

LUNCH MENU

Flambèed Picandou Goat Cheese with a Winter Salad Mix, Lime Dressing,		Dish of the Day	€ 22.50	Mild Organic Chicken Thai Curry with Mixed Vegetables and Basmati Rice	€	32.50
Candied Fruits and Walnuts Romaine Lettuce Hearts with Caesar Dressing, Parmesan and Croutons - with Chicken Fillet Strips	€ 21.50 € 16.50 € 29.50	Pan-Fried Winter Cod Fillet served with a Creamy Spinach Risotto, Pine Nuts and Champagne Foam € 34.50	€ 39.50	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
- with Prawns Boiled Beef Consommé with Vegetables and Liver Dumpling	€ 34.50 € 9.50	Medium Rare Rump Steak of Tyrolean Milk-Fed Veal served with Potato Purée, Colourful Vegetables and Creamy Morel Mushroom Sauce	€ 43.50	Veal Patties with Mashed Potatoes, Portwine Jus and Crispy-Fried Onions	€	24.50
Light Turnip Foam Soup with a Small Homemade Spring Roll	€ 12.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 34.50	Spaghetti Bolognese in Tomato Sauce Aglio e Olio	€	19.50
		Truffle Pasta á la KCC: Homemade Tagliolini in Creamy Truffle Sauce With White Truffle Foam and Périgord Truffle Shavings	€ 34.50	Two Chocolate Mousse Variations with Fresh Berries and Fruit Coulis	€	13.50
		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 $ \ \ \ell \ 26.50$		Classic Organic Porridge with Turmeric, Orange & Ginger € 10.50		Club Sandwich with Grilled Chicken Breast, Bacon, Tomato, Lettuce, Organic Egg and Cocktail Sauce € 23.50	
Prawn Tempura		2 Weisswurst Sausages			
with Spicy Mayonnaise and Guacamole	<i>€</i> 19.50	with a Soft Pretzel and Händlmaier Mustard	<i>€</i> 9.50		