

## M32 Dinner Menu

### STARTERS

Rabbit fillet with bacon coat and salad of pickled vegetables	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 carrots and nuts	16.00

### SOUPS

Tomato fish soup with fresh spinach	11.50
Creamsoup of carrot and ginger with rosemary white bread	10.50

### HOMEMADE PASTA

Truffled ravioli in vegetable ragout with sage butter	20.00/26.00
Tagliolini with fine vegetable sugo, herb oil and parmesan	20.00/26.00

### MAIN COURSES

Braised celery with peanut butter and cabbage sprouts	24.00
Grilled fillet of catfish on saffron barley risotto	32.00
Ribeye steak of Black Angus beef with grilled artichokes, peppers and wedges	36.00
Steak of venison calf on pumpkin, walnut gnocchi and cabbage sprouts	32.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	27.00

tempered butter and great sourdough bread from Joseph Brot per person 3.00  
pastry extra 1,20

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

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

