

STARTERS AND SOUPS

Two variations of Tyrolean Highland Ox  
(Piquant beef tartare and marinated "Tafelspitz")  
served with herb sour cream, pickled beech mushrooms  
and batter-dipped onion rings € 26.50

*G-E-MK-MD-SP*

Atlantic Lobster, served warm,  
with homemade Ribbon Pasta  
and Crustacean Foam € 32.50

*G-C-F-MK-CY-SP*

Three Dim Sum Variations  
(shrimp, organic chicken and vegetarian filling)  
with wakame salad, daikon radish  
and chilli ponzu soy sauce € 21.50

*G-F-P-S-MK-N-MD-SS-SP*

Prime-cut beef consommé  
with vegetables and a pressed cheese dumpling € 9.50

*G-E-MK-CY*

Truffled chestnut foam soup  
with an apricot & rosemary cone € 14.50

*G-MK-CY-SP*

MAIN COURSE

Grilled fillet of wild-caught Dover Sole  
Served with sautéed spinach, pine nuts,  
Pesto potatoes and saffron foam € 36.50 | € 44.50

*F-MK-CY-SP*

Pan-fried Skrei winter cod fillets  
served on a lime & spring onion risotto  
with Thai-style asparagus and herb foam € 33.50 | € 39.50

*F-MK-CY-SP*

Surf & Turf  
Beef fillet and Black Tiger prawns  
served with creamy mashed sweet potatoes,  
broccoli rabe, port wine jus  
and Béarnaise sauce € 52.50

*G-F-E-MK-CY-SP*

Wiener Schnitzel of Tyrolean milk-fed veal  
served with cranberry sauce  
and parsley potatoes € 34.50

*G-E-MK-SP*

Vegetarian

Vegetable Tempura skewers  
served with curried carrot & coleslaw salad  
and avocado & chilli dip € 24.50

*G-E-F-P-S-MK-N-CY-SS-SP*

DESSERT AND CHEESE SELECTION

KCC dessert variation € 21.50

*G-E-P-MK-SP*

Rolled pancakes with quark filling  
served with stewed sour cherries  
and rum quark ice-cream € 14.50

*G-E-P-MK-SP*

Creamy chocolate tart  
with clementines and mascarpone ice-cream € 14.50

*G-E-P-MK-SP*

French raw-milk cheese  
and Tyrolean Alpine cheese  
with a selection of chutneys € 21.50

*MK-MD-SP*