

M32 MENU

STARTERS

Marinated tuna with avocado and curry cauliflower	24.00
Crispy aubergine with feta cheese and herb aioli	19.00
Potato pyramid cake with rabbit fillet and black walnuts	20.00
Winter romaine salad with lentil and olive hummus and pickled vegetables	19.00

SOUPS

Beef broth with prosciutto swirl	12.00
Fish's light soup	15.00

PASTA AND INTERMEDIATE DISHES

Truffled mushroom agnolotti with spinach and pine nuts	22.00/26.00
Ricotta gnocchi on mediterranean vegetable ragout	22.00/26.00

MAIN COURSES

Fillet of Patagonian toothfish on butter saffron cauliflower and pak choi	39.00
Grilled pike-perch fillet on creamed lentils and kale ragout	38.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	30.00
Cutlet of milk veal with mashed potatoes and broccoli	32.00
Corn-fed chicken brisket on vegetable corn couscous	32.00
Sirloin steak of Black Angus with grilled vegetables and multicoloured wedges	46.00

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.