

## M32 Dinner Menu

### STARTERS

Marinated mackerel on chickpeas and baked rice	22.00
Octopus and saddle of veal marinated on vegetable salad	22.00
Vegan vitamin salad of avocado, sprouts and cress	18.00

### SOUPS

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

### HOMEMADE PASTA

Truffled ravioli with mixed mushroom ragout	20.00/26.00
Homemade fettuccine with vegetable sugo, parmesan and rocket oil	20.00/26.00

### MAIN COURSES

Braised cauliflower on almond aioli and mint	24.00
Fillet of coal fish cooked in saffron butter with pak choi	36.00
Grilled fjord trout fillet on radicchio risotto	32.00
Black Angus beef sirloin with grilled artichokes, peppers and wedges	36.00
Rack of lamb with melanzani vegetables and ricotta gnocchi	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

