

Between Snow Stars and Candlelight



Glittering, flora and fauna wrap themselves in their classy winter coat. Frost rustles barely audibly and the white splendour trickles down in silent flakes. A contemplative time is dawning. Inside, families and friends gather around the warmth giving countenance of gently crackling candles.

Come together and savor the magical time between the conclusion of the year and a fresh beginning. With exquisite delicacies, savoury and sweet culinary delights – stylishly composed and prepared for you with the best ingredients from the region.

Ali Saad & Samadhy Torres

Restaurant SCALA

All prices in Euro

 – Vegetarian

 – Organic

 – Gluten free

 – Recommendation of the house

 – Special wine enjoyment

Starters

Creamy Chestnut Soup ^{&V}

with Crispy Bacon Bits and Cream Topping 10,00

Winterly Corn Salad ^{&V}

with Fruity Pomegranate Seeds,
Gratinated Fresh Goat Cheese and Fresh Orange Dressing 12,00

Vitello Tonnato ^{d, c, v}

on Crispy Salad 14,00

Our wine recommendations

White wine • Germany

Riesling "R736" 

Weingut Pawis – dry

0,2 l

9,50

Red wine • Georgia

Saperavi - BEDOBA

Kakheti Company LLC – dry

0,2 l

12,00

Main Courses

Crispy Tender Leg of Goose ^{a, g} 🍷

on Aromatic Red Cabbage with Apple,
served with Dumplings and a Fine Orange Sauce 26,00

Pink Roasted Duck Breast ^{a, g}

with Spicy-Fresh Pak Choi, Hokkaido Pumpkin,
Port Wine Jus and Macaire Potatoes 24,00

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

on a duet of Carrots and Parsnips,
served with Spinach Dumplings 26,00

Savoury Pretzel Dumplings tossed in Herb Butter ^{a, g, c} 🌿

with Caramelised Sweet Chestnuts
and Creamy Mushroom Sauce 18,00

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

Side Dishes: Macaire Potatoes, Fresh Salad, Pretzel Dumplings, Steakhouse Pommés, Truffle Tagliatelle 5,00

Butter & Sauces: Café de Paris, Truffle Butter, Chateaubriand Sauce, Pepper Sauce, Chimichurri inclusive



Deserts

Lava Cake for melting away ^{a, g, c} 

with Homemade Vanilla Ice Cream 9,00

Heavenly Panna Cotta with Amaretto ^{g, h} 

and Caramelised Almonds to crunch 8,00

Baked Apple SCALA ^{g, c}  

irresistible made in the style of our house 8,00

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

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