

STARTERS

Minestrone	5,50
our mixed vegetable soup	
Caesar Salad	12,50
with croûtons and Parmesan	
Vegetable Antipasti	9,50
fresh grilled with lemon- and oliveoil	
Burrata di Bufala D.O.P.	12,50
Upper-class mozzarella with creamy core, caramelised figs and mint	
Turret of avocado	14,50
with marinated king-prawn and homemade chili-apricot sauce	
Smoked octopus carpaccio	11,50
with pear chutney	
Vitello Tonnato	10,50
flimsy slices of veal in homemade tuna sauce with applecapers	
Octopussalat	11,50
with marinated olives	
Carpaccio of filet of beef	10,50
with slices of Parmesan and rocket salad	
Tuna tartar	14,50
on sprouts of wasabi, with creme of wasabi and wasabi-tobikko	
Fresh oysters „Fines de Claires“ (3), 6 pieces	17,50

GRILLED VEGETABLE SALAD

Green asparagus, zucchini, corn on the cob and spring onions mixed with avocado, tomatoes and salad and our homemade dressing, fresh from the grill.

	Starter	Main Course
salad	9,50	12,50
with grilled chicken breast	12,50	15,50
with grilled scampi	13,50	17,50

OUR HOMEMADE PASTA

Spaghetti Pomodoro	8,50
fresh tomatoes, olive oil and basil	
Ravioli	10,50
Please enquire about our various stuffings.	
Spaghetti Bolognese	9,50
our home recipe	
Gnocchi Datterino	11,50
with buffalo mozzarella from Campagna and cherry-tomatoes	
Spaghetti Calamaretti	11,00
with babycalamari and chilli oil	
Linguine Scampi	13,50
with artishokes	
Tagliatelle alla Siciliana	11,50
with swordfisch, capers, olives, anchovies and tomatoes	
Risotto Milanese	12,50
with seafood and saffron	
Risotto con guancia di manzo brasata	11,50
Risotto with juicy ragout from the cheek of beef	

Our Pasta kitchen is open daily from 11:30 am through 12:00 pm

RED-HOT

We love our fish and our meat! Pure – with lemon, selected olive oils and sea salt, gently grilled on premium beech tree charcoal. Side dishes of your choice will be served separately.

FISH

Grilled on the whole, our fish is served with lemon, fresh herbs and olive oil.

Octopus	14,50
with concassée of tomatoes	
Gilthead	17,50
400 g	
Samlet	15,50
from the Aumühle, Wolfratshausen	
Sole	27,50
400 g	
Calamari	13,50
with fresh herb pesto	
King prawns, sea water	20,50
with aioli and salsa of mango-coriander	
Tunafilet	23,50
with fresh pesto	
Norwegian Filet of Salmon	15,00
with concassée of tomatoes	
Filet of swordfish	16,50
with sizilian salsa	

MEAT

We obtain all our meats from farms with adequate animal housing. We grill it pure – without artificial spices or marinades.

Salsiccia	12,50
Italian sausage with olive oil, lemon and mustard	
Scaloppine al Limone	14,00
shortly grilled with artishokes, concassée of tomatoes and lemon sauce	
Entrecôte	19,00
300 g	
GOP Flap Steak (Bavette Aloyau)	15,50
200 g – very aromatic, very tender	
Bistecca alla Fiorentina di Razza Chianina	95,00
ca 1200 g Chianina T-Bone Steak for 2 or 3	
Thin slices of beef filet	20,50
shortly grilled, with rocked salad and Parmesan	
Filet of beef	24,50
220 g	
Organic chicken	16,50
with basil pesto	
Donald Russell carrée of lamb	24,50
the most tender piece of the scottish pasture lamb - dryaged	

Choose your side dish with your fresh fish or meat.....3,80
Rosemary Potatos, mixed vegetables, steamed spinach, mixed salad or tomatoesalad with marinated red onions.

SICILIAN BLOOD ORANGE IN BRENNER

Moro, Tarocco and Sanguinello - these are the names of our blood oranges from Sicily. Moro is the earliest of them, Sanguinello the latest, in January all three of them are available. But what makes these oranges so delicious? Around Mount Etna climate can be really hot during the day and strongly cold at night - This is exactly the kind of stress it needs to make these oranges the golden fruit of god..

PRIMI

Carpaccio of Blood Orange	10,50
with olives, hot marinated filets of anchovies and red onions	
Sashimi of Thunfisch	14,50
shortly grilled, with salad of Blood Orange	
Calamaretti con sanguinelle	12,50
hot roasted and warm served, with cold filleted Blood Orange	
small roasted club of mallard	11,50
with Sicilian marinated feathers of fennel and filet of Blood Orange	

PASTA È SECONDO

Brodo d' anatra	5,50
strong duckling consommé with duck dumpling and filet of Blood Orange	
Fregole sarde	10,50
the famous, roasted noodles of the Sarden, with spinach and Blood Orange	
Mezzelune all' anatra	11,50
in Blood-Orange-Prosecco-butter, filled with ragout of braised duck	
small roasted breast of mallard	16,50
with salad of Blood Orange	

WINES BY THE GLASS

in addition to our wine menu

	0,1 l	0,2 l	0,75 l
2010 Riesling „Schiefer“ dry, Weingut Van Volxem, Mosel	6,20	12,40	36,00
Smooth wine with brisk mineraly. Its flavor reminds on quince and apricot.			
2010 Iselis Bianco IGT, Argiolas, Sardinien	7,20	14,40	42,00
Cuvée of 85% Nasco and 15% Vermentino, wine with great finesse and beauty mineraly. Reminds on marzipan and bitter almond.			

BRENNER LUNCH-SPECIAL

small mixed salad & grilled daily special.....10,90
with house-made bread