

## STARTERS AND SOUPS

Medium-Rare Saddle of Veal  
served with Pumpkin & Sweet Potato Purée,  
Pickled Baby Vegetables, Homemade Focaccia,  
Truffle Mayonnaise and Wild Herbs

€ 26.50

Cured Arctic Char  
served with Imperial Caviar,  
Homemade Blinis, Sour Cream,  
Pressed Cucumber Salad, Beetrots  
and Egg Yolk Cream

*G-E-F-MK-MD-SP*

King Prawn Tempura served with Mizuna Salad,  
Sugar Snap Peas, Edamame Soy Beans,  
Sesame Dressing and Spicy Kimchi Mayonnaise

*G-C-F-P-S-MK-SP*

Prime-Cut Beef Consommé  
with Vegetables and Truffled Egg Custard Cubes

*E-MK-CY-SP*

Foamed Baby Leek Soup  
with a Crispy Puff Pastry Stick

€ 11.50

€ 11.50

€ 11.50

*G-E-MK-CY-SP*

## MAIN COURSE

Pan-Seared Fillet of Norwegian Skrei  
with Sautéed Spinach,  
Parsley Potatoes and Saffron Foam

€ 34.50 | € 39.50

*G-F-MK-CY-SP*

Grilled Fillet of Wild-Caught Sea Bass served with Basil Risotto,  
Roasted Cherry Tomatoes, Mixed Vegetables  
and Champagne Foam

€ 38.50 | € 44.50

*F-MK-CY-SP*

“Beef Stroganoff”  
Pan-Fried Tenderloin Tips with Homemade Herb Spätzle  
and a Selection of Vegetables

€ 39.50

*G-E-MK-CY-MD-SP*

Barbary Duck Breast (served medium rare)  
with Goose Liver & Apricot Risotto,  
Vegetables, Lingonberries and Banyuls Jus

€ 38.50

*G-MK-CY-MD-SP*

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

€ 37.50

*G-E-MK-SP*

### Vegetarian

Organic Zucchini stuffed with Mediterranean Vegetables,  
Feta Cheese, gratinéed with Grana Padano  
and served with Tomato Rice

€ 22.50

*G-L-O*

## DESSERTS AND CHEESE SELECTION

“KCC” dessert variation

€ 21.50

*G-E-P-MK-SP*

Fluffy “Snow Dumpling”

served with Vanilla Sauce and Lime Sorbet

€ 14.50

*G-E-P-MK-SP*

Warm Walnut Cake

served with a Cream-Cheese Mousse  
and two Plum Variations

€ 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*