

STARTERS AND SOUPS

Label Rouge Salmon Tataki
with Baby Leeks, Pomegranate, Mango,
Asian Herbs & Aromatics, and Miso Mayonnaise € 23.50

G-E-P-S-MK-N-CY-MD-SS-SP

Aspic of Tyrolean Alpine Ox
with Pumpkin-Seed Vinaigrette,
Horseradish Mousse, Beer Radish
and a Small Salad Bouquet € 18.50

MK-MD-SP

Atlantic Lobster
served with Noilly Prat Foam,
Braised Baby Fennel and Saffron Risotto € 32.50

C-F-MK-CY-SP

Prime-Cut Beef Consommé
with Vegetables and Tyrolean Bacon Dumpling € 9.50

G-E-MK-CY

Iced Gazpacho
served with a Tomato & Basil Bruschetta € 9.50

G-MK-CY-SP

MAIN COURSE

Flash-Fried Bluefin Tuna Steak
with Piquant Udon Noodles, Wok Vegetables,
Bean Sprouts and Chilli Crisp Sauce € 32.50 | € 39.50

G-E-F-P-S-MK-N-CY-SS-SP

Grilled Fillet of Organic Arctic Char
with Creamy Porcini Mushroom Risotto
and Champagne Foam € 31.50 | € 36.50

G-F-MK-SP

Veal Fillet Piccata with Truffle Foam
served with Delicate Tagliatelle Pasta,
Mixed Vegetables and Fresh Summer Truffles € 39.50

G-E-MK-CY-MD-SP

Barolo-Braised Shoulder of Tyrolean Alpine Ox
with Potato & Horseradish Purée,
Fried Chanterelle Mushrooms and Lovage Foam € 34.50

G-E-MK-CY-MD-SP

‘Wiener Schnitzel’ of Tyrolean Milk-Fed Veal
with Cranberries and Parsley Potatoes € 34.50

G-E-MK-SP

Vegetarian

Delicate Tagliatelle Pasta
with Fresh Parsley
in a Creamy Chanterelle Mushroom Sauce € 22.50

G-E-MK-CY-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50

G-E-P-MK-SP

Cassata Parfait
served with Stewed Sour Cherries
and a Chocolate Praline € 14.50

G-E-P-MK-SP

Two Organic Yoghurt Variations
with Wild Berries and
Basil Ice-Cream € 14.50

G-E-P-MK-SP

French Raw-Milk Cheese
and Tyrolean Alpine Cheese
with a Selection of Chutneys € 21.50

MK-MD-SP

Hors d'Oeuvres | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 5.50

G - Gluten | C - Crustaceans | E - Eggs | F - Fish | P - Peanuts | S - Soybeans | MK - Milk | N - Nuts | CY - Celery | MD - Mustard | SS - Sesame Seeds | SP - Sulphites | L - Lupin | M - Molluscs