

M32 Menu

STARTERS

Pollo tonnato on curry couscous	20.00
Winter caprese with and pickled vegetables and brown bread chips	19.00
Marinated wild salmon with pea hummus and pea cress	21.00
Wild herb salad with baked egg	19.00

SOUPS

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

PASTA AND BETWEEN DISHES

Truffled agnolotti in mushroom cream with parmesan	22.00/26.00
Tagliolini in calamari vegetable curry salsa	22.00/26.00
Wild herb risotto with red prawns	22.00/26.00

MAIN COURSES

Turbot fillet on braised fennel and crayfish vegetables	38.00
Grilled fillet of gilthead with Mediterranean vegetables	32.00
Tuna steak with spicy wok vegetables	38.00
Grilled pike perch on Beluga lentils and baked vegetables	32.00
Black Angus beef sirloin with artichoke puree and wild broccoli	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.