

## LUNCH MENU

Carpaccio of Label Rouge Salmon  
with Lime Sour Cream, Tomato Vinaigrette  
and Batter Fried Prawn € 22.50

Romaine Lettuce Hearts with Caesar Dressing,  
Parmesan and Croutons € 16.50  
- with Chicken Fillet Strips € 29.50  
- with Prawns € 34.50

Prime-Cut Beef Consommé  
with Vegetables and Semolina Dumplings € 11.50

Wild Garlic Foam Soup  
with Goat Cheese Croûton € 12.50

Dish of the Day € 22.50

Grilled Salmon Fillet  
with Coconut Foam served with a Mild Vegetable Curry,  
Sugar Snap Peas, Bean Sprouts  
and Fragrant Rice € 33.50 | € 39.50

Flash-Grilled Flank Steak with Port Wine Jus,  
Colourful Grilled Vegetables,  
Sweet Potato Fries and Herb Butter € 39.50

'Wiener Schnitzel' of Tyrolean Milk-Fed Veal  
with Cranberries and Parsley Potatoes € 37.50

Creamy Morel and Pea Risotto  
served with two Asparagus Variations  
and Lovage Foam € 23.50

KCC Burger  
with Truffled French Fries and Spicy BBQ Sauce € 28.50

Mild Organic Chicken Thai Curry  
with Mixed Vegetables and Basmati Rice € 32.50

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

Veal Patties with Mashed Potatoes,  
Portwine Jus and Crispy-Fried Onions € 24.50

Spaghetti  
Bolognese | in Tomato Sauce | Aglio e Olio € 19.50

Two Chocolate Mousse Variations  
with Fresh Berries and Fruit Coulis € 13.50

### BRUNCH SPECIALS

Piquant Beef Tartare with Truffle Mayonnaise,  
Crispy Potato Rosti and a Salad Bouquet € 26.50

Prawn Tempura  
with Spicy Mayonnaise and Guacamole € 19.50

Classic Organic Porridge  
with Turmeric, Orange & Ginger € 10.50

2 Weisswurst Sausages  
with a Soft Pretzel and Händlmaier Mustard € 9.50

Club Sandwich with Grilled Chicken Breast,  
Bacon, Tomato, Lettuce,  
Organic Egg and Cocktail Sauce € 23.50