

LUNCH MENU

Medium-Rare Roast Beef served with Edamame Cream, Miso & Onion Jam, Mizuna Greens		Dish of the Day	€ 22.50	Mild Organic Chicken Thai Curry with Mixed Vegetables and Basmati Rice	€ 32.50
and Marinated Shiitake Mushrooms	€ 23.50	Grilled Bluefin Tuna Steak served with Sweet & Sour Udon Noodles, Wok-Fried Vegetables, Baby Pak Choi		Three Variations of Dim Sum Dumplings (with Shrimp, Organic Chicken and Vegetarian Filling)	
Romaine Lettuce Hearts with Caesar Dressing,	0.1650	and Soybean Sprouts € 36.50	€ 42.50	served with Wakame Salad, Daikon Radish	0 01.50
Parmesan and Croutons	€ 16.50 € 29.50			and Ponzu Chili Sauce	€ 21.50
- with Chicken Fillet Strips - with Prawns	€ 29.50 € 34.50				
- with rawns	€ 34.00	Tender Beef Stroganoff with Homemade Herb Spaetzle	0 4150	Veal Patties with Mashed Potatoes, Portwine Jus and Crispy-Fried Onions	€ 24.50
Hearty Prime-Cut Beef Consommé with Mixed Vegetables		and a Selection of Vegetables	€ 41.50	- commission and comply - commission	
and Pinzgau-Style 'Farfel' Egg Barley	€ 9.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 34.50	Spaghetti Bolognese in Tomato Sauce Aglio e Olio	€ 19.50
Tom Kha Gung					
Thai Prawn & Coconut Soup	€ 14.50	Vegetable Tempura Skewers served with Asian Curry-Coleslaw,		Two Chocolate Mousse Variations with Fresh Berries and Fruit Coulis	€ 13.50
		Wasabi Mayonnaise and Mango & Chilli Dip	€ 22.50		
		KCC Burger with Truffled French Fries and Spicy BBQ Sauce	€ 28.50		

BRUNCH SPECIALS

Piquant Beef Tartare with Truffle Mayonnaise, Crispy Potato Rosti and a Salad Bouquet	€ 26.50	Classic Organic Porridge with Turmeric, Orange & Ginger	€ 10.50	Club Sandwich with Grilled Chicken Bacon, Tomato, Lettuce, Organic Egg and Cocktail Sauce	Breast, € 23.50
Prawn Tempura with Spicy Mayonnaise and Guacamole	€ 19.50	2 Weisswurst Sausages with a Soft Pretzel and Händlmaier Mustard	€ 9.50		