

## M32 Dinner Menu

### STARTERS

Smoked and marinated Attersee Reinanke fish with herbs	20.00
Autumn pumpkin with rye bread chips and pickled mushrooms	19.00
Leaf salad with caramelized goat cheese and vegetables	19.00

### SOUPS

Creamy crab and fish soup with crab chowder	14.00
Tomato broth with raviolotti and vegetables	12.50

### HOMEMADE PASTA AND INTERMEDIATE COURSES

Truffled agnolotti in mushroom-herb cream with parmesan	22.00/26.00
Saffron-grapefruit risotto with grilled octopus	24.00/28.00

### MAIN COURSES

Fillet of turbot gratinated with cauliflower curry with brown butter and sesame cream	36.00
Sea bass fillet grilled on corn spinach vegetables and seaweed butter	38.00
Black Angus beef sirloin with grilled vegetables and smoky apple puree	40.00
Escalope viennese style baked in clarified butter with parsley potatoes and cranberries	29.00
Veggie: Baked artichokes with garlic mustard aioli	26.00

Homemade Dukkah and olive oil with great sourdough bread from „Joseph Brot“  
per person 3.50  
pastry extra 1.20

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

Important information about allergens - The labeling of the 14 main allergens is done according to the legal requirements-EU Food Regulation 1169/2011-There are also other substances that can trigger food allergies, or intolerances. For the detailed card with the allergenic substances ask our staff.

\*please note that there is only one invoice per table

ALL PRICING IS IN EURO AND INCLUDES GOVERNMENT TAXES