## FRENCH OYSTERS AT BRENNER

Anyone who loves oysters is immediately transported to the rugged Atlantic coasts with each bite, as the delicate, salty taste evokes the ocean itself. It's an unforgettable experience – one that many still remember long after tasting their very first oyster. We have selected three particularly fine varieties from France for you - all of them very sustainable, by the way, as oysters improve the quality of the sea and do not require any feed.

## We serve all of our oysters with lemon and a briefly fermented shallot vinaigrette.

6 Pieces of Hervé Fine Nr. 3	24.50
4 Pieces of Hervé Royal Nr. 3	
4 Pieces of BB-Boudeuse Nr. 5  The Boudeuse oyster, originally from Ireland, is shorter and wider than other rock oysters.	23.50
Oyster Tasting Menu	34.50
——— WE RECOMMEND SPECIAL CHAMPAGNES BY THE GLASS ———	
Deutz Rosé Brut, Ay, Champagne	0,75I · <b>130.00</b>
2019 Deutz Blanc de Blancs, Ay, Champagne	
Bollinger Rosé Brut, Ay, Champagne	
2015 Dom Perignon Brut, Épernay, Champagne	/ 0,751 · <b>439.00</b>

#### **STARTERS & SALADS –**

Ligurian Fish Soup	
Gegrillte Avocado und cremiger Hummus (v)	
Tabouleh with Red Beets & Goat Cheese	
Borlotti & Parmigiano Reggiano	
Warm Vegetable Salad <sup>(v)</sup>	
brenner Beef Salad	
Octopus Salad	
Duet of Yellowfin Tuna	
Carpaccio del Gambero Rosso, 'Red Wild Prawns from Sicily'	
Beef Fillet Tartare	
Vitello Tonnato	

## MAIN DISHES FROM THE GRILL

We love our fish and our meat! Whether from natural fishing, pasture farming or certified organic, we grill them very gently over high-quality beechwood charcoal and serve with lemon, selected premium olive oil and a little sea salt.

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Oktopus gently steamed then grilled briefly over high heat, served with marinated tomatoes	28.00	Thinly Sliced Beef Fillet
Black Tiger Prawnswild catch from the Atlantic ocean, with marinated	34.00	Beef Fillet
tomatoes and aioli brenner Seafood Selection	38.00	Entrecôte380g · 48.00 / 280g · 36.00 Argentinian Black Angus
with perfectly grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli		Pomeranian Beef Fillet380g · 67.50 / 220g · 44.00 from a pasture cattle in Pomerania, dry-aged for 40 days
Dorade Royal		Beef Fillet Surf & Turf
Tuna Fillet exquisite yellowfin tuna in sashimi quality		with salsa giardiniera and chimichurri  Scaloppine al Limone
Salmon Fillet		veal loin with lime sauce and grilled courgettes  Free Range Chicken Fillet
Atlantic Sole	9	with herb salsa, marinated tomatoes and grilled lemon
Grilled Portobello Mushroom stuffed, grilled and au gratin – with leaf spinach,	, scamorza cł	neese, toasted breadcrumbs and chilli crunch
Grilled Cauliflower Steak with Freshly Sh on a creamy purée of roasted cauliflower, serve	navedBlack d with truffles	Winter Truffles
SAUCES		SIDES
Classic homemade Aioli with Spanish Saffron Homemade Basil Pesto Creamy Peperonata made of Paprika and Shallots Homemade Chimichurri Sauce Béarnaise		Steamed Spinach <sup>(v)</sup> · Rosemary Potatoes <sup>(v)</sup> Steamed Vegetables <sup>(v)</sup>
	SPECIAL	. CUTS
U.S. Prime T-Bone Steak from Nebraska a regal steak from Angus and Hereford cattle from	n the 'Greater	Omaha Packers'
	Angus	for 2 guests, around 500g · <b>109.00</b>
U.S. Prime Ribeye-Steak of Organic Black A Pasture-raised cattle from Creekstone Natural Fari	Angus ms, Arkansas for a	for 2 guests, around 500g · <b>109.00</b>
U.S. Prime Ribeye-Steak of Organic Black A Pasture-raised cattle from Creekstone Natural Fari U.S. Porterhouse Steak	Angus ms, Arkansas for a one for a	for 2 guests, around 500g · <b>109.00</b> , certified organic by the USDA

# OUR HOMEMADE PASTA

Kräftiger, harmonischer und eleganter Rotwein aus Cabernet Sauvignon, Cabernet Franc und Petit Verdot

freshly made by hand every day in our kitchen. The wholemeal Semolina from Grano Madre, made from the ancient Sicilian durum wheat variety Tumminia, gives the pasta a special bite and a fine nutty aroma. The natural grain variety is ground extremely gently between slowly rotating millstones, creating a very healthy wholesome flour.

Spaghetti Bolognese	17.00
Bigoli Amatriciana with Burrata	
Tagliatelle ai Funghi with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese	21.50
Spaghetti allo Scoglio	28.00
Linguine al tartufo	36.00