

## M32 Dinner Menu

### STATERS

Cured organic char with garden cucumber and apricot	17.00
Beef tatar with ceps mushrooms, parmigiano and toast	19.00
Caesar Salad with poached egg and spicy italian sausage	18.00
Pan fried red prawn & octopus served with summer vegetables	18.00

### SOUPS

Ceps consommé served with mushroom strudel and sherry	10.50
Creamy fish soup with saffron and tomatoes	10.50
Iced tomato – capsicum soup (Gazpacho) with puff pastry	9.50

### PASTA

Mafalde with sauted calamari and salsiccia	16.00/25.00
Ricotta Gnocchi with ceps mushrooms and parmigiano	16.00/25.00
Homemade Farfalle with green peas, chanterelles and pesto	16.00/25.00

### MAIN COURSES

Pan fried „Wiener Schnitzel“ (veal) with red currant and parsley potatoes	27.00
Glazed veal liver with mashed potatoes and garden vegetables	28.00
Grilled filet of withefish from Lake Attersee with chanterelles and potatoes	28.00
Grilled char from the mountain lakes with ceps mushrooms and herbs	30.00
Grilled beef tenderloin with coeur de boeuf tomatoes	40.00
Bollito (Cooked Tafelspitz and tongue) from local beef with root vegetables, potatoes and aioli	26.00
Grilled gold mackerel with sobrasada risotto	32.00

**Wine accompaniment 21.00 / 28.00 / 35.00**  
**Wine accompaniment exclusive 39.00 / 52.00 / 65.00**

Cover Charge per person 3,- / extra bread 1,20

Wichtige Informationen zu den Allergenen - Die Kennzeichnung der 14 Hauptallergene erfolgt entsprechend den gesetzlichen Vorschriften-EU-Lebensmittelverordnung 1169/2011-Es gibt darüber hinaus auch noch andere Stoffe, die Lebensmittelallergien, oder Unverträglichkeiten auslösen können. Für die detaillierte Karte mit den Allergenen Stoffen fragen Sie unsere Mitarbeiter.

\*Please note that we issue only one invoice per table. All prices are in Euro and inclusive of all government taxes.