

M32 Dinner Menu

STARTERS

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

SOUPS

Crab and fish soup with spinach leaves	14.00
Tomato broth with raviolotti and vegetables	12.50

HOMEMADE PASTA AND INTERMEDIATE COURSES

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

MAIN COURSES

Fillet of Reinanke on tomato spinach with buttered potatoes	32.00
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

Cover: Homemade dukkah and olive oil with great potato couvert bread from
„Joseph Brot“
per person 3.50

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