

STARTERS AND SOUPS

Atlantic Lobster, served warm,
on Marinated Beetroot Carpaccio
with Spicy Guacamole
€ 29.50
C-E-MK-MD-SP

Tender Marinated Beef
and Tête de Veau Panée
with Tomato Vinaigrette,
Herbed Sour Cream
and Fresh Wild Herbs
€ 18.50
G-MK-MD-SP

Creamy Chanterella Ragout
with Fluffy Quark Dumplings
€ 19.50
G-E-MK-CY-SP

Classic Viennese Soup:
Flavourful Consommé
with Vermicelly Noodles, Vegetables
and Beef Cubes
€ 12.50
G-E-MK-CY-SP

Curried Lemongrass Soup
with Gyoza Dumpling
€ 12.50
MK-CY-SP

MAIN COURSE

Fried Label Rouge Salmon
served on Vegetable Curry
and Basmati Rice
with Carrot and Ginger Foam
€ 35.50 | € 39.50
G-F-MK-CY-MD-SP

Grilled Turbot Fillet
with Champagne Foam,
served with Artichoke and Tomato Medley
and Stuffed Spinach Gnocchi
€ 33.50 | € 39.50
G-F-P-S-MK-N-CY-SS-SP

Tournedos of Tyrolean Alpine Ox
served with with Pumpkin Risotto,
Baby Leeks and Rosemary Jus
€ 46.50
MK-CY-SP

Creamy Goulash of KCC Pasture Fed Veal
served with Herbed Quark Spätzle and Vegetables
€ 34.50
G-E-MK-CY- SP

Viennese Schnitzel
Breaded Escalope of Veal
with Cranberries and Parsley Potatoes
€ 37.50
G-E-MK-SP

Vegetarian

Creamy Chanterelle Risotto
with Baby Asparagus, Honey Tomatoes
and Herb Foam
€ 23.50
G-E-MK-CY-SP

DESSERTS AND CHEESE SELECTION

KCC Dessert Variation
A-C-E-G-O € 21.50

“Rum Baba”
with Mixed Wild Berries
and Pistachio Parfait
€ 14.50
G-E-P-MK-SP

Black Forest á la KCC
Dark Chocolate Mousse,
Cherry Compote
and Brandied Cherry Ice Cream
€ 14.50
C-E-P-MK-SP

French Raw-Milk Cheese
and Tyrolean Alpine Cheese
with a Selection of Chutneys
€ 21.50
MK-MD-SP

Hors d'Oeuvres | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 6.50

G - Gluten | C- Crustaceans | E- Eggs | F- Fish | P- Peanuts | S- Soybeans | M - Milk | N- Nuts | CY- Celery | MD- Mustard |SS - Sesame Seeds | SP- Sulphites | L- Lupin | M- Molluscs