



LUNCH MENU

Medium-Rare Saddle of Veal
served with Pumpkin & Sweet Potato Purée,
Pickled Baby Vegetables, Homemade Focaccia,
Truffle Mayonnaise and Wild Herbs
€ 26.50

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

Prime-Cut Beef Consommé
with Vegetables and Truffled Egg Custard Cubes
€ 11.50

Tyrolean barley soup
with vegetables and bacon
€ 12.50

Dish of the Day
€ 22.50

Pan-Seared Fillet of Norwegian Skrei
with Sautéed Spinach,
Parsley Potatoes and Saffron Foam
€ 34.50 | € 39.50

“Beef Stroganoff”
Pan-Fried Tenderloin Tips with Homemade Herb Spätzle
and a Selection of Vegetables
€ 39.50

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

Organic Zucchini stuffed with Mediterranean Vegetables,
Feta Cheese, gratinéed with Grana Padano
and served with Tomato Rice
€ 22.50

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