

STARTERS AND SOUPS

Tuna Carpaccio with Yuzu Vinaigrette
Spring Onions, Pencil Asparagus, Creamy Guacamole,
Kimchi Sesame Seeds
and Shallow-Fried Gyoza Dumplings

€ 23,50

G-E-F-M-CY-MD-SP

White Tomato Mousse
with Serrano Ham, Grilled Mediterranean
Vegetable Salad, Aged Balsamic
and Rosemary Focaccia

€ 19,50

G-E-MK-MD-SP

Truffled Creamy Polenta
with Veal Jus, Porcini Mushrooms, White Truffle Foam
and Fresh Truffle Shavings

€ 21,50

MK-CY-SP

Flavourful Tri-Tip Beef Consommé
with Vegetables and Semolina Dumpling

€ 11,50

E-MK-CY

Regional Wild Mushroom Foam Soup
served with a Beef Tartare Cone

€ 13,50

G-E-F-MK-CY-SP

MAIN COURSE

Pan-Fried Fillet of Arctic Char
served with a Creamy Lentil,
Vegetable Medley, Pea Shoots
and Purple Mustard Foam

€ 29,50 | € 36,50

F-MK-CY-MD-SP

Grilled Fillet of Wild-Caught Sea Bass
served on a Saffron-Fennel Risotto
with Vegetables and Champagne Foam

€ 35,50 | € 42,50

F-MK-CY-SP

Tender Beef Stroganoff
with Butter-Tossed “Spaetzle”
and Seasonal Vegetables

€ 39,50

G-MK-CY-SP

Medium-Rare Noisettes of Young Venison
served with Parsnip Purée, Broccoli
Rabe, Austrian-Style Gnocchi,
and Rowanberry -Dark Chocolate Jus

€ 43,50

G-E-MK-CY-SP

Viennese “Schnitzel” of Veal
served with Cranberries and Parsley Potatoes

€ 37,50

G-E-MK-SP

Vegetarian
Pumpkin Massaman Curry
with Coconut Milk, Chickpeas and Soybean Sprouts,
served with Naan Bread

€ 24,50

G-E-MK-CY-SP

DESSERT AND CHEESE SELECTION

KCC Dessert Variation

€ 21,50

G-E-P-MK-SP

Sweet Quark Mousse with White Chocolate
and Two Wild-Berry Interpretations

€ 14,50

G-E-P-MK-SP

Fluffy Chocolate Soufflé
served with Sour-Cherry Compote
and Tonka-Bean Ice Cream

€ 14,50

G-E-P-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 | € 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