



LUNCH MENU

Niçoise Salad with Fresh Bluefin Tuna, Quail Egg, Green Beans, Potatoes, Olives and Red Onions	€ 22.50	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	Label Rouge Salmon Carpaccio, served warm, with Sorrel & Champagne Foam, Pan-Fried Asparagus and Wild 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	Barolo-Braised Beef Roulade with Truffled Potato Purée and Spring Vegetables	€ 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	€ 34.50	Spaghetti Bolognese in Tomato Sauce Aglio e Olio	€ 19.50
Hearty Prime-Cut Beef Consommé with Veal Strudel and Vegetable Cubes	€ 10.50	White Asparagus from Austria’s Marchfeld Region with New Potatoes and Hollandaise Sauce	€ 23.50	Two Chocolate Mousse Variations with Fresh Berries and Fruit Coulis	€ 13.50
Carrot & Ginger Foam Soup served with a Small Spring Roll	€ 10.50	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.