

M32 MENU

STARTERS

Cured white fish fillet from Lake Attersee with cucumber chutney and cucumber	21.00
Mixed leaf salad with vegetables and caramelized nuts	17.00
Burratina with basil oil, cress salad and pickled tomatoes	18.00

SOUPS

Porcini bouillon with vegetables and mushroom dumplings	15.00
Duck stew soup with duck dumpling toast	17.00
Carrot-orange cream soup with carrot straw	15.00

PASTA AND INTERMEDIATE DISHES

Agnolotti filled with ricotta cream in tomato olive sauce	22.00/26.00
Crispy melanzane on potato cream with sheep's cheese	28.00

MAIN COURSES

Pan-fried veal sweetbread on mushroom ragout	36.00
Black Angus beef fillet with root vegetables and sweet potato	48.00
Viennese schnitzel with parsley potatoes and cranberries	30.00
Stuffed sea bream fillet on zucchini-artichoke vegetables	34.00
Local pike perch fillet on potato-leek ragout with San Daniele chip	36.00
Mountain lake char with wild broccoli and puffed rice	38.00

COVER

Homemade dukkah and olive oil with delicious potato couvert bread from
Joseph Brot 4.00 p.p.

* 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.