



LUNCH MENU

Two Variations of Tyrolean Alpine Ox (Piquant Beef Tartare and Marinated 'Tafelspitz') served with Herb Sour Cream, Pickled Beech Mushrooms and Homemade Onion Rings	€ 26.50	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	Pan-Fried Turbot Fillet served with Champagne Foam, Sweet & Sour Saffron Fennel, Vegetables and Stuffed Herb Gnocchi	€ 38.50 € 44.50	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 Pressed Cheese Dumpling	€ 11.50	Medium-Rare Medaillons of Tyrolean Milk-Fed Veal served on Creamy Truffle Risotto, Vegetables and Fresh Périgord Truffle Shavings	€ 49.50	Veal Patties with Mashed Potatoes, Portwine Jus and Crispy-Fried Onions	€ 24.50
Tyrolean barley soup with vegetables and bacon	€ 12.50	'Wiener Schnitzel' of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 37.50	Spaghetti Bolognese in Tomato Sauce Aglio e Olio	€ 19.50
		Mediterranean Vegetable Lasagne with Piquant Tomato Sauce, Smoked Scamorza 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		