

## M32 DINNER MENU

### STARTERS

Grilled scallop on purple potato cream and Lardo	24.00
Tataki of venison calf with potato pyramid cake and black nuts	20.00
Marinated Reinanke on onion brioche and pea cress	21.00
Romaine lettuce with pomegranate and caramelised goat cheese	19.00

### SOUPS

Porcini consommé with baked porcini loaf	15.00
Bouillon of boiled beef with calf's liver tree cake	15.00

### PASTA AND INTERMEDIATE DISHES

Truffled mushroom agnolotti with spinach and pine nuts	22.00/26.00
Ricotta gnocchi on sobrasada tomatoes	22.00/26.00
Braised cauliflower on almond aioli and mint	22.00/26.00

### MAIN COURSES

Zander fillet from Obertrumsee with pumpkin cabbage and Serrano ham	38.00
Reinanken fillet on artichoke-spinach vegetables and lime salsa	38.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	30.00
Goldegger deer medallions with nut bread casserole, elderberry and wild broccoli	36.00
Freshly fried farm duck for two with red cabbage, baked apple and dumpling casserole	per person 31.00

### COVER:

Homemade dukkah and olive oil with great potato couvert bread from  
„Joseph Brot“ per person 4.00

\*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.