

M32 DINNER MENU

STARTERS

Homemade dry-cured beef with pear and walnuts	24.00
Crispy aubergine with feta cheese and herb aioli	19.00
Sous-vide cooked rhubarb on lemon-feta cream	24.00
Winter romaine salad with lentil and olive hummus and pickled vegetables	19.00

SOUPS

Beef broth with vegetables and prosciutto strudel	12.00
Salsify cream soup	15.00

PASTA AND INTERMEDIATE DISHES

Truffled mushroom agnolotti with spinach and pine nuts	22.00/26.00
Ricotta and wild garlic gnocchi	22.00/26.00

MAIN COURSES

Salmon boat with green asparagus and lukewarm couscous salad	36.00
Grilled pike-perch fillet with ebli spinach risotto	38.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	30.00
Braised breast of local beef with polenta and broccoli	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.