

M32 Dinner Menu

STARTERS

Smoked eel on potato cream and cucumber	20.00
Winter caprese with two kinds of beets and pickled mushrooms	19.00
Cress leaf salad with marinated 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 parmesan	22.00/26.00
Tagliolini with ricotta, melanzani, mint and cream	22.00/26.00
Classic black pudding with pickled cabbage	22.00/26.00

MAIN COURSES

Attersee flank on braised fennel and crayfish	32.00
Tuna steak with spicy wok vegetables	38.00
Black Angus beef sirloin with smoky melanzani puree and vegetables	40.00
Escalope viennese style baked in clarified butter with parsley potatoes and cranberries	29.00

Cover:

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

*please note that there is only one invoice per table
all prices are in Euro incl. taxes and duties, excluding tips

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.