

STARTERS AND SOUPS		MAIN COURSE
Cod Ceviche with Leche de Tigre with Coconut, Red Onion, Baby Corn, Sweet Potatoes, Avocado und Coriander ————————————————————————————————————	€ 23.50	Grilled Zander Fillet with Riesling White Wine Foam served on a Potato & Chanterelle Goulash with Sautéed Baby Leeks
Carpaccio of Tyrolean Beef Fillet served with Taleggio Cheese, Pine Nuts, Aged Balsamic, Grana Padano and Roasted Romaine Lettuce  G-E-MK-MD-SP	€ 24.50	Pan-Seared Gilthead Bream Fillet on a Mediterranean Vegetable Risotto and White Tomato Foam
Chanterelle Pasta Delicate Homemade Tagliolini Refined with Parsley and Fresh Chanterelles  G-E-MK-CY-SP	€ 21.50	Flash-Grilled Beef Fillet Tips of Tyrolean Alpine Ox served in a Creamy Chanterelle Sauce with Spring Vegetables and Fluffy Herb Spätzle $$ 39.50 $$ $$ $$ 39.50 $$
Prime-Cut Beef Consommé with Vegetables and a Semolina Dumpling G-E-MK-CY	€ 9.50	Medium-Rare Saddle of Venison served with Rowanberry & Port Wine Jus, Celery Root Purée, Golden Baked Semolina Strudel and Broccoli Rabe $\underbrace{C-MK-CY-SP}$
Chilled Cucumber Gazpacho with Crab and Truffled Scrambled Egg  G-C-E-F-CY-SP	€ 9.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes $\underbrace{G\text{-}E\text{-}MK\text{-}SP}$ $\underbrace{\text{34.50}}$
		VegetarianHomemade Herb Gnocchiwith Baby Spinach, Tomberry Tomatoes,Pine Nuts and Parmesan€ 23.50 $\overline{G}$ - $E$ - $MK$ - $CY$ - $SP$

## DESSERT AND CHEESE SELECTION **KCC Dessert Variation** € 21.50 G-E-P-MK-SP Crispy Wafer Cone with Two Wild-Berry Variations, Yoghurt Mousse and Marshmallows € 14.50 G-E-P-MK-SP Choux-Pastry Churros with Vanilla Cream and Passionfruit 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