

STARTERS AND SOUPS

Flambéed Label Rouge Salmon with Pomelo,
Avocado, Mashed Sweet Potatoes and Thai Asparagus,
served with Goma Dressing and Yuzu Mayonnaise € 23,50
G-E-MK-CY-MD-SP

Autumn Salad
with Roasted Pumpkin, Marinated Goat Cream Cheese
and Piemontese Hazelnuts € 21,50
MK-P-N-MD-SP

Grilled Black Tiger Prawns
served on a Creamy Artichoke & Tomato Risotto
with Lobster Foam € 24,50
G-F-MK-CY-SP

Hearty Prime-Cut Beef Consommé
with “Kaiserschöberl”
(Baked Egg Soufflé Cubes) € 10,50
G-E-MK-CY-SP

Cauliflower Foam Soup
with Crispy Duck Gyoza € 12,50
G-E-MK-CY-SP

MAIN COURSE

Grilled Fillet of Arctic Char
with Truffle Foam, Creamy Salsify, Herb Gnocchi
and Autumn Truffle Shavings € 32,50 | € 38,50
G-E-F-MK-CY-SP

Cod Fillet
with Saffron Foam, Sautéed Spinach, Pine Nuts
and Parsley Potatoes € 32,50 | € 38,50
F-MK-CY-SP

Medium-Rare Medallions of Milk-Fed Veal
on Creamy Truffle Risotto
with Two Cauliflower Variations
and Portwine & Truffle Jus € 46,50
G-E-MK-CY-SP

Grilled Dry-Aged Ribeye Steak
with Bacon-Wrapped Green Beans, Rosemary Potatoes au Gratin,
Herb Butter and Portwine Jus € 49,50
G-E-MK-CY-SP

Viennese Schnitzel
of Tyrolean Milk-Fed Veal with Cranberries
and Parsley Potatoes € 35,50
A-C-G-O

Vegetaria
Stuffed Sweet Potatoes
with Leafy Spinach, Feta Cheese, Honey Tomatoes
and Basil Pesto € 22,50
MK-CY-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21,50
G-E-P-MK-SP

Sugar & Cinnamon-Dusted Churros
served with Vanilla Cream
and Sour Cherries € 14,50
G-E-P-MK-SP

Crunchy Tonka-Bean Chocolate Bar
with Two Banana Variations
and Fresh Passion Fruit € 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

Hors d'Oeuvres | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 5.50

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