

STA	RT	ERS	AND	SO	UPS

Carpaccio of Label Rouge Scottish Salmon on Sour-Cream-Marinated Tomatoes

and Grilled Romaine Lettuce € 24.50

G-E-MK-CY-MD-SP

Autumn Salad

with Pickled Pumpkin, Black Walnuts,

Foie Gras Terrine and Pan-Seared Quail Breast € 24.50

G-C-E-F-MK-MD-SP

Blood-Sausage Ravioli

on Bavarian-Style Cabbage, Horseradish Sauce and

Crispy Bacon € 21.50

G-E-MK-CY-SP

Hearty Prime-Cut Beef Consommé

with Semolina Dumpling € 10.50

G-E-MK-CY-SP

Tom Kha Goong

Thai Prawn & Coconut Soup

infused with Lemongrass and Vegetables € 14.50

G-E-MK-CY-SP

MAIN COURSE

Crispy Pan-Seared Zander Fillet

on a Creamy Cabbage & Vegetable Medley,

served with Violet Mustard Sauce

and Parsley Potatoes € 32,50 | € 38,50

G-E-F-MK-CY-MD-SP

Flash-Grilled Fillet of Yellowfin Tuna

served on Wok Vegetables

and Basmati Rice \mathfrak{C} 35.50 $\mid \mathfrak{C}$ 43.50

C-F-MK-CY-SP

Venison Loin Steak

in a Nut & Cranberry Crust served on Parsnip Purée,

Red Cabbage & Apple, Fried Tyrolean Potato "Paunzen"

and Juniper Cream Sauce € 45.50

G-E-MK-CY-MD-SP

Braised Roulade of Tyrolean Ox

served on Truffled Potato Purée with Root Vegetables

and Crispy-Fried Onions € 36.50

G-E-MK-CY-MD-SP

Viennese Schnitzel

of Tyrolean Milk-Fed Veal with Cranberries

and Parsley Potatoes € 35.50

A-C-G-O

Vegetaria

Piquant Massaman Curry with Pumpkin,

Coconut Milk, Chickpeas and Basmati Rice € 22.50

G-P-S-CY-SS-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation € 21.50

G-E-P-MK-SP

Fried Battered Apple Rings

served in Vanilla Sauce

with Caramel Ice Cream € 14.50

G-E-P-MK-SP

Variation of Pumpkin, Chocolate

and Williams Pear € 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