

M32 Dinner Menu

STARTERS

Pickled char wit avocado and pickled vegetables	19.00
Spring salad with wild herbs, asparagus and poached egg	18.00
Asparagus salad with roastbeef and mustard cress	20.00

SOUPS

Tomato fish soup with fresh spinach and crab	12.00
Spring herbsoup with croutons	10.50

HOMEMADE PASTA

Truffled ricotta ravioli with ramson and vegetables	21.00/26.00
Homemade fettuccine with asparagusragout and chervil	21.00/26.00

MAIN COURSES

Veal liver slices with caramel-apple and mashed potatoes	24.00
Fillet of coal fish cooked in saffron butter with asparagus	36.00
Filet of Atterseehecht on zetra-lemos and ramson	32.00
Black Angus beef sirloin with grilled artichokes, peppers and wedges	38.00
Braised asparagus with wild herbs-salsa and Hollandaise	28.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	28.00

Homemade Dukkah and great sourdough bread from Joseph Brot per person 3.00
pastry extra 1,20

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

