

STARTERS AND SOUPS

Pan-Seared Scallop
served on a Delicate Chili & Fennel Salad,
Sorrel Leaves, Orange Vinaigrette
and Red Beetroot Gel € 26.50

G-C-F-MK-MD-SP

Medium-Rare Roast Beef
served with Edamame Cream,
Miso & Onion Jam, Mizuna Greens
and Marinated Shiitake Mushrooms € 23.50

G-MK-N-MD-SP

Veal-Stuffed Sweet Pointed Peppers
with Creamy Tomato Sauce,
Potato Purée
and Crispy-Fried Onions € 19.50

G-E-MK-CY-MD-SP

Hearty Prime-Cut Beef Consommé
with Mixed Vegetables
and Pinzgau-Style 'Farfel' Egg Barley € 9.50

G-E-MK-CYC

Tom Kha Gung
Thai Prawn & Coconut Soup € 14.50

C-F-P-N-CY-SS-SP

MAIN COURSE

Grilled Lake Trout Fillets
served with Creamed Truffled Kohlrabi,
Fresh Périgord Truffle
and Herb & Ricotta Gnocchi € 32.50 | € 38.50

G-F-MK-CY-SP

Grilled Bluefin Tuna Steak
served with Sweet & Sour Udon Noodles,
Wok-Fried Vegetables, Baby Pak Choi
and Soybean Sprouts € 36.50 | € 42.50

G-F-MK-CY-SP

Tender Beef Stroganoff
with Homemade Herb Spaetzle
and a Selection of Vegetables € 41.50

G-E-MK-CY-SP

Grilled Ayam Cemani Chicken Breast
served in Fruity Curry & Mango Sauce
with Coconut Foam, Baked Banana and Basmati Rice € 36.50

G-E-MK-CY-SP

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

G-E-MK-SP

Vegetarian

Vegetable Tempura Skewers
served with Asian Curry-Coleslaw,
Wasabi Mayonnaise and Mango & Chilli Dip € 22.50

G-MK-CY-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50

G-E-P-MK-SP

Crispy Baked Choux Pastry
served with Vanilla Cream
and Mango Sorbet € 14.50

G-E-P-MK-SP

Apple Cream Tartlet
served with Almond Cream
and Apple Sorbet € 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