

€ 21.50

€ 14.50

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STARTERS AND SOUPS		MAIN COURSE	DESSERT AND CHEESE SELECTION
Homemade Spring Roll filled with Wagyu Beef, Shiitake Mushrooms, Glass Noodles and Asian Vegetables, served with Nuoc Cham Dipping Sauce	€ 23.50	Pan-Seared Cod Fillet in a Paprika & Chorizo Jus served with Mediterranean Fregola Sarda and Braised Baby Fennel $\Cite{G-E-F-MK-CY-MD-SP}$ $\Cite{G-E-F-MK-CY-MD-SP}$	KCC Dessert Variation  ———————————————————————————————————
G-E-F-P-S-MK-N-CY-MD-SS-SP  Carpaccio of Label Rouge Salmon with Lime Sour Cream, Tomato Vinaigrette		Seabass Fillet fried in Herb Butter served with Grilled Vegetables, Rosemary Potatoes and Basil Oil $\notin$ 34.50 $\mid$ $\notin$ 42.50 Chocolate Dome with Creme Brûlée Core,	G-E-P-MK-SP  Chocolate Dome
and Batter Fried Prawn  G-B-D-G-M-O	€ 22.50	Barolo-Braised Shoulder of Tyrolean Alpine Ox with Potato & Horseradish Purée,	Blood-Orange Supreme, and Pina Colada Ice Cream $\in 14.5$ $\overline{G}\text{-}E\text{-}P\text{-}MK\text{-}SP}$
Verona Asparagus Ciabatta with Atlantic Lobster (served warm), Herb Oil and Orange Hollandaise Sauce	<i>€ 32.50</i>	Root Vegetables and Horseradish Foam $\in 34.50$ $\overline{MK}$ -CY-SP	French Raw-Milk Cheese and Tyrolean Alpine Cheese
A-C-E-F-MK-CY-SP		Medium-Rare Tournedos of Milk-Fed Veal served with a Creamy Truffle Risotto, two Cauliflower Variations	with a Selection of Chutneys $ \underbrace{C} 21.5 $ $ \overline{MK-MD-SP} $
Hearty Prime-Cut Beef Consommé with Vegetables and Semolina Dumpling G-E-MK-CY	€ 10.50	and Fresh Summer Truffle Shavings	
Watercress Foam Soup served with a Homebaked Ham Croissant	€ 10.50	Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes  G-E-MK-SP	
G-E-MK-CY-SP		Vegetarian         Creamy Morel & Pea Risotto         with two Asparagus Variations         topped with Finely Chopped Lovage       € 23.50 $\overline{MK}$ -CY-SP	