

STARTERS AND SOUPS		MAIN COURSE	
KCC Summer Roll with Prawns, Avocado, Rice Noodles and Papaya served with Nuoc Cham Dipping Sauce	€ 24.50	Grilled Fillet of Label Rouge Salmon served with Creamy Spinach Purée, Truffled Mashed Potatoes and Fresh Summer Truffle Shavings	€ 33.50 € 39.50
G-B-E-F-P-S-MK-MD-SS-SP		G-E-F-MK-CY-SP	
White Tomato Mousse served with Basil Pesto, Heirloom Tomatoes, Fresh Rocket and Cream Cheese Pralines	€ 19.50	Flash-Grilled Yellowfin Tuna Steak served with Sweet & Sour Wok Vegetables, Mung Bean Sprouts and Basmati Rice	<i>€</i> 34.50 <i>€</i> 41.50
G-MK-MD-SP		"Surf & Turf"	
Homemade Porcini Mushroom Tortelloni with Smoked Scamorza Cheese, Parsnip Purée and fresh Lovage $\overline{G\text{-}E\text{-}MK\text{-}CY\text{-}SP}$	€ 21.50	Beef Fillet and King Prawn served with Celeriac Purée, Green Beans with Bacon, and Portwine Jus F-MK-CY-SP	€ 49.50
Prime-Cut Beef Consommé with Vegetables and a Truffle Flan Cubes $\overline{\text{G-E-MK-CY}}$	€ 10.50	Zweigelt-Braised Cheek of Tyrolean Veal served on a Creamy Chanterelle Risotto with Root Vegetables and Lovage Foam G-E-MK-CY-MD-SP	€ 36.50
Creamy Tomato Soup infused with Gin, served with a Mozzarella Skewer G-E-CY-SP	€ 11.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 34.50
		Vegetarian Aubergine & Spinach Lasagne with Grana Padano Cheese, Tomatoes, Basil and Yellow Bell-Pepper Foam G-E-MK-CY-SP	€ 23.50

DESSERT AND CHEESE SELECTION

KCC Dessert Variation \mathfrak{C} 21.50 \overline{G} -E-P-MK-SPSweet Plum Jam Ravioli served with Vanilla Cream, Poppyseed & Butter Crumble

€ 14.50

G-E-P-MK-SP

and Stracciatella Ice Cream

"KCC Flowerpot"

Layers of Mascarpone, Sour Cherry,

Chocolate Sponge and Cocoa Sorbet \overline{G} -E-P-MK-SP

French Raw-Milk Cheese and Tyrolean Alpine Cheese with a Selection of Chutneys \mathcal{E} 21.50 $\overline{MK-MD-SP}$