

STARTERS AND SOUPS

Beef Tartare of Tyrolean Milk-Fed Veal
served with Raw-Marinated Asparagus,
Breaded Egg Yolk, Wild Herbs
and Truffle Mayonnaise

€ 23.50

E-MK-MD-SP

Niçoise Salad
with Fresh Bluefin Tuna, Quail Egg,
Green Beans, Potatoes, Olives
and Red Onion

€ 22.50

G-E-F-MK-MD-SP

Ghee-Fried Asparagus Cordon Bleu
served with a Wild Herb Salad
and traditional Bozner Sauce

€ 21.50

G-E-MK-CY-SP

Hearty Prime-Cut Beef Consommé
with Veal Strudel
and Vegetable Cubes

€ 10.50

G-E-MK-CY

Carrot & Ginger Foam Soup
served with a Small Spring Roll

€ 10.50

G-E-MK-CY-SP

MAIN COURSE

Label Rouge Salmon Carpaccio (served warm)
with Sorrel & Champagne Foam,
Pan-Seared Asparagus
and Wild Rice

€ 32.50 | € 38.50

F-MK-CY-SP

Grilled Wild-Caught Monkfish Medallions
served on a Creamy Crab & Fennel Risotto
with Champagne Foam

€ 36.50 | € 44.50

C-F-MK-CY-SP

Barolo-Braised Beef Roulade
served with Truffled Potato Purée
and Spring Vegetables

€ 36.50

G-MK-MD-CY-SP

Grilled Chop of Tyrolean Alpine Veal
served with White Marchfeld Asparagus,
New Potatoes and Hollandaise Sauce

€ 44.50

E-MK-CY-SP

‘Wiener Schnitzel’ of Tyrolean Milk-Fed Veal
with Cranberries and Parsley Potatoes

€ 34.50

G-E-MK-SP

Vegetarian

White Asparagus from Austria’s Marchfeld Region
served with New Potatoes
and Hollandaise Sauce

€ 23.50

E-MK-CY-MD-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation

€ 21.50

G-E-P-MK-SP

Chocolate Soufflé
with a Liquid Core served with Amaretto Foam
and Williams Pear Sorbet

€ 14.50

G-E-P-N-MK-SP

Eggnog Variation
with Red Berries and Sweet Mint Pesto

€ 14.50

G-E-P-N-MK-SP

French Raw-Milk Cheese
and Tyrolean Alpine Cheese
with a Selection of Chutneys

€ 21.50

MK-MD-SP

Hors d’Oeuvres | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 5.50

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