

## M32 DINNER MENU

### STARTERS

Asparagus salad with homemade dry-cured beef	21.00
Tartar of marinated Arctic char with avocado	21.00
Baby leaf salad with pickled asparagus	19.00
Bowl with tomato vegetables and fish with papadam	20.00

### SOUPS

Beef broth with ham strudel	14.00
Asparagus cream-soup	15.00

### PASTA AND INTERMEDIATE DISHES

Truffled agnolotti with colourful asparagus ragout	22.00/26.00
Mushroom casserole with dumplings	22.00/26.00
Bavarian Solo asparagus with Hollandaise sauce, parsley potatoes and juicy ham	26.00/32.00

### MAIN COURSES

Turbot fillet on asparagus and preserved Cedri 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
Gratinated lamb chop on green asparagus ragout	34.00
Beef loin of Black Angus on Solo asparagus and multicoloured wedges	48.00
Braised beef brisket with white truffle polenta and green asparagus	36.00

### 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.