

STARTERS AND SOUPS		MAIN COURSE	DESSERT AND CHEESE SELECTI	ON
Beef Aspic of Tyrolean Highland Ox served on Bavarian Radish Carpaccio with a Small Side Salad		Grilled Wild-Caught Seabass Fillet served on Mediterranean Fregola Sarda and Champagne Foam	KCC Dessert Variation $\overline{G\text{-}E\text{-}P\text{-}MK\text{-}SP}$	€ 2
and Pumpkinseed & Tomato Vinaigrette	€ 19.50	G-F-MK-CY-SP	Chocolate Soufflé with Molten Centre, served with Mascarpone Foam and Mango Sorbet	€ 1
Battered Asparagus Cordon Bleu		Pan-Fried Wild Salmon Fillet with Truffle Foam served on Creamed Spinach, Mixed Vegetables	G-E-P-MK-SP	
with a Colourful Spring Salad, Quail's Egg, New Potatoes and Bolzano Sauce G-E-MK-N-MD-SP	€ 22.50	and Truffled Potato Purée € 35.50 € 39.50 G-F-MK-CY-SP	Variation of Curd Cheese with Raspberry & Rhubarb $\overline{G-E-P-MK-SP}$	€ 14
Ramiro Peppers with Veal Stuffing, served in Creamy Tomato Sauce	c 99.50	Piccata of Tyrolean Veal Fillet with Delicate Fettuccine Pasta in Creamy Truffle Sauce topped with Fresh Truffle Shavings € 43.50	French Raw-Milk Cheese and Tyrolean Alpine Cheese	
with Potato Purée and Crispy-Fried Onions G-E-MK-CY-MD-SP	€ 22.50	G-E-MK-CY-SP	with a Selection of Chutneys MK-MD-SP	€ 2
Prime-Cut Beef Consommé with Vegetables and Beef Liver Dumplings $\overline{G\text{-}E\text{-}MK\text{-}CY}$	€ 10.50	Medium-Rare Breast of Muscovy Duck served on Creamy Foie Gras & Grape-Risotto, with Preserved Lingonberries and Banyuls-Jus		
Wild Garlic Foam Soup with Baby Leek & Tomato Bruschetta G-MK-CY-SP	€ 10.50	Viennese Schnitzel of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes		
		Vegetarian Homemade Wild-Garlic Mezzelune served with a Creamy Green Pea & Asparagus Ragout		

€ 21.50

Sorbet € 14.50

€ 14.50

€ 21.50

and Lovage Foam

G-E-MK-CY-SP

€ 24.50