

M32 Dinner Menu

STARTERS

Cured organic char with pumpkin and orange	18,-
Caesar salad with poached egg and salsiccia	18,-
Pan fried red prawns & octopus with summer vegetables	18,-
Cream of fresh sheep cheese with pickled tomatoes	18,-

SOUPS

Pumpkin cream soup	8,50
Attersee fish soup	10,50

PASTA

Tagliolini with panfried squid and salsiccia	16.00/25.00
Ricotta gnocchi with 4 kind of tomatoes	16.00/25.00
Ravioli stuffed with ceps mushroom & sage butter	16.00/25.00

MAIN COURSES

Wiener Schnitzel – veal escalope – pan fried in butter lard served with red currant	27,-
Roasted filet of organic char – with "cookie" tomatoes and herb salsa	30,-
Grilled filet steak (tenderloin) of organic Salzburg beef with green peppercorn sauce and wedges	40,-
Filet of lake Attersee bass with pumpkin risotto	28,-

Wine accompaniment 21.00 / 28.00 / 35.00
Wine accompaniment Exklusiv 39.00 / 52.00 / 65.00

Cover charge per Person 3,-
Bread extra 1,20

*please note that there is only one invoice per table
ALL PRICE ARE IN EURO, TIP NOT INCLUDED, TAXES INCLUDED

IMPORTANT INFORMATION TO SENSITIZERS
The identification of 14 major sensitizers is in accordance with legal regulations by the European Community (EU Food Regulation 1169/2011). There may occur other substances - which are used in the production process of the kitchen - causing food allergens or trigger incompatibilities despite most careful preparation. For a detailed map of the allergen substances ask our staff. we will