

STARTERS AND SOUPS

Smoked Duck Breast with Cumberland Sauce,
Creamy Puréed Peas, Red Cabbage Salad,
Toasted Brioche, Sweet & Sour Fennel and
Mandarin Segments

€ 22,50

G-H-L-M-O

Niçoise Salad
colourful lettuce with fresh tuna,
quail Egg, potatoes and green beans

€ 23,50

C-D-G-L-M-O

Small ragout of chamois from the KCC hunting Grounds
with quark-dumpling sliced brussels sprouts

€ 19,50

A-C-G-L-O

Hearty prime-Cut Beef Consommé
with pressed cheese Dumplings

€ 10,50

A-C-G-L-O

Parmigiano Reggiano foam soup
with grissini wrapped in serrano ham

€ 13,50

A-G-L-O

MAIN COURSE

Grilled Fillet of Organic Salmon Trout
on a creamy lentil & vegetable medley
with champagne foam

€ 32,50 | € 36,50

A-D-G-H-L-M-O

Halibut fillet with pumpkin risotto,
vegetables and carrot & ginger foam

€ 34,50 | € 39,50

D-G-L-O

Pan-fried “Poulet Noir” chicken breast
in a fruity curry sauce with banana fritters
and fragrant rice

€ 34,50

A-C-G-L-O

Braised “Tafelspitz” of tyrolean milk-fed veal
served with homemade pappardelle pasta,
root vegetables and horseradish foam

€ 36,50

A-C-G-L-M-O

Viennese Schnitzel of tyrolean milk-fed veal
with cranberries and parsley potatoes

€ 35,50

A-C-G-O

Vegetarian

Asian udon noodles with shiitake mushrooms,
wok vegetables, kimchi sesame seeds
and honey soy sauce

€23,50

A-C-D-E-F-G-H-L-N-O

DESSERTS AND CHEESE SELECTION

“KCC” dessert variation

€ 21,50

A-C-E-G-O

Ensemble of Piedmont hazelnuts,
raspberries, chocolate and vanilla

€ 14,50

A-C-E-G-O

Duet of sweet chestnut and sour cherry
with cocoa, tonka beans and caramel sauce

€ 14,50

A-C-E-G-O

French raw-milk cheese and tyrolean alpine cheese
with a selection of chutneys

€ 21,50

G-M-O

Hors d’Oeuvres | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 5,50

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