

## M32 MENU

### STARTERS

Asparagus salad with omemade dry-cured beef with pear and walnuts	21.00
Pickled navettes with pear and crispy Jerusalem artichokes	19.00
Tartar of pickled whitefish with avocado	21.00
Spring salad with wild herbs and wild garlic	19.00
Bowl with tomato vegetables and fish with papadam	20.00

### SOUPS

Beef broth with ham strudel	15.00
Wild garlic cream soup with asparagus garnish	14.00

### PASTA AND INTERMEDIATE DISHES

Truffled agnolotti with colourful asparagus ragout	22.00/26.00
Mushrooms with brioche dumplings	22.00/26.00
Creamy spinach with baked organic egg and black truffle	22.00

### MAIN COURSES

Turbot fillet on asparagus and preserved Cedric lemon	42.00
Fillet of Attersee pike on wild garlic gnocchi	38.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	30.00
Grilled lamb tenderloin on braised lanzanita and pimientos salsa	32.00
Braised beef brisket with white truffle polenta and green asparagus	36.00
Braised beef brisket with white truffle polenta and green asparagus	48.00

### 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.