

M32 DINNER MENU

STARTERS

Pickled sparagus 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 vegetables and sprouts	19.00
Scallop, chanterelles and veal head	23.00

SOUPS

Iced cucumber soup	15.00
Beef bouillon with vegetables and cheese dumplings	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
Carbonara of roasted chanterelles	22.00/26.00

MAIN COURSES

Roulade of wild salmon on cauliflower hummus and marinated quinoa	38.00
Tuna steak with spicy pak choi okra vegetables	38.00
Grilled gilthead fillet with Mediterranean grilled vegetables	34.00
Wiener Schnitzel with parsley potatoes and cranberries	30.00
Two kinds of veal with mashed potatoes and chanterelles	34.00
Pink roasted sirloin of Black Angus with grilled vegetables and multicoloured potato wedges	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.