

## M32 Dinner Menu

### STARTERS

Bread salad M32 with anchovy filet and parmesan	18.00
Filet and ham of venison served with autumn beetroot	21.00
Colorful vegetable salad with caramelized nuts and pears	18.00
Pickled char on Hokkaido and pickled Naples pumpkin	20.00
Two varieties of beetroot with buttermilk	17.00

### SOUPS

Spicy fish soup with vegetables and cray fish	11.50
Pumpkin bouillon	10.50

### HOMEMADE PASTA

Raviolini with truffled Parmesan cream and boar sugo	18.00/24.00
Blood sausage from the grill with bake dapple, parmesan and mashed potatoes	18.00/24.00
Stuffed Portobello mushroom filled with Mediterranean vegetables	18.00

#### CUT OF THE DAY

Gentleman's Cut	280g	38.00
Ladies Cut	180g	29.00
(served with grilled vegetables and herb butter)		

### MAIN COURSES

Baked ox tail on creamy rosemary potatoes	26.00
Grilled fillet of white fish on a spicy quince risotto	30.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	28.00
Whole duck roasted with apple and red cabbage and dumpling souffle (serves 2 Persons)	P.p. 34.00
Pan fried venison steak with potato cake and red currant	38.00

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