

M32 Menu

STARTERS

Tuna tartar on asparagus salad	21.00
Aberseer ewe's milk cheese in wild garlic oil and braised melanzane	19.00
Pickled Alpine salmon with volcano asparagus and avocado	20.00
Salad of wild herbs spinach asparagus	19.00

SOUPS

Tomato fish soup with spinach leaves	14.00
Cream of asparagus soup with raviolotti	12.50

PASTA AND BETWEEN DISHES

Truffled agnolotti in parmesan butter with spinach	22.00/26.00
Risotto with colourful asparagus and pointed morels	22.00/26.00

MAIN COURSES

Grilled Attersee pike on asparagus-morels ragout	32.00
Sweetbreads in rosemary butter with wild broccoli vegetables	32.00
Corn chicken breast with chipolla onions and mushroom tagliolini	28.00
Bavarian solo asparagus with potatoes, sauce hollandaise and lightly smoked ham	28.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	29.00
Grilled sirloin with grilled vegetables and wedges	40.00
Boiled beef with roasted potatoes, vegetables and horseradish bread	28.00

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.