

CHANTERELLES IN BRENNER

They are the avant-garde of the forest: the best chanterelles don't grow in autumn, but right now, in early summer. We like to combine them with the first figs or fava beans to create particularly fresh and light summer dishes.

STARTERS

Watermelon Carpaccio with Manouri Cheese...	15.50
made from very slowly dried melon with chanterelles	
Italian Figs and Marinated Chanterelles.....	15.50
with creamy buffalo ricotta and pomegranate seeds	
Flamed Char Carpaccio.....	17.50
with fried chanterelles, marinated fava beans, rocket, and lemon salsa verde	

PASTA

Tagliatelle with Chanterelles	18.50
juicy chanterelle ragout with crispy rosemary pancetta and a pinch of chilli pepper	
Gnocchi with Chanterelles	19.50
cream of leek with tarragon pesto, freshly grated lemon zest and pomegranate seeds	

MAINS

Veal Cutlet Piccata	34.50
tender veal cutlet in a parmesan and herb coating, served with chanterelles and homemade chimol salsa	

WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2021 Chardonnay Malterdinger, Bernhard Huber, Baden.....	0,1l · 14.00 / 0,75l · 95.00
2022 Pinot Gris & Pinot Blanc Breisgau, Bernhard Huber, Baden	0,1l · 12.00 / 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	

STARTERS & SALADS

Tomato Gazpacho	10.50	brenner Beef Salad	18.00 / 21.50
cold tomato soup with watermelon, basil and buffalo mozzarella bocconcini		grilled slices of Pomeranian beef, pesto marinated leaf salad, hazelnuts, parmesan, mushrooms, tomatoes and pine nuts	
Tabouleh with Red Beets & Goat Cheese	15.00	Warm Vegetable Salad ^(v)	14.50 / 17.50
refreshing couscous salad, with lots of mint and lemon		grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Grilled Avocado and Creamy Hummus ^(v)	15.50	Watermelon and Feta Cheese Salad	14.50 / 17.50
with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch		a summer salad with mint, crunchy garden cucumber, olives and grated feta cheese	
Yellowfin Tuna Tartare	19.50	Caesar Salad	15.50
hand cut tuna, served with orange fillets and a herb gremolata with the scent of freshly grated orange peels		with crispy croutons made from our homemade brenner bread	
Octopus Salad	17.50	Top your salad with:	
with marinated olives, celery, carrots and diced potatoes		Grilled Chicken Breast.....	
Carpaccio del Gamberi Rossi Prawns	18.50	Wild-Caught Scampi	
carpaccio of briefly flamed large red prawns, served with blood orange fillets and salmon caviar		Thinly Sliced Grilled Pomeranian Beef	
Pomeranian Beef Tartare	19.50	Gratinated Goat Cheese.....	
with marinated and gratinated artichokes, pickled onions and grilled brioche		+ 6.50	
Carpaccio of Beef Fillet	18.50	+ 6.50	
with rocket salad and crispy parmesan chips		+ 6.50	
Vitello Tonnato.....	17.50	+ 6.50	
thin slices of veal, tuna tataki and tuna cream			

BRENNER BUSINESSLUNCH FROM MONDAY TO FRIDAY

daily special served with small salad and homemade rolls.....17.50

(v) = vegane Gerichte
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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 with marinated tomatoes and Chimichurri Sauce	Salsiccia dell' Etna19.50 handmade by our Sicilian butcher with marinated tomatoes
Salmon Fillet26.50 from a sustainable farm in the Norwegian fjords	Veal-Piccata24.50 a veal schnitzel in a parmesan and herb coating served with braised artichokes
Octopus28.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes	Free Range Chicken Fillet25.50 with herb salsa, marinated tomatoes and grilled lemon
Dorade Royal400 - 450g · 28.50 grilled whole	Scaloppine al Limone26.50 veal loin with lime sauce and grilled courgettes
Atlantic Black Tiger Prawns34.00 wild catch, with marinated tomatoes and aioli	Thinly Sliced Beef Fillet31.50 briefly grilled, with arugula salad and parmesan shavings
Brenner Seafood Selection38.00 with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Entrecôte380g · 48.00 / 280g · 36.00 Argentinian Black Angus
Tuna Fillet38.50 exquisite yellowfin tuna in sashimi quality	Beef Fillet380g · 65.00 / 220g · 38.50 Argentinian Black Angus
Atlantic Sole400 - 500g · 49.00 grilled whole	Beef Fillet Surf & Turf43.00 180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri

VEGETARIAN DISHES FROM THE GRILL

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	Cauliflower Steak21.50 on a creamy puree of roasted cauliflower, almond-parsley salsa, pomegranate, freshly grated parmesan cheese
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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
- Braised Chanterelles 12.50
- 2nd plate of 5 brenner homemade bread rolls 2.50

SPECIAL CUTS

U.S. Prime T-Bone Steak from Nebraska for 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 Angus for 2 guests, around 500g · 109.00 Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA
Irish Dry Aged Tomahawk-Steak for 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
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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.

Paccheri al Pesto14.50 with basil pesto, lemon zest, a hint of chilli pepper and creamy ricotta	Bigoli Amatriciana with Burrata18.50 with Italian guanciale bacon from Calabria
Spaghetti Pomodoro ^(v)14.50 with piccadilly tomatoes, garlic and fresh basil	Risotto Asparagi e Scampi19.50 a fresh risotto with green asparagus, prawns, parmesan and gently salted lemons from Sicily
Spaghetti Bolognese17.00 homemade ragù made from juicy beef and tender veal	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

For any questions regarding allergens, please ask our staff

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