

STARTERS AND SOUPS

Salade Niçoise Colourful Lettuce with Fresh Tuna, Quail Egg, Potatoes and Green Beans <i>G-E-F-MK-CY-MD-SP</i>	€ 21.50
Marinated Braised Beef and Breaded Tête de Veau served with Tomato & Potato Vinaigrette and a Small Side Salad <i>G-P-E-MK-MD-SP</i>	€ 19.50
Pan-Seared Goose Liver served on Caramelised Apples and Port Wine Jus <i>E-MK-CY-MD-SP</i>	€ 23.50
'Tafelspitz' Beef Consommé with Vegetables and Semolina Dumplings <i>G-E-MK-CY-SP</i>	€ 6.50
Jerusalem Artichoke Foam Soup with Mascarpone Tortellini <i>MK-CY-SP</i>	€ 9.50

MAIN MENU

Crisp-Fried Zander Fillet served with Potato & Pumpkin Goulash and Herb Foam <i>G-E-MK-CY-SP</i>	€ 27.50 € 36.50
Grilled Wild-Caught Sea Bass Fillet served with Creamy North Sea Shrimp Risotto and Crustacean Foam <i>G-F-MK-CY-MD-SP</i>	€ 31.50.. € 39.50
Barolo-Braised Beef Roulade with Truffled Potato Puree, Mixed Vegetables and Crisp-Fried Onions <i>G-MK-CY-MD-SP</i>	€ 31.50
Medium-Rare Venison Cutlet served with Creamy Savoy Cabbage, Semolina-Filled Baked Pastry and Cranberries <i>G-E-MK-CY-MD-SP</i>	€ 39.50
Home-Made Wild Mushroom Ravioli served with Onion Cream Sauce and Basil Foam <i>G-E-MK-CY-MD-SP</i>	€ 21.50
Wiener Schnitzel or Cordon Bleu of Veal with Cranberries and Parsley Potatoes <i>G-E-MK-SP</i>	€ 27.50
<i>Vegan</i>	
Wok Stir-Fry with Asian Noodles, Vegetables, Mushrooms and Peanuts <i>G-S-P-CY-SP</i>	€ 21.50

DESSERTS AND CHEESES

KCC Dessert Variation <i>G-E-P-MK-SP</i>	€ 19.50
Apple Tarte, served warm with Tonka Bean Ice Cream and Rum Whipped Cream <i>G-E-P-MK-SP</i>	€ 13.50
Chestnut Tartlet with Chocolate and Cassis Sorbet <i>G-E-P-MK-SP</i>	€ 13.50
Sour-Cream Poppy-Seed Cake with Cranberries and Caramel Ice Cream <i>G-E-P-MK-SP</i>	€ 13.50
Raw-Milk Cheese with Fig Mustard and a Selection of Chutneys <i>MK-MD-SP</i>	€ 16.50

Appetiser | Bread, Butter, Spreads, Amuse-Gueule and Friandise | € 4.00