



# 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	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	Pan-Seared Fillet of Norwegian Skrei with Sautéed Spinach, Parsley Potatoes and Saffron Foam	€ 34.50   € 39.50	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	“Beef Stroganoff” Pan-Fried Tenderloin Tips with Homemade Herb Spätzle and a Selection of Vegetables	€ 39.50	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	€ 37.50	Spaghetti Bolognese   in Tomato Sauce   Aglio e Olio	€ 19.50
Prime-Cut Beef Consommé with Vegetables and Truffled Egg Custard Cubes	€ 11.50	Organic Zucchini stuffed with Mediterranean Vegetables, Feta Cheese, gratinéed with Grana Padano and served with Tomato Rice	€ 22.50	Two Chocolate Mousse Variations with Fresh Berries and Fruit Coulis	€ 13.50
Tyrolean barley soup with vegetables and bacon	€ 12.50	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.*