

COLOURFUL AUTUMN GLOW



Morning mist shrouds the climes in a mysterious veil. Very soon the golden light of the autumn sun breaks through the wafts and roams the faces of the still leafy trees.

Yellow and red leaves rehearse their final ballet in the direction of dew-covered meadows, intoned by the last calls of the birds before their journey towards south.

Peace sets in.

But not in our kitchen. Because autumn bestows our team an opulence of ripened delicacies from the summer. Enjoy selected gourmet delights made with the best seasonal ingredients from our region - just as colorful and diverse as autumn itself.

Ali Saad & Samadhy Torres

Restaurant SCALA

All prices in Euro



– Vegetarian



– Organic



– Gluten free



– Recommendation of the house



– Special wine enjoyment

Starters

Autumn Soup from Hokkaido Pumpkin ^g 


with Ginger and Coconut Foam 8,00

Tuna Tartare with fine Avocado Mousse ^d 

on Beetroot Carpaccio 12,00

Ragout Fin Classique ^{a, g, l}

with Veal and Tongue 10,00

Crisp Lamb's Lettuce ^{l, h, g, i} 

with Apple, Cranberries, Caramelised Walnuts and Parmesan Shavings

on a Dressing of Apple, Balsamic-Vinegar and Honey 12,00

Our wine recommendations

White wine • Germany

0,2 l

9,00

Hoflöbnitz Cuvée H 

Weinhaus Hoflöbnitz – dry

Rosé wine • France

0,2 l

8,00

Domain Lafage Mirafiors 2022

Domaine Lafage – dry

Main Courses

Pink Roast Rack of Lamb ^{a, f}

on Sweet Potato Mash with Tomato Confit and Thyme Jus 28,00

Fried Mushrooms in a Riesling White Wine Sauce ^{a, g, c}

served with Homemade Bread Dumplings 18,00

Crispy Gilthead Filet ^{d, g}

fried on the skin, with Braised Cucumber and Rosemary Baby Potatoes 24,00

Boiled Beef ^g

with Horseradish, Pear Chutney, Root Vegetables
and Parsley Potatoes 24,00

Homemade Pumpkin Ravioli ^{a, g, c}

in fine Sage Butter, served with fried Black Salsify
and Pumpkin Puree 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

Homemade Bread Dumplings	5,00	Crisp Salad	5,00
Rosemary Baby Potatoes	5,00	Steakhouse Fries	5,00
Parsley Potatoes	5,00		



Deserts

Cannoli Siciliani ^{a, g, h}

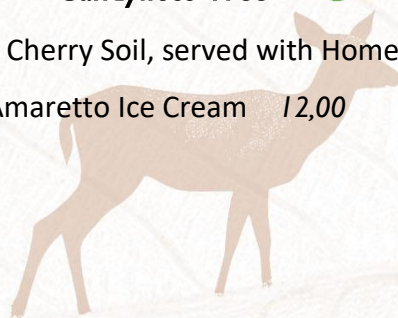
filled with Ricotta, coated with Pistachios
and Chocolate Chips 10,00

Lava Cake for melting away ^{a, g}

with Homemade Vanilla Ice Cream 8,00

Candyfloss Tree ^{a, g}

planted on Cherry Soil, served with Homemade
Amaretto Ice Cream 12,00




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 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 / 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

Coffee excellence for 156 years. The coffee from Julius Meinel is synonymous with quality. The values and missions of the traditional company is a classic Viennese coffee recipe.



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 1825