - almost grilled through, strong in bite

**Well Done** – dark crust – grilled through – very strong in bite

## Side dishes of choice

For all Steak dishes, we pass optionally a homemade Café de Paris butter 7 or a fine Cognac Pepper Sauce 9

Carrot Puree

5,00

Sweet Potato Mash

5,00

Steakhouse Fries

5,00

Summer Salad

5,00



# Deserts

## Tender Melting Sorbet of Watermelon and Honeydew Melon

with Fresh Mint 8,00

## Limoncello-Tarte <sup>a, c, g</sup>

sweet and sour indulgence with a Cream Topping 10,00

## Beignets <sup>a, c, g</sup>

filled with Strawberry Mascarpone and Strawberry Glace 10,00

### 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
	t 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

## *Coffee specialties from "Julius Meinl"*

*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.*

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

## *Tea enjoyment from Ronnefeldt*

*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.*

Pot of Ronnefeldt Tea	5,00
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