



CHAMPAGNE

Deutz Rosé	0,1l · 19.50 / 0,75l · 130.00
2019 Deutz Blanc de Blancs	0,1l · 28.50 / 0,75l · 189.00
Bollinger Rosé Brut.....	0,1l · 28.50 / 0,75l · 189.00
Dom Perignon Brut.....	0,1l · 50.00 / 0,75l · 439.00

SEAFOOD SELECTION

All oysters are served with lemon and shallot vinaigrette

Hervé Fine Nr. 3.....	3 pcs · 15.50 ... 6 pcs · 29.00
Hervé Royal Nr. 3.....	3 pcs · 21.50 ... 6 pcs · 42.00

OYSTER DUET

3 pcs Hervé Fine, 3 pcs Hervé Royal and 1 Glass Deutz Blanc de Blancs 46.50

brenner Seafood Starters	32.00
green mango salad and marinated lobsters, 2 Hervé Fine Nr. 3 rock oysters, grilled scallops, wild-caught prawns and lightly grilled tuna tataki with cedar-lemon emulsion and tomato-celery salsa	
Duet of Yellowfin Tuna	23.00
lightly grilled tataki and freshly chopped tartare with a delicate colatura di alici lemon marinade, Amalfi lemon cubes and crispy puntarelle tips	

CHAMPAGNE

Deutz Brut Rosé	0,75l · 130.00
Ay, Champagne	
2019 Deutz Blanc de Blancs	0,75l · 189.00
Ay, Champagne	
2006 Cuvée William Deutz.....	0,75l · 279.00
Ay, Champagne	
2013 Amour de Deutz Blanc de Blancs.....	0,75l · 295.00
Ay, Champagne	
Bollinger Rosé Brut	0,75l · 189.00
Ay, Champagne	
2008 Bollinger R.D.....	0,75l · 650.00
Ay, Champagne	
2015 Dom Pérignon Brut.....	0,75l · 439.00
Épernay, Champagne	
Krug Grand Cuveé 172eme.....	0,75l · 450.00
Reims, Champagne	

STARTERS

Borlotti & Parmigiano Reggiano	18.50
light and airy Parmesan crisps with delicately marinated strips of nutmeg squash, borlotti bean cream and black walnuts	
Brenner Bouillabaisse	24.00
with sea bass, sea bream, monkfish, datterino tomatoes, fennel, rouille sauce and toasted breinner bread	
Grilled Avocado and Creamy Hummus ^(M)	18.50
with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch	
Fjord Trout from the Scottish Atlantic Ocean	23.50
as a carpaccio, marinated with blood oranges and wild fennel greens, served with salmon caviar, freshly toasted brioche and aioli	
Carpaccio del Gambero Rosso	25.50
with salted lemon, homemade aioli, crispy keta caviar and wild fennel	
Dry Aged John Stone Beef Tartare	22.50
Hand-cut, with crème fraîche and balsamic caviar, lime, olive oil, apple capers, breadcrumb gremolata and Parmesan crisps	

OUR HOMEMADE PASTA

Linguine al tartufo	36.00
a classic with delicate Parmigiano emulsion and fresh white truffles from Alba	
Risotto Mare	29.00
with the finest seafood of grilled king prawns, tuna fillet, calamari, octopus in an aromatic, fresh sauce made from cherry tomatoes, white wine and herbs	
Mezzelune with Barolo braised beef	28.00
Homemade dumplings filled with braised beef ragout and root vegetables, served with Barolo sugo sauce	

FROM THE GRILL

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.

Black Tiger Prawns 200g · 44.00	John Stone Fillett of Beef 220g · 42.00
wild caught from the Atlantic, with marinated tomatoes and aioli	melts on the tongue like butter, with delicate nutty flavours due to the careful maturing process
brenner Seafood Selection 46.00	Truffled Chicken 29.50
with perfectly grilled king prawn, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Slowly grilled, generously topped with black winter truffles from Norcia under the crispy skin, served with silky celery purée, port wine shallots and brioche
Wild-caught Atlantic Turbot fillet 44.00	Surf and Turf 180g · 49.50
with creamy cauliflower purée and crispy marinated puntarelle, the winter Roman asparagus	dry aged fillett of beef, black tiger prawns and saffron fennel
Atlantic Sole 400 - 500g · 49.00	Jack's Creek Wagyu Angus 280g · 62.50
grilled whole	Ribeye steak from free-range Wagyu specialists in Australia, with perfect marbling for grilled steaks
	U.S. Dry Aged Entrecôte 280g · 48.00
	Pastured cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA

Cauliflower Steak with Black Winter Truffles from Norcia (v) 24.00
on creamy purée of roasted cauliflower and black truffles, with mild salsa made from roasted almonds, served with port wine shallot

SAUCES.....EACH 3.50

homemade Aioli with Spanish Saffron
Basil Pesto, creamy Peperonata, Chimichurri or
Sauce Béarnaise

SIDES.....EACH 5.90

Steamed Spinach ^(M) / Rosemary Potatoes ^(M) ✱
Tomato Salad ^(M) or Steamed Vegetables ^(M)
Braised Artichoke Hearts.....8.50

SPECIAL CUTS

Bistecca Fiorentina from Chianina Beef (for 2-3 Guests) around 1kg / price per 100g · 17.50
the largest and juiciest steak from the famous Val di Chiana beef, grilled on the rib
U.S. Ribeye-Steak of Organic Black Angus (for around 2 Guests) around 500g · 119.00
grass fed cattle from Creekstone Natural Farms, Arkansas, certified organic by the American USDA

SOMMELIERS RED WINE CHOICE

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

À la carte prices plus 8% service charge

(v) = vegane Gerichte
DE - ÖKO - 001