

SCHROBENHAUSENER ASPARAGUS AT BRENNER

Every morning, we harvest our asparagus near Schrobenshausen in accordance with the rules of the EU quality label PGI, Protected Geographical Indication. We peel the tender spears while they're still crisp, and a few hours later, they're in the pot or on the grill.

STARTERS

PASTA

Pure White Asparagus Soup 9.50 without any cream, but with puréed asparagus and a fragrant lemon-asparagus tartare	Risotto Verde con Asparagi 17.50 served with sautéed white asparagus, our creamy spring herb pesto, and lemon
Asparagus Carpaccio 14.50 marinated asparagus with homemade lime Pearls, aged Parmesan, and pomegranate	Spaghetti Aglio e Olio con Gamberetto 21.00 with black tiger shrimp, fresh spring garlic, peperoncino, and sautéed asparagus
Marinated and Flambéed Char 16.50 with white asparagus, asparagus purée, wasabi cream, and char caviar	

GRILL

Veal T-Bone 34.00 tender veal steak on the bone, served with grilled white asparagus and Béarnaise sauce	White Asparagus Spears 22.50 served with rosemary potatoes, shaved Parmesan and melted butter optional: with Parma ham + 7.50
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WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2024 Blauer Silvaner, Max Müller, Franken..... 0,1l · 9.50 / 0,75l · 57.00
2024 Ribolla Gialla, Tunella, Friaul 0,1l · 11.00 / 0,75l · 65.00
2022 Weißburgunder Vorberg, Kellerei Terlan, Südtirol served from a magnum bottle..... 0,1l · 18.50 / 1,5l · 220.00

OUR COCKTAIL RECOMMENDATIONS

Passion Fruit Martini...14.50
Patron Silver, Passion Fruit, Vanilla, Lime

Amaretto Sour...13.50
Maker's Mark, Amaretto, Bitters and Orangejuice

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

STARTERS & SALADS

Tabouleh with Red Beets & Goat Cheese 15.00 refreshing couscous salad, with lots of mint and lemon
Grilled Avocado and Creamy Hummus ^(M) 15.50 with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch
East Coast Crab Cakes 21.00 juicy crab cakes with grilled corn salsa and homemade tartar sauce
Warm Vegetable Salad ^(M) 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 with marinated fennel, crispy cucumbers and a wasabi crème fraîche
Octopus Salad 17.50 with olives, celery, red onions, diced paprika, potatoes, diced potatoes and an Aceto di Vino Rosso marinade
Carpaccio di 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

EARLY DINNER

Your relaxed start to the evening – after shopping or before going to the theatre or opera.
Mo. - Fr. 17:30 - 18:30. The table is reserved for you only until 19:00.

Spumante or Wine glass of 0,1l

Starter: Zucchini Carpaccio or Asparagus Carpaccio

Main Dish: Grilled Guinea Fowl oder Asparagus Risotto

Dessert: Mini-Tiramisu or Espresso

27.50

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.

<p>Wild Caught Calamari 26.50 with marinated tomatoes and Chimichurri Sauce</p> <p>Salmon Fillet 28.00 from a sustainable farm in the Norwegian fjords</p> <p>Octopus 29.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes</p> <p>Dorade Royal 400 - 450g · 31.00 grilled whole</p> <p>Atlantic Black Tiger Prawns 34.00 wild catch, with marinated tomatoes and aioli</p> <p>brenner Seafood Selection 38.00 with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli</p> <p>Tuna Fillet 38.50 exquisite yellowfin tuna in sashimi quality</p> <p>Atlantic Sole 400 - 500g · 49.00 grilled whole</p>	<p>Salsiccia dell' Etna 19.50 handmade by our Sicilian butcher with marinated tomatoes</p> <p>Veal-Piccata 26.50 a veal schnitzel in a parmesan and herb coating served with braised artichokes</p> <p>Thinly Sliced Beef Fillet 31.50 briefly grilled, with arugula salad and parmesan shavings</p> <p>Entrecôte 380g · 49.00 / 280g · 36.00 Argentinian Black Angus</p> <p>Beef Fillet 380g · 69.00 / 220g · 39.50 Argentinian Black Angus</p> <p>Beef Fillet Surf & Turf 45.00 180g Black Angus fillet steak and black tiger prawns with salsa gardeniera and chimichurri</p> <p>Chianina Beef Fillet 220g · 59.50 the most tender steak from the finest beef</p>
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VEGETARIAN DISHES FROM THE GRILL

<p>Aubergine au Gratin with Bulgur (v) 21.00 stuffed and gratinated with bulgur, herbs, roasted almonds, pomegranate seeds, served with a lime and coriander dip</p>	<p>Cauliflower Steak 21.50 on a creamy puree of roasted cauliflower, almond-parsley salsa, pomegranate, freshly grated parmesan cheese</p>
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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
- 2nd plate of 5 brenner homemade bread rolls 2.50

SPECIAL CUTS

- John Stone Ribeye Steak** for about 2 Guests, approx. 500g · 95.00
The Irish beef affineur has already won the World Steak Challenge with its super tender and juicy ribeye
- Bistecca Fiorentina from Chianina-Beef** for about 2-3 Guests, approx. 1200g, price per 100g · 15.50
Perhaps the pinnacle of Italian barbecue: the largest and juiciest ribeye steak from Val di Chiana beef
- Irish Dry Aged Tomahawk-Steak** for about 2 Guests, approx. 1000 - 1200g, price per 100g · 13.50
21-day dry-aged prime rib steak on the long rib bone

WE SERVE BÉARNAISE SAUCE AND ROSEMARY POTATOES WITH ALL SPECIAL CUTS

SOMMELIERS RED WINE CHOICE

- 2020 Guidalberto, Tenuta San Guido, Tuscany** 0,1l · 24.50 / 0,75l · 145.00
- 2014 Sassicaia, Tenuta San Guido, Tuscany** ...served by the glass via Coravin 0,1l · 99.00 / 0,75l · 649.00

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 Bolognese** 17.00
homemade ragù made from juicy beef and tender veal
- Bigoli Amatriciana with Burrata** 18.50
with Italian guanciale bacon from Calabria
- Risotto Zafferano** 19.50
with 12-month aged Parmigiano Reggiano DOP and Italian white wine
- Spaghetti allo Scoglio** 28.00
with the finest seafood - grilled king prawns, tuna fillet, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs

If you have any questions about allergens, please ask our staff

(v) = vegane Gerichte
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