



LUNCH MENU

Tuna Carpaccio with Yuzu Vinaigrette Spring onions, Thai asparagus, creamy guacamole Kimchi, sesame seeds, and fried gyoza € 23.50	Dish of the Day € 23.50	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 Arctic Char Fillet with Creamed Lentils, Pea Cress, and Purple Mustard Foam € 29.50 € 36.50	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 Beef Consommé with Vegetables and Semolina Dumplings € 11.50	Quick-Sautéed Beef Tenderloin Tips “Stroganoff” with Butter Spätzle and Vegetables € 39.50	Veal Patties with Mashed Potatoes, Portwine Jus and Crispy-Fried Onions € 26.50
Local forest mushroom foam soup with beef tartare cone € 13.50	‘Wiener Schnitzel’ of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes € 37.50	Spaghetti Bolognese in Tomato Sauce Aglio e Olio € 19.50
	Spicy Pumpkin Curry with Coconut Milk Chickpeas, Massaman, Soy Sprouts and Naan Bread € 24.50	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 € 24.50	Classic Organic Porridge with Turmeric, Orange & Ginger € 10.50	Club Sandwich with Grilled Chicken Breast, Bacon, Tomato, Lettuce, Organic Egg and Cocktail Sauce € 21.50
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.