

## M32 DINNER MENU

### STARTERS

Asparagus salad with homemade dry-cured beef and pickled cucumber	21.00
Variation of fish and seafood with garlic bread, aioli and tomato salsa	22.00/38.00
Baby leaf salad with pickled asparagus and tomatoes	19.00
Warm carpaccio of Black Angus with green asparagus and parmesan	21.00

### SOUPS

Cream-soup of asparagus with rosemary croutons	15.00
Beef bouillon with vegetables and ham strudel	15.00
Fish soup with crab and fish fillets	21.00

### PASTA AND INTERMEDIATE DISHES

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

### MAIN COURSES

Wild salmon on cauliflower hummus and marinated quinoa	38.00
Grilled Attersee hake on pak choi gnocchi and wasabi aioli	38.00
Tuna steak with spicy wok vegetables and baked rice	38.00
Wiener Schnitzel with parsley potatoes and cranberries	30.00
Braised veal shank on mashed potatoes and green vegetables	30.00
Fillet steak of Black Angus with solo asparagus, sauce Hollandaise and multicoloured potato wedges	48.00
Fillet of Maibock with cauliflower and potato tree cake	42.00

### COVER:

Homemade dukkah and olive oil with great potato couvert bread from  
„Joseph Brot“ per person 4.00

\* Please note that we can only issue the invoice by the 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.