



# LUNCH MENU

White Tomato Mousse served with Basil Pesto, Heirloom Tomatoes, Fresh Rocket and Cream Cheese Pralines	€ 19.50	Dish of the Day	€ 22.50	Mild Organic Chicken Thai Curry with Mixed Vegetables and Basmati Rice	€ 32.50
Romaine Lettuce Hearts with Caesar Dressing, Parmesan and Croutons - with Chicken Fillet Strips - with Prawns	€ 16.50 € 29.50 € 34.50	Grilled Fillet of Label Rouge Salmon served with Creamy Spinach Purée, Truffled Mashed Potatoes and Fresh Summer Truffle Shavings	€ 33.50   € 39.50	Three Variations of Dim Sum Dumplings (with Shrimp, Organic Chicken and Vegetarian Filling) served with Wakame Salad, Daikon Radish and Ponzu Chili Sauce	€ 21.50
Prime-Cut Beef Consommé with Vegetables and a Truffle Flan Cubes	€ 10.50	“Surf & Turf” Beef Fillet and King Prawn served with Celeriac Purée, Green Beans with Bacon and Portwine Jus	€ 49.50	Veal Patties with Mashed Potatoes, Portwine Jus and Crispy-Fried Onions	€ 24.50
Creamy Tomato Soup infused with Gin, served with a Mozzarella Skewer	€ 11.50	‘Wiener Schnitzel’ of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 34.50	Spaghetti Bolognese   in Tomato Sauce   Aglio e Olio	€ 19.50
		Aubergine & Spinach Lasagne with Grana Padano Cheese, Tomatoes, Basil and Yellow Bell-Pepper Foam	€ 23.50	Two Chocolate Mousse Variations with Fresh Berries and Fruit Coulis	€ 13.50
		KCC Burger with Truffled French Fries and Spicy BBQ Sauce	€ 28.50		

## BRUNCH SPECIALS

Piquant Beef Tartare with Truffle Mayonnaise, Crispy Potato Rosti and a Salad Bouquet	€ 26.50	Classic Organic Porridge with Turmeric, Orange & Ginger	€ 10.50	Club Sandwich with Grilled Chicken Breast, Bacon, Tomato, Lettuce, Organic Egg and Cocktail Sauce	€ 23.50
Prawn Tempura with Spicy Mayonnaise and Guacamole	€ 19.50	2 Weisswurst Sausages with a Soft Pretzel and Händlmaier Mustard	€ 9.50		

For information on ingredients that may trigger food intolerances or allergic reactions, please don't hesitate to speak to our waiting staff.