

LUNCH MENU

Aspic of Tyrolean Alpine Ox
with Pumpkin-Seed Vinaigrette,
Horseradish Mousse, Beer Radish
and a Small Salad Bouquet € 18.50

Romaine Lettuce Hearts with Caesar Dressing,
Parmesan and Croutons € 16.50
- with Chicken Fillet Strips € 29.50
- with Prawns € 34.50

Prime-Cut Beef Consommé
with Vegetables and Tyrolean Bacon Dumpling € 9.50

Iced Gazpacho
served with a Tomato & Basil Bruschetta € 9.50

Dish of the Day € 22.50

Grilled Fillet of Organic Arctic Char
with Creamy Porcini Mushroom Risotto
and Champagne Foam € 31.50 | € 36.50

Barolo-Braised Shoulder of Tyrolean Alpine Ox
with Potato & Horseradish Purée,
Fried Chanterelle Mushrooms and Lovage Foam € 34.50

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

Delicate Tagliatelle Pasta
with Fresh Parsley
in a Creamy Chanterelle Mushroom Sauce € 22.50

KCC Burger
with Truffled French Fries and Spicy BBQ Sauce € 28.50

Mild Organic Chicken Thai Curry
with Mixed Vegetables and Basmati Rice € 32.50

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

Veal Patties with Mashed Potatoes,
Portwine Jus and Crispy-Fried Onions € 24.50

Spaghetti
Bolognese | in Tomato Sauce | Aglio e Olio € 19.50

Two Chocolate Mousse Variations
with Fresh Berries and Fruit Coulis € 13.50

BRUNCH SPECIALS

Piquant Beef Tartare with Truffle Mayonnaise,
Crispy Potato Rosti and a Salad Bouquet € 26.50

Prawn Tempura
with Spicy Mayonnaise and Guacamole € 19.50

Classic Organic Porridge
with Turmeric, Orange & Ginger € 10.50

2 Weisswurst Sausages
with a Soft Pretzel and Händlmaier Mustard € 9.50

Club Sandwich with Grilled Chicken Breast,
Bacon, Tomato, Lettuce,
Organic Egg and Cocktail Sauce € 23.50