



LUNCH MENU

Carpaccio of Label Rouge Scottish Salmon on Sour-Cream-Marinated Tomatoes and Grilled Romaine Lettuce	€ 24.50	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	€ 16.50	Flash-Grilled Fillet of Yellowfin Tuna served on Wok Vegetables and Basmati Rice	€ 32,50 € 38,50	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
- with Chicken Fillet Strips	€ 29.50	Braised Roulade of Tyrolean Ox served on Truffled Potato Purée with Root Vegetables and Crispy-Fried Onions	€ 36.50	Veal Patties with Mashed Potatoes, Portwine Jus and Crispy-Fried Onions	€ 24.50
- with Prawns	€ 34.50	‘Wiener Schnitzel’ of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 35.50	Spaghetti Bolognese in Tomato Sauce Aglio e Olio	€ 19.50
Hearty Prime-Cut Beef Consommé with Semolina Dumpling	€ 10.50	Piquant Massaman Curry with Pumpkin, Coconut Milk, Chickpeas and Basmati Rice	€ 22.50	Two Chocolate Mousse Variations with Fresh Berries and Fruit Coulis	€ 13.50
Tom Kha Goong Thai Prawn & Coconut Soup infused with Lemongrass and Vegetables	€ 14.50	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.