

## DRY AGED BEEF AT brenner

Our chefs spend a lot of time and passion searching for the best and juiciest cuts of steaks, where a perfect ripeness plays a very decisive role. We grill a selection of our favourite cuts for you. All selections are sensitively dry-aged, and our masters regularly come top in the World Steak Challenge.

### STARTERS

Beef Tartare from Holstein-Friesian .....	21.00
Goldbeef - German dry aged premium beef fillet, hand-cut with smoky aubergine cream and toasted focaccia	
John Stone - Batuta di manzo .....	18.50
Irish grass-fed beef from the beef master, thinly pounded fillet tips for a special kind of carpaccio, served with peperonata and pea shoots	

### FROM THE GRILL

John Stone Fillet of Beef with King Prawns .....	41.00
Surf & Turf: 180g Irish Beef Fillet with an exclusive Black Tiger King Prawns from the Atlantic, served with Salsa Giardiniera and Chimichurri	
Tomahawk-Steak..... for about 2 guests, price per 100g ·	13.50
around 800 - 1000g cut, from Schwarzbunten Fleckvieh, matured on the bone for 5 weeks, perfectly marbled, tender and juicy	
Holy Porterhouse Steak .....	price per 100g · 13.50
around 700g cut, with parsley-salt-lemon gremolata a wonderful ox steak with a particularly tender fillet	

### — WE RECOMMEND THE FOLLOWING WINES BY THE GLASS, SERVED FROM A MAGNUM BOTTLE —

2018 Chardonnay Menfi, Planeta, Sicily .....	0,1l · 18.00 / 1,5l · 220.00
2016 Nero d'Avola Santa Cecilia, Planeta, Sicily .....	0,1l · 18.00 / 1,5l · 220.00

## STARTERS & SALADS

Artichoke Soup.....	8.50
without cream, with crispy Parmesan chips	
Avocado and Creamy Hummus <sup>(v)</sup> .....	15.50
with mint, olives, lemon and a roasted dukkah crunch	
Crispy Grilled Courgettes .....	14.50
with toasted breadcrumbs, salted lemon and freshly grated Parmesan cheese	
Warm Vegetable Salad <sup>(v)</sup> .....	14.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
brenner Beef Salad .....	18.00
with thinly sliced grilled Pomeranian beef, pesto, parmesan cheese, mushrooms, tomatoes, pine nuts	
Yellow Fin Tuna Tartar .....	18.50
sashimi quality yellow fin tuna, avocado cream, fennel strips	
Octopus Salad .....	17.50
with marinated olives, celery, carrots and diced potatoes	
Carpaccio of Beef Fillet.....	18.50
with rocket salad and crispy parmesan chips	
Vitello Tonnato.....	17.50
wafer-thin slices of veal with tuna fish cream and apple capers	
Red Prawn Carpaccio.....	18.50
briefly flamed slices of large red prawns	

## VEGETARIAN MAINS

A selection of vegetable dishes with high quality nuts and seeds - as often as possible from local farmers around the Munich area

Eggplant Au Gratin with Bulgur .....	17.50
stuffed and baked with bulgur, herbs, roasted almonds, pomegranate seeds served with lime coriander dip	
Cauliflower Steak.....	18.50
first gently steamed, then briefly grilled at high temperature - served with creamy puree of smoky roasted cauliflower, almond-parsley salsa, pomegranate and freshly shaved Parmesan cheese	

## 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 Calamari .....	28.50	Salsiccia dell' Etna .....	19.50
with marinated tomatoes, arugula salad and Chimichurri Sauce		handmade by our Sicilian butcher with marinated tomatoes	
Oktopus .....	28.00	Thinly Sliced Beef Fillet .....	31.50
gently steamed then grilled briefly over high heat, served with marinated tomatoes		briefly grilled, with arugula salad and parmesan shavings	
Black Tiger Prawns .....	34.00	Beef Fillet .....	380g · 62.00 / 220g · 36.50
wild catch from the Atlantic ocean, with marinated tomatoes and aioli		Argentinian Black Angus	
Dorade Royal .....	400 - 450g · 28.00	Entrecôte .....	380g · 45.00 / 280g · 33.00
grilled whole		Argentinian Black Angus	
Salmon Fillet .....	26.50	Pomeranian Beef Fillet .....	380g · 64.50 / 220g · 41.00
from a sustainable farm in the Norwegian fjords		from a pasture cattle in Pomerania, dry-aged for 40 days	
Lake Trout from the Birnbaum Fish Farm .....	32.50	Scaloppine al Limone .....	26.50
with fennel and salsa giardiniera made from freshly picked vegetables		veal loin with lime sauce and grilled courgettes	
Atlantic Sole .....	400 - 500g · 49.00	Corn Fed Poularde Fillet from Austria .....	25.50
grilled whole		a first-class fillet of a corn fed chicken raised in a sustainable and animal-friendly way	

## SAUCES

· Classic homemade Aioli with Spanish Saffron	
· Homemade Basil Pesto	
· Homemade Chimichurri	
· Tarragon Béarnaise	
each .....	3.50

## SIDES

· Steamed Spinach <sup>(v)</sup>	
· Rosemary Potatoes <sup>(v)</sup>	
· Steamed Vegetables <sup>(v)</sup>	each ..... 5.90
· Small Mixed Salad <sup>(v)</sup>	
· Tomato Salad <sup>(v)</sup>	each ..... 6.50
· Braised Artichoke Hearts .....	8.50

## SPECIAL CUTS

U.S. Prime T-Bone Steak from Nebraska .....	for 2 guests, 600g · 99.00
a prime steak of Angus and Hereford beef from the „Greater Omaha Packers“, specialists known for natural cattle farming in the USA	
U.S. Prime Ribeye-Steak of Organic Black Angus .....	for 2 guests, around 500g · 105.00
Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA	
Holy T-Bone Steak .....	for 2 guests, 600g · 13.50
the noblest cut of beef - very juicy and aromatic steak with a particularly tender fillet, from the Muggenthaler Hof in Lower Bavaria, dry-aged and refined by Stefan Wenisch	

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 Scampi e Finocchetti .....	19.50
with a wild fennel slaw and toasted bread crumbs	
Risotto al Zafarano with Shrimps .....	22.50
with 12-month aged Parmigiano Reggiano DOP and Italian white wine	
Bigoli Amatriciana with Burrata .....	18.50
with Italian guanciale bacon from Calabria	
Spaghetti Vitelloragù .....	21.00
homemade veal ragù, root vegetables and blueberry cream	
Lobster and Wild-caught Prawn Spaghetti .....	29.00
with a creamy sauce made from the lobster stock and a splash of white wine	

(v) = vegane Gerichte