

LUNCH MENU

Carpaccio of Label Rouge Salmon
with Lime Sour Cream,
Tomato Vinaigrette
and Batter Fried Prawn € 22.50

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

Hearty Prime-Cut Beef Consommé
with Vegetables and Semolina Dumpling € 10.50

Watercress Foam Soup
served with a Homebaked Ham Croissant € 10.50

Dish of the Day € 22.50

Seabass Fillet fried in Herb Butter
served with Grilled Vegetables,
Rosemary Potatoes and Basil Oil € 34.50 | € 42.50

Medium-Rare Tournedos of Milk-Fed Veal
served with a Creamy Truffle Risotto,
two Cauliflower Variations
and Fresh Summer Truffle Shavings € 44.50

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

Creamy Morel & Pea Risotto
with two Asparagus Variations
topped with Finely Chopped Lovage € 23.50

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