

STARTERS AND SOUPS		MAIN COURSE	
Braised Octopus with Bell-Peper & Tomato Peperonata, Potato Chips and Thai Basil Pesto	€ 23.50	Pan-Fried Winter Cod Fillet served with a Creamy Spinach Risotto, Pine Nuts and Champagne Foam € 34.50	0 € 39.50
C-F-GMK-MD-SP		F-MK-CY-SP	'
Flambèed Picandou Goat Cheese with a Winter Salad Mix, Lime Dressing, Candied Fruits and Walnuts	€ 21.50	Grilled Wild-Caught Sea Bass Fillet served with Mediterranean Fregola Sarda, Mixed Vege and Green Leek Oil $\overbrace{F\text{-}MK\text{-}CY\text{-}SP}$	etables 0 € 42.50
MK-N-MD-SP			
Pan-Ceared Scallop served with Mashed Sweet Potato, Crispy Thai-Style Asparagus	0.06.50	Classic Tender-Boiled Tafelspitz of Tyrolean Aline OX served with Creamy Spinach Purèe, Sautèed Potatoes, Apple & Horseradish Relish and Chive Sauce	₹ € 36.50
and Chimichurri Sauce 	€ 26.50		
Boiled Beef Consommé with Vegetables and Liver Dumpling G-E-MK-CY	€ 9.50	Medium Rare Rump Steak of Tyrolean Milk-Fed Veal served with Potato Purée, Colourful Vegetables and Creamy Morel Mushroom Sauce	€ 43.50
Light Turnip Foam Soup with a Small Homemade Spring Roll G-C-F-S-MK-CY-SS	€ 12.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes G-E-MK-CY-SP Vegetarian	€ 34.50
		Truffle Pasta á la KCC: Homemade Tagliolini in Creamy Truffle Sauce With White Truffle Foam and Périgord Truffle Shavings	€ 32.50
		G-MK-CY-SP	02.00

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50 G-E-P-MK-SP

Mille-Feuille with Tahitian Vanilla Custard, Hazelnuts and Vanilla Ice Cream € 14.50

Chocolate Cherry Bar Topped with Caramel Sauce € 14.50

G-E-P-MK-SP

MK-MD-SP

G-E-P-MK-SP

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