

## M32 Dinner Menu

### STARTERS

Pulpo and calamari on vegetable aioli and pea cress	20.00
Summer salad with wild caramelized goat cheese and stewed tomatoes	19.00
Pickled Char with avocado and asparagus	20.00
Veggie: Mousse of braised peppers with pesto and parmesan	19.00

### SOUPS

Tomato fish soup with fresh spinach	12.50
Fennel-Limesoup	10.50

### HOMEMADE PASTA

Truffled ricotta ravioli in vegetable sugo, parmesan and herbpesto	21.00/26.00
Homemade ricotta gnocchi with tomato-mushroomragout	21.00/26.00

### MAIN COURSES

Fillet of coal fish cooked in saffron butter with asparagus	38.00
Filet of Atterseehecht on zetra-lemos and ramson	32.00
Black Angus beef sirloin with grilled vegetables	39.00
Grilled lamm kotelletes with pimento de padron	39.00
Veggie: Braised melanzane on greek-mint-yogurt and Tahina	24.00
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

Our staff will inform you about allergenic ingredients in our products! be happy to advise you.

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