



LUNCH MENU

Beef Aspic of Tyrolean Highland Ox served on Bavarian Radish Carpaccio with a Small Side Salad and Pumpkinseed-Tomato-Vinaigrette	€ 19.50
Romaine Lettuce Hearts with Caesar Dressing, Parmesan and Croutons	€ 16.50
- with Chicken Fillet Strips	€ 29.50
- with Prawns	€ 34.50
Prime-Cut Beef Consommé with Vegetables and Beef Liver Dumplings	€ 10.50
Tyrolean Barley Soup with Mixed Vegetables and Smoked Ham	€ 10.50

Dish of the Day	€ 22.50
Pan-Fried Wild Salmon Fillet with Truffle Foam served on Creamed Spinach, mixed Vegetables and Truffled Potato Purée	€ 35.50 € 39.50
Piccata of Tyrolean Veal Fillet with Delicate Fettuccine Pasta in Creamy Truffle Sauce topped with Fresh Truffle Shavings	€ 39.50
‘Wiener Schnitzel’ of Tyrolean Milk-Fed Veal with Cranberries and Parsley Potatoes	€ 34.50
Homemade Wild-Garlic Mezzelune served with a Creamy Green Pea & Asparagus Ragout and Lovage Foam	€ 24.50
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
---	---------

For information on ingredients that may trigger food intolerances or allergic reactions, please don't hesitate to speak to our waiting staff.