

STARTERS AND SOUPS

Vitello Tonnato with Flash-Grilled Tuna,
Breaded Fried Caperberries, a Small Salad and Homemade
Rosemary Focaccia € 24.50

G--E-F-MK-MD-SP

Creamy Burrata Cheese with Heritage Tomato Varieties, Grilled Romaine Lettuce Hearts, Pine Nuts and Serrano Ham $\ \ \, \boldsymbol{ \varepsilon } \ \, 21.50$

G-MK-N-MD-SP

Three Variations of Dim Sum Dumplings
(with Shrimp, Organic Chicken and Vegetarian Filling)
served with Wakame Salad, Daikon Radish
and Ponzu Chili Sauce € 21.50

 \overline{G} -MK-CY-MD-SP

G-E-MK-CY

Wild Garlic Foam Soup served with a Tomato & Baby Leek Bruschetta \in 11.50 \overline{G} -E-MK-CY-SP

MAIN COURSE

Pan Fried Zander Fillet with Herb Foam, served with a Creamy Wild Garlic Risotto and Grilled Asparagus Tips $e 34.50 \mid e 39.50$ $\overline{G}\text{-F-MK-CY-SP}$

"Tournedos Rossini"
Pan-Seared Filet Mignon topped with Foie Gras served with Truffled Potato Purèe, Baby Vegetables, Portwine Jus and Fresh Truffle Shavings $\underbrace{ \in 58.50}_{G\text{-}E\text{-}MK\text{-}CY\text{-}SP}$

Tyrolean Milk-Fed Veal Slivers in a Creamy Zurich-Style Sauce served with Crispy Potato Rosti and Colourful Vegetables € 39.50

Vegetarian

G-E-MK-SP

G-E-MK-CY-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50

G-E-P-MK-SP

"Banana Split à la KCC"

Variation of Vanilla,

Caramelised Bananas

And Amaretto Almond Cream Sauce $\overline{G-E-P-MK-SP}$ $\in 14.50$

Fluffy-Baked Chunks of Rhubarb Pancake served with Tonkabean Ice Cream and Eggnog Custard $\underbrace{\text{$\in$ 14.50$}}_{G\text{-}E\text{-}P\text{-}MK\text{-}SP}$

French Raw-Milk Cheese and Tyrolean Alpine Cheese with a Selection of Chutneys $\underbrace{}$ 21.50 $\underline{\overline{}$ MK-MD-SP