

MENU

THEATER HALL, PREMIUM BOXES
AND RESTAURANT SCALA

Dear guests,

good food tells stories – of places, people and special moments. On my **culinary journeys around the world**, I have gathered countless impressions, tastes and experiences that continue to inspire me. You will find them in our dishes - **reinterpreted in a modern way** and bearing my **personal signature**.

Together with my Sous Chef Christoph Schlomann and our 10-member kitchen team from **seven different countries**, we bring together aromas and influences from around the world. And perfectly suited to our show **“Disco”**, you can look forward to a cuisine full of **diversity, energy and joie de vivre** – inspired by the music, dance and artistry of our Wintergarten stage. The disco feeling begins on your plate.



Warmest regards,

Thomas Figovc

Thomas Figovc (Executive chef)

P.S.: My personal highlight of the show? When the first notes of **“Night Fever”** begin – then the disco feeling really comes alive.

Thomas Figovc

His culinary journey began in Carinthia and took him from Berlin around the world. After the opening of **Hotel Adlon** in 1997, he held positions as Sous Chef and Head Chef at renowned F&B Sternehäuser in **Singapore, Vancouver, Beirut and New Delhi**. For the past five years, he has shaped the Wintergarten's gastronomy as Executive Chef with passion, precision and creative finesse, incorporating influences from around the world into the culinary experience of our **variety shows**.



OPEN ON SHOW DAYS
4:30 PM – 10:00 PM

Enjoy our exquisite menus
or choose from our à la carte selection:

Table reservations via email at
gastronomie@wintergarten-berlin.de
or by phone 030 588 43 470

www.scala-restaurant.com

**EVEN WITHOUT
A SHOW TICKET,
YOU'RE VERY
WELCOME!**

SCALA
RESTAURANT IN WINTERGARTEN

MENU 1 “SOUL EXPLOSION”

Waldorf salad ^{H,J,K} - gluten- and lactose-free

Celery | orange | truffle mayonnaise
White balsamic vinegar | Extra virgin olive oil | pecans

Braised duck breast ^{A,D,G}

Cranberries | snowpeas | red cabbage | pretzel dumplings | orange sauce

Baked apple ring ^{A,D,G}

Stewed plums | Stracciatella ice cream

MENU 2 “BEATS & BEEF”

Thai Beef salad ^{I,L,H} - gluten- and lactose-free

Chili pearls | cucumber | basil | Asian Sriracha dressing

Surf and Turf ^{A,E,G} - glutenfree

Beef fillet and Tiger prawns | wild broccoli
Truffled potato gratin | pepper sauce

Lemon meringue tarte ^{A,D,G}

Braised pineapple | crumble | pumpkin egg liqueur sauce

MENU 3 “FUNKY FISH”

Tuna tartare & zucchini carpaccio ^{C,M,L,K} - gluten- and lactose-free

Pickled ginger | grilled asparagus | Balsamic pearls | wasabi-sesame dressing

Grilled salmon fillet ^{C,D} - lactose-free

Mediterranean vegetables | La Ratte potatoes | Sauce Vierge

Floating meringue island ^{A,G} - gluten free

Vanilla sauce | caramelized mango

MENU 4 “SATURDAY NIGHT FEVER”

Rainbow hummus ^{C,E,F,L} - gluten- and lactose-free

Pan-fried shrimps | salmon | cucumber crown

Beelitz corn-fed chicken breast „Marbella Style“ ^I - gluten- and lactose-free

Green olives | salt-cured capers | sun-dried tomatoes
Braised prunes | shallots | La Ratte potatoes | Olive oil, vinegar and brown sugar sauce

Yuzu cheese cake ^{A,D,G}

Cookie crumble | lime sauce

MENU 5 “FLOWER POWER”

Rainbow hummus ^{D,F,H,J,L,M} - lactose free

Asparagus | smoked tofu | cucumber crown

Artichokes “Marbella Style“ ^{gluten- and lactose-free}

Green olives | salt-cured capers | sun-dried tomatoes
Braised prunes | shallots | La Ratte potatoes | Olive oil, vinegar and brown sugar sauce

Yuzu cheese cake ^{A,D,G}

Cookie crumble | lime sauce

STARTERS



Tom Kha Hed soup ^{D,J,L,M - gluten- and lactose-free}

Mushroom fond | coconut milk | Asian mushrooms | vegetarian dumplings



Waldorf salad ^{H,J,K - gluten- and lactose-free}

Celery | orange | truffle mayonnaise

White balsamic vinegar | Extra virgin olive oil | pecans

Thai Beef salad ^{I,L,H - gluten- and lactose-free}

Chili pearls | cucumber | basil | Asian Sriracha dressing

Tuna tartare & zucchini carpaccio ^{C,M,L,K - gluten- and lactose-free}

Pickled ginger | grilled asparagus

Balsamic pearls | wasabi-sesame dressing

Rainbow hummus ^{C,E,F,L - gluten- and lactose-free}

Pan-fried shrimps | salmon | cucumber crown



Caesar salad "modern style" ^{A,D,G}

Sourdough croûtons | potato popcorn

Parmesan | vegan mayonnaise dressing

MAIN COURSES

Viennese veal Schnitzel ^{A,D,G,H,I}

Lukewarm potato salad | pumpkin seed oil | lingonberries | lemon

Braised duck breast ^{A,D,G}

Cranberries | snowpeas | red cabbage | pretzel dumplings | orange sauce

Surf and Turf ^{A,E,G - glutenfree}

Beef fillet and Tiger prawns | wild broccoli

Truffled potato gratin | pepper sauce

Grilled salmon fillet ^{C,D - lactose-free}

Mediterranean vegetables | La Ratte potatoes | Sauce Vierge



Artichokes "Marbella Style" ^{gluten- and lactose-free}

Green olives | salt-cured capers | sun-dried tomatoes

Braised prunes | shallots | La Ratte potatoes

Olive oil, vinegar and brown sugar sauce



Linguine porcini ^{A,D,G,I}

Porcini mushrooms | wild broccoli | green asparagus | truffle foam

FINE DINING. ELEGANT AMBIENCE.
AN UNFORGETTABLE EVENING.

RESTAURANT SCALA im
WINTERGARTEN VARIÉTÉ
POTSDAMER STR.96
10785 BERLIN



www.scala-restaurant.com

WE LOOK FORWARD
TO WELCOMING YOU!

DESSERT

Baked apple ring ^{A,D,G}

Stewed plums | Stracciatella ice cream

Lemon meringue tarte ^{A,D,G}

Braised pineapple | crumble | pumpkin egg liquer sauce

Floating meringue island ^{A,G - glutenfrei}

Vanilla sauce | caramelized mango

Yuzu cheese cake ^{A,D,G}

Cookie crumble | lime sauce

✓ Cheese selection ^{D,G,H,I}

Taleggio | Tête de Moine | goat cheese | herb cream cheese

Parmesan | mozzarella | cherry tomatoes | fig chutney | pecans | bread basket

SNACKS

Variété platter with bread basket & olive oil (for 2 people) ^{A,D,G,H,I}

- Austrian smoked ham | Carinthian sausage | venison ham
- Two small Viennese veal schnitzel | luke warm potatoe salad | lingonberries
- Taleggio | Tête de Moine | goat cheese | herb cream cheese
Parmesan | mozzarella | cherry tomatoes | fig chutney | pecans

Upgrade tip!

Variété platter incl. 2 glasses of Wintergarten Champagne 0.1 l

Trio of snacks ^{A,D,G,I}

Green olives | pretzel snack | Parmesan



DAILY CHANGING. FRESHLY SERVED.
BUSINESS LUNCH AT CAFÉ WINTERGARTEN.

ALLERGENS | ADDITIVES

A Eggs **B** Peanuts **C** Fish **D** Gluten **E** Crustaceans **F** Lupins **G** Milk
H Tree nuts **I** Sulphur dioxide and sulphites **J** Celery **K** Mustard **L** Sesam seeds **M** Soya **N** Molluscs

1 with colouring **2** with preservatives **3** with antioxidants **4** with flavour enhancers
5 with sulphur dioxide **6** with blackening agent **7** with phosphate **8** with milk protein **9** contains caffeine **10** contains quinine
11 with sweetener **12** contains a source of phenylalanine **13** waxed **14** with taurine **15** with curing salt containing nitrit