

## STARTERS AND SOUPS

Wheat Quesadillas  
with Piquant Chicken Filling,  
Avocado Dip and Tomato Salsa € 19.50

*G-MK-N-MD*

Salad of Winter Greens  
with Oven-Baked Pumpkin, Beetroot,  
Feta Cheese and Roasted Pumpkinseeds € 24.50

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

Pan-Fried Foie Gras  
served on Caramelised Apples  
and Banyuls Jus € 32.50

*G-L-O*

Prime-Cut Beef Consommé  
with Vegetables and Crepe Slivers € 9.50

*G-E-MK-CY*

Truffled Potato Foam Soup  
served with a Cream Cheese Crostini € 10.50

*G-E-MK-CY-SP*

## MAIN COURSE

Braised Octopus and Pan-Fried Monkfish Ensemble  
served with Sweet & Sour Saffron Fennel,  
Pesto Potatoes and White Tomato Foam € 33.50 | € 41.50

*F-MK-CY-SP*

Pan-Fried Fillet of Arctic Char  
with Creamy Spinach Risotto,  
Roasted Pine Nuts, Mixed Vegetables  
and Champagne Foam € 29.50 | € 34.50

*F-MK-CY-SP*

Pan-Fried Poulet Noir Chicken Breast  
in a Fruity Curry Sauce  
with Baked Banana and Fragrant Rice € 34.50

*A-C-G-L-O*

Braised 'Tafelspitz' of Tyrolean Milk-Fed Veal  
served with Homemade Pappardelle Pasta,  
Root Vegetables and Horseradish Foam € 36.50

*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*

Homemade Spinach Mezzelune  
with Onion Lard and Honey Tomatoes  
gratinated with Flavourful Mountain Cheese € 21.50

*G-E-MK-N-CY-SP*

## DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50

*G-E-P-MK-SP*

Pistachio & Chocolate Bar  
served with Raspberry Sorbet € 14.50

*G-E-P-MK-SP*

Sweet-Chestnut Variation  
served with Cassis Sorbet € 14.50

*A-C-E-G-O*

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*