

FISH FARM BIRNBAUM AT BRENNER

Our fish have all the time in the world to grow in peace, says fish farmer Birnbaum. The water is crystal clear and cold, and the fish find their own food. The rest is free of anything you wouldn't want in your food—you can't produce fish any more sustainably than this. We are delighted to be spending a month with the Birnbaum fish farm from Epfenhausen for the second time.

STARTERS

PASTA

Lake Trout Carpaccio	16.50	Spaghetti with Sardines, Char and Saffron	22.50
with fragrant lemon marinade, deep green fig leaf oil, red onions, and fava beans		freshly chopped char tartare and a delicate sauce with sardine fillet, saffron, wild fennel greens, braised leeks, topped with crispy roasted breadcrumbs	
Pickled Golden Trout.....	17.50		
with fragrant marinated summer tomatoes, tender oven roasted peppers, zucchini, and herb-roasted breadcrumbs			

MAIN DISH

Grilled Lake Trout	29.50
with tomato tartare and gremolata made from black olives, parsley, lemon and roasted pine nuts	

WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2022 Cuvée Amos, Kurtatsch Winery, South Tyrol	0,1l · 11.50 / 0,75l · 69.00
2023 Fossarin, Collio Bianco DOP, Ronco dei Tassi, Friuli	0,1l · 13.50 / 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	

STARTERS & SALADS

Tabouleh with Red Beets & Goat Cheese	15.00
refreshing couscous salad, with lots of mint and lemon	
Grilled Avocado and Creamy Hummus ^(v)	15.50
with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch	
Warm Vegetable Salad ^(v)	14.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Caesar Salad	15.50
with crispy croutons made from our homemade brenner bread	
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 Salad	17.50
with olives, celery, red onions, diced paprika, potatoes, diced potatoes and an Aceto di Vino Rosso marinade	
Carpaccio del Gamberi Rossi Prawns	18.50
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	

(v) = vegane Gerichte

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
Salmon Fillet27.00	Free Range Chicken Fillet25.50
from a sustainable farm in the Norwegian fjords	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)each · 5.90
- Small Mixed Salad ^(v) · Tomato Salad ^(v)each · 6.50
- Braised Artichoke Hearts 8.50
- 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

2016 Othello, Dominus Estate, Napa Valley, California0,1l · 18.50 / 0,75l · 115.00
A full-bodied, harmonious and elegant red wine made from Cabernet Sauvignon, Cabernet Franc and Petit Verdot

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.

Spaghetti Bolognese17.00
homemade ragù made from juicy beef and tender veal
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 Asparagi e Scampi19.50
a fresh risotto with green asparagus, prawns, parmesan and gently salted lemons from Sicily

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For any questions regarding allergens, please ask our staff