

LUNCH MENU

Colourful Asparagus Salad
in a Rhubarb & Hazelnut Vinaigrette
with Smoked Salmon Tenderloin,
Pickled Walnuts, and Meadow Herbs € 23.50

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

Prime Beef Consommé
with Vegetables and Rustic
“Pinzgauer Farfeln” Pasta € 11.50

Marchfeld Asparagus Foam Soup
served with a Freshly Baked
Ham Pastry Crescent € 12.50

Dish of the Day € 22.50

Pan-Fried Salmon Fillet
with Truffle Foam served on
a Creamy Spinach Purée with Vegetables
and Truffled Mashed Potatoes € 35.50 | € 39.50

“Zürcher Geschnetzeltes”:
Tender Strips of Milk-Fed Veal
in a Rich Cream Sauce served with Homemade
Potato Rosti and Colourful Vegetables € 39.50

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

White asparagus from the Machfeld region served with new
potatoes and hollandaise sauce € 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