

SCHROBENHAUSENER ASPARAGUS AT BRENNER

Every day, our asparagus are harvested early morning near Schrobenehausen in accordance with the rules of the PGI (Protected Geographical Indication) label. The tender spears are peeled while they are still squeaky and a few hours later, they are in the pot or on the grill.

STARTERS

PASTA

Pure White Asparagus Soup9.50	Spaghetti Aglio e Olio.....16.50
with no cream, but with a pureed asparagus and flavoursome lemon asparagus tartare	with fresh spring garlic, peperoncino, and roasted Schrobenehausen asparagus
Asparagus Carpaccio16.50	Risotto Asparagi e Scampi.....19.50
marinated white and green asparagus with lime vinaigrette, matured parmesan and pomegranate	a fresh risotto with white and green asparagus, prawns, parmesan and gently salted lemons from Sicily
Pickled and Flamed Char.....17.50	
with white asparagus, asparagus ash, and the best char caviar	

MAINS

Veal Cutlet-Piccata34.00	White Asparagus Spears.....24.50
tender veal cutlet wrapped in parmesan and herbs, served with grilled white asparagus and béarnaise sauce	with rosemary potatoes, sliced Parmesan cheese, and melted butter
	with Parma ham+ 7.50

WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2024 Silvaner vom Kalkfels, Max Müller I, Franconia.....	0,1l • 9.00 / 0,75l • 59.00
2023 Silvaner Old Vines Wilm, Max Müller I, Franconia.....	0,1l • 11.00 / 0,75l • 79.00

OUR COCKTAIL RECOMMENDATIONS

Brenner Sbagliato.....12.50
Aperol, Campari, Martini Rubino and Vino Frizzante
Amaretto Sour.....13.50
Maker's Mark, Amaretto, Bitters and Orange Juice

Fragolino Royal.....19.50
Deutz Brut Champagne infused with fresh strawberry puree

STARTERS & SALADS

Tabouleh with Red Beets & Goat Cheese15.00
refreshing couscous salad, with lots of mint and lemon
Grilled Avocado ^(v)15.50
with lime-coriander cream, Pico de Gallo and black lava salt
Avocado and Creamy Hummus ^(v)15.50
with basil, olives, lemon and a roasted chili-crunch
Warm Vegetable Salad ^(v)14.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad
Watermelon and Feta Cheese Salad.....14.50
a summer salad with mint, crunchy garden cucumber, olives and grated feta cheese
Yellowfin Tuna Tartare.....19.50
hand cut tuna, served with orange fillets and a herb gremolata with the scent of freshly grated orange peels
Octopus Salad17.50
with marinated olives, celery, carrots and diced potatoes
Carpaccio del Gamberi Rossi Prawns18.50
carpaccio of briefly flamed large red prawns, served with blood orange fillets and salmon caviar
Pomeranian Beef Tartare.....19.50
with marinated and gratinated artichokes, pickled onions and grilled brioche
Carpaccio of Beef Fillet.....18.50
with rocket salad and crispy parmesan chips
Vitello Tonnato.....17.50
thin slices of veal, tuna tataki and tuna cream

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.

Wild Caught Calamari26.50	Salsiccia dell' Etna19.50
with marinated tomatoes and Chimichurri Sauce	handmade by our Sicilian butcher with marinated tomatoes
Lachsfilet27.00	Free Range Chicken Fillet25.50
aus nachhaltiger Zucht in norwegischen Fjorden	with herb salsa, marinated tomatoes and grilled lemon
Octopus28.00	Scaloppine al Limone26.50
gently steamed then grilled briefly over high heat, served with marinated tomatoes	veal loin with lime sauce and grilled courgettes
Dorade Royal400 - 450g · 28.50	Thinly Sliced Beef Fillet31.50
grilled whole	briefly grilled, with arugula salad and parmesan shavings
Atlantic Black Tiger Prawns34.00	Entrecôte380g · 48.00 / 280g · 36.00
wild catch, with marinated tomatoes and aioli	Argentinian Black Angus
brenner Seafood Selection38.00	Beef Fillet380g · 65.00 / 220g · 38.50
with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Argentinian Black Angus
Tuna Fillet38.50	Beef Fillet Surf & Turf43.00
exquisite yellowfin tuna in sashimi quality	180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri
Atlantic Sole400 - 500g · 49.00	Pomeranian Beef Fillet380g · 67.50 / 220g · 44.00
grilled whole	from a pasture cattle in Pomerania, dry-aged for 40 days

VEGETARIAN DISHES FROM THE GRILL

Aubergine au Gratin with Bulgur ^(v)21.00	Cauliflower Steak21.50
stuffed and gratinated with bulgur, herbs, roasted almonds, pomegranate seeds, served with a lime and coriander dip	on a creamy puree of roasted cauliflower, almond-parsley salsa, pomegranate, freshly grated parmesan cheese

SAUCES

- Classic homemade Aioli with Spanish Saffron
- Homemade Basil Pesto
- Homemade Chimichurri
- Sauce Béarnaise each · 3.50

SIDES

- Steamed Spinach ^(v) · Rosemary Potatoes ^(v)
- Steamed Vegetables ^(v)jewels · 5.90
- Small Mixed Salad ^(v) · Tomato Salad ^(v)jewels · 6.50
- Braised Artichoke Hearts 8.50
- 3 Spears of White Asparagus 12.50
- 2nd plate of 5 brenner homemade bread rolls 2.50

SPECIAL CUTS

U.S. Prime T-Bone Steak from Nebraskafor 2 guests, around 600g · 95.00
a regal steak from Angus and Hereford cattle from the 'Greater Omaha Packers'
U.S. Prime Ribeye-Steak of Organic Black Angusfor 2 guests, around 500g · 109.00
Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA
Irish Dry Aged Tomahawk-Steakfor around 2 guests, around 1000 - 1200g, price per 100g · 13.50
21 days dry-aged prime rib steak on the long rib bone

SOMMELIERS RED WINE CHOICE

2020 Cabernet Franc Caya, Wölffer Estate, New York 0,1l · 16.90 / 0,75l · 109.00
a spicy and aromatic red wine made of the grape variety Cabernet Franc

WE SERVE BÉARNAISE SAUCE AND ROSEMARY POTATOES WITH ALL SPECIAL CUTS

OUR HOMEMADE PASTA

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.

Bigoli Amatriciana with Burrata18.50
with Italian guanciale bacon from Calabria
Tagliatelle ai Funghi21.50
with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese
Spaghetti allo Scoglio28.00
with the finest seafood - grilled king prawns, tuna fillet, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs
Spaghetti ai Calamaretti18.50
with juicy calamari, briefly braised with Sicilian tomatoes, parsley and toasted crumbs from our homemade brenner bread
Risotto milanese all'Ossobuco23.50
Saffron risotto with gently braised ossobuco ragù and 12-month aged Parmigiano Reggiano DOP

(v) = vegane Gerichte

For any questions regarding allergens, please ask our staff