

STARTERS AND SOUPS

Nicoise Salad
Colourful Lettuce
with Fresh Tuna, Quail Egg, Potatoes
and Green Beans € 22.50

E-F-MK-CY-MD-SP

Asian Beef Skewers á la KCC
with Piquant Marinated Green Papaya,
Lemongrass and Peanut Butter Dip € 23.50

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

Homemade Black-Pudding Ravioli
served on Caramelised Wine-Braised
Cabbage with Port-Wine Jus and
Horseradish Foam € 19.50

A-C-G-L-O

Prime-Cut Beef Consommé
with Liver Dumpling and
Mixed Vegetables € 9.50

G-E-MK-CY

Jerusalem Artichoke Foam Soup
with Roasted Almonds
and a Crispy Puff-Pastry Stick € 9.50

G-E-MK-CY-SP

MAIN COURSE

Wild-Caught Sea Bass Fillet
served with an Artichoke &
Tomato Medley, Rosemary Potatoes
and Saffron Foam € 34.50 | € 42.50

G-F-MK-CY-SP

Grilled Zander Fillet
served on a Creamy Porcini Mushroom Risotto
with Vegetables and Champagne Foam € 33.50 | € 39.50

G-F-MK-CY-SP

Flash-Fried 'Stroganoff' Beef Tenderloin Tips
served with Spätzle
and Mixed Vegetables € 39.50

G-MK-CY-SP

Barolo-Braised Leg of Lamb
with Braised Root Vegetables
and Creamy Rosemary Polenta € 35.50

G-MK-CY-MD-SP

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

G-E-MK-SP

Vegetarian

Homemade Pumpkin Ravioli
served on Creamy Parsnip Purée
with Sweet & Sour Marinated
Pumpkin and Sage Foam € 23.50

G-E-MK-CY-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50

G-E-P-MK-SP

Green-Apple Symphony
with Macadamia Nuts € 14.50

G-E-P-MK-SP

Puff-Pastry Pear Tart
served with Red Wine Sauce
and Nougat 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