

## LUNCH MENU

Atlantic Lobster, served warm  
with Beetroot Carpaccio, Piquant Guacamole,  
Dried Honey Tomatoes and Wasabi Dip € 32.50

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 Semolina Dumpling € 9.50

Truffled Chestnut Foam Soup  
with Crispy Duck Gyoza € 13.50

Dish of the Day € 22.50

Fried Fillet of Wild-Caught Turbot  
with Sautéed Fresh Spinach, Stuffed Herb Gnocchi  
and Saffron Foam € 36.50 | € 42.50

Pinkroasted Medallions of Black Angus Beef "Dry Aged"  
served with Mashed Potatoes, Vegetables,  
Portwine Jus and Béarnaise Sauce € 49.50

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

Homemade Truffle Ravioli  
served on Celery Purée, with Creamy Truffle Sauce  
and Fresh Périgord Truffle Shavings € 28.50

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