

€ 21.50

€ 14.50

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STARTERS AND SOUPS		MAIN COURSE		DESSERT AND CHEESE SEI	LECTION
Mediterranean Vegetable Salad with Grilled Scallops, Rosemary Focaccia, Olives, Capers, Basil and Marinated Wild Herbs	€ 25.50	Pan-Seared Golden Trout Fillet with Creamy, Lemony Leeks, Sepia Gnocchi and Champagne Foam € 32.50 €	£ 36.50	KCC Dessert Variation G-E-P-MK-SP	€ 21.50
Two Variations of Tyrolean Alpine Ox (Piquant Beef Tartare and Marinated Boiled Prime Cut) with Herbed Sour Cream, Pickled Chanterelles, Tomato Vinaigrette and Batter-Fried Onion Ring G-E-MK-MD-SP	€ 23.50	G-E-F-MK-CY-SP Grilled Wild-Caught Label Rouge with Coconut Foam, piquant Vegetable Curry, Sugar-Snap Peas, Soybean Sprouts and Fragrant Rice F-P-S-MK-N-CY-SP	£ 39.50	Viennese-Style Crêpes with Sweet Curd-Cheese Filling served with Elderberry Compote and Tahitian Vanilla Ice Cream G-E-P-MK-SP	€ 14.50
Fluffy Potato & Black Pudding Dumpling served on Creamy Sauerkraut, Horseradish Foam and Flavourful Veal Jus	€ 18.50	Dry Aged Alpine Ox Entrecôte, served medium rare, with Asparagus & Potato Rosti, Spring Onions, Tomberry Tomatoes,	£ 41.50	Cappuccino Mousse with Two Sour-Cherry Variations, Hazelnut Cream and Dark Chocolate G-E-P-MK-SP French Raw-Milk Cheese	€ 14.50
Classic Viennese Soup: Hearty Prime-Cut Beef Consommé with Fine Noodles, Beef Cubes and Mixed Vegetables G-E-MK-CY	€ 12.50	Barolo-Braised Lamb Shank with Creamy Polenta, Root Vegetables, and Grilled Asparagus Tips G-MK-CY-SP	C 36.50	and Tyrolean Alpine Cheese with a Selection of Chutneys MK-MD-SP	€ 21.50
Apple & Celery Foam Soup with Fried Onion Pesto and a Crisp Puff Pastry $\overline{A-C-G-L-O}$	€ 10.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes G - E	34.50		
		Vegetarian Creamy Tortelloni			

with Two Asparagus Variations,

 $G ext{-}E ext{-}MK ext{-}CY ext{-}SP$

Chanterelle Mushrooms, Peas and Smoked Mozzarella $~\in~24.50$