

## M32 Dinner Menu

### STARTERS

Rabbit fillet with bacon coat and red onion confit	21.00
Tartar of pickled mountain lake char with avocado	20.00
Winter leaf salad with baked oxtail and pumpkinism	18.00
Vegetarian option: Winter leaf salad with pickled mushrooms and pumpkinism	16.00

### SOUPS

Tomato fish soup with fresh basil and spinach	11.50
Potato leek soup with rosemary whitebread	10.50

### HOMEMADE PASTA

Truffled ravioli in vegetable ragout with sage butter	20.00/26.00
Tagliolini with braised onion, mushroom cream and pesto	20.00/26.00

### MAIN COURSES

Braised celery with peanut butter and cabbage sprouts	24.00
Grilled pike perch fillet on potato dillcream and red beets	32.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	27.00
For 2persons: Free-range farm duck with bake dapple red cabbage and dumpling casserole	p.P 32.00
Ribeye steak of Black Angus beef with grilled artichokese, red bell peppers and potatoes	36.00

**On request, we will be happy to prepare a surprise menu for you  
3/4/5-courses 48.00 / 62.00 / 72.00**

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

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