

# LUNCH MENU

Wheat Quesadillas  
with Piquant Chicken Filling,  
Avocado Dip and Tomato Salsa € 19.50

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 Crepe Slivers € 9.50

Truffled Potato Foam Soup  
served with a Cream Cheese Crostini € 10.50

Dish of the Day € 22.50

Pan-Fried Fillet of Arctic Char  
with Creamy Spinach Risotto,  
Roasted Pine Nuts, Mixed Vegetables  
and Champagne Foam € 29.50 | € 34.50

Braised 'Tafelspitz' of Tyrolean Milk-Fed Veal  
served with Homemade Pappardelle Pasta,  
Root Vegetables and Horseradish Foam € 36.50

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

Homemade Spinach Mezzelune  
with Onion Lard and Honey Tomatoes  
gratinated with Flavourful Mountain Cheese € 29.50

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