



STARTERS AND SOUPS

Slow-Roasted Pumpkin and Creamy Burrata Cheese served with a Leafy Autumnal Salad with Pomegranate Seeds and Sesame Dressing	€ 21.50
<i>G-E-F-MK-CY-MD-SP</i>	
Beetroot-Cured Salmon Fillet with Gin & Tonic, Cucumber and Buttermilk & Dill Oil	€ 23.50
<i>G-E-MK-MD-SP</i>	
Sous-Vide Egg served with Celeriac Purée, Pan-Seared Foie Gras, Port-Wine Jus and Truffle Foam	€ 29.50
<i>MK-CY-SP</i>	
Flavourful Tri-Tip Beef Consommé with Vegetables and Traditional Liver Dumpling	€ 11.50
<i>G-E-MK-CY</i>	
Pumpkin Foam Soup served with Croutons and Pumpkin Seed Oil	€ 13.50
<i>G-E-F-MK-CY-SP</i>	

MAIN COURSE

Turbot Fillet on Sautéed Spinach & Toasted Pine Nuts, with Saffron Foam and Fresh Lime Purée	€ 36.50 € 42.50
<i>F-MK-CY-MD-SP</i>	
Crispy-Fried Zander Fillet on a Piquant Potato Goulash with Vegetables	€ 31.50 € 36.50
<i>F-MK-CY-SP</i>	
Medium-Rare Grilled Rack of Lamb in a Herb Crust, served with Bacon-Wrapped Green Beans, Potato Gratin and Thyme Jus	€ 41.50
<i>G-MK-CY-SP</i>	
Two Variations of Tyrolean Milk-Fed Veal (Braised Cheek and Medium-Rare Fillet) with Shallot Risotto and Steamed Vegetables	€ 39.50
<i>G-E-MK-CY-SP</i>	
Viennese “Schnitzel” of Veal served with Cranberries and Parsley Potatoes	€ 37.50
<i>G-E-MK-SP</i>	
<i>Vegetarian</i>	
Porcini Mushroom Ravioli in a brown Butter Sauce, with Cherry Tomatoes Alpine Cheese and Autumn Truffle	€ 24.50
<i>G-E-MK-SP</i>	

DESSERT AND CHEESE SELECTION

KCC Dessert Variation	€ 21.50
<i>G-E-P-MK-SP</i>	
Creamy Chocolate & Tonka Bean Slice served with Banana Ice Cream and Raspberries	€ 14.50
<i>G-E-P-MK</i>	
Traditional Apple “Schmarren” (Fluffy-Baked Shredded Pancake) With Vanilla Ice Cream And Caramel-Sauce	€ 14.50
<i>G-E-P-MK-SP</i>	
French Raw-Milk Cheese and Tyrolean Alpine Cheese with a Selection of Chutneys	€ 21.50
<i>MK-MD-SP</i>	

Hors d’Oeuvres | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 6.50

G - Gluten | C - Crustaceans | E - Eggs | F - Fish | P - Peanuts | S - Soybeans | MK - Milk | N - Nuts | CY - Celery | MD - Mustard | SS - Sesame Seeds | SP - Sulphites | L - Lupin | M - Molluscs