

M32 Dinner Menu

STARTERS

Cured mountain lake char served on avocado and pickled tomatoes	18.00
Sheep cheese from Lake Wolfgang served with red radish and herb salad	18.00
Marinated beef tenderloin with chanterelle mushrooms and pickled onions	21.00
Braised garden fennel with chervil aioli (vegan)	16.00
Summer salad of marinated vegetables and chanterelles	18.00

SOUPS

Tomato-fish soup with fish from Lake Attersee and chervil	11.50
Chilled cucumber soup	10.50

HOMEMADE PASTA

Ricotta-gnocchi with suckling pig ragout and parmesan	18.00/26.00
Ravioli filled with Attersee fish cream and vegetable salsa	18.00/26.00
Veal innards in cream sauce with dumpling souffle	18.00/26.00
Chanterrels with dumpling souffle	18.00/26.00

MAIN COURSES

Grilled corn fed chicken breast with a morrelß-ceps crust and navets	28.00
Grilled fillet of mountain lake char served on garden cucumbers	30.00
Pan fried wild catch turbot served on Mediterranean vegetables & saffron	32.00
Glazed veal liver with baked apple, onion sauce and potato puree	28.00
Wiener Schnitzel from veal baked in clarified butter & parsley potatoes	28.00
Ribeye from organic ox with potato wedges and herbs butter	35.00

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

IMPORTANT INFORMATION TO THOSE WITH ALLERGIES:
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 our kitchen - causing food allergens or trigger incompatibilities despite most careful preparation.
For a detailed map of the allergen substances ask our staff, we will advise you.

*please note that there is only one invoice per table
ALL PRICING IS IN EURO AND INCLUDES GOVERNMENT TAXES