

M32 MENU

STARTERS

Grilled scallop on purple potato cream and Lardo	24.00
Potato-pyramid cake with rabbit fillet and black walnuts	20.00
Marinated pulpo with sweet and sour beets	22.00
Winter salad with lentil on olive hummus with pickled vegetables	19.00

SOUPS

Bouillon of boiled beef with fried porcini loaf	12.00
Fish's light soup	15.00
Crayfish bouillon with crayfish crisp	15.00

PASTA AND INTERMEDIATE DISHES

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

MAIN COURSES

Sable fish on butter saffron cauliflower and pak choi	39.00
Fillet of Attersee-pike in red beetroot butter sauce and mashed potato	38.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	30.00
Goldeggs deer medallions with nut bread casserole, elderberry and wild broccoli	36.00
Entrecôte of Black Angus with cipolla onions, pimientos and duck-bill chilli chutney 250g	45.00
Fillet steak of Salzburg natural beef with grilled vegetables, colourful wedges and pepper sauce 220g	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.