

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	20.00

SOUPS

Tomato fish soup with fresh spinach	12.50
Iced cucumber soup with greek yogurt	10.50

HOMEMADE PASTA

Truffled ricotta ravioli in vegetable sugo, parmesan and herb pesto	21.00/26.00
Chanterelles with cream sauce and dumpling casserole	21.00/26.00

MAIN COURSES

Filet of Atterseefish on tomato-cucumber-spinach-vegetables	34.00
Black Angus beef sirloin with grilled vegetables	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 olive oil with great sourdough bread from „Joseph Brot“
per person 3.00
pastry extra 1,20

Our staff will inform you about allergenic ingredients in our product and will be happy to advise you.

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