

CHIANINA-BEEF AT BRENNER

The Chianina, one of Europe's oldest and rarest cattle breeds, was loved by the Romans and even appears in prehistoric cave paintings. We have found passionate breeders at San Giobbe in Val di Chiana, who prioritize sustainable, circular farming by raising suckler cows on pasture and growing all feed on-site. It truly doesn't get any better.

STARTERS

GRILL

Battuta di Manzo and Muscat Squash.....22.50
delicately tenderized slices of Chianina beef, paper-thin, with raw-marinated muscat pumpkin and freshly shaved Pecorino d'Abruzzo

Tagliata di Chianina - lightly grilled Fillet.....22.50
thinly sliced, with apple-chilli salsa, hazelnut oil, and toasted Piedmont hazelnuts

PASTA

Tagliatelle con Brasato al Barolo.....19.50
gently braised ragù of Chianina beef shoulder in a fine Barolo sauce, with house-cured egg yolk in beech ash, finely grated

Wild Musroom Risotto.....21.00
with Chianina ragù, marinated shallots, and toasted herb breadcrumbs

We have three special cuts, each served with a creamy peperonata made from roasted paprika and softened shallots

Chianina Beef Fillet.....220g · 59.50
the most tender steak from the finest beef

Chianina Beef Entrecôte300g · 64.50
finely marbled, with a very pleasant aroma, perfectly aged as a whole cut

Bistecca Fiorentina price per 100g · 14.50
of Chianina beef, around 1400g which can serve 2-3 guests, perhaps the crowning glory of Italian grilling:
The largest and juiciest steak from the famous Val di Chiana region, grilled on the bone.

— THE WORLD FAMOUS „TENUTA SAN GUIDO“ FROM BOLGHERI AVAILABLE BY GLASS AT BRENNER —

2022 Le Difese, Tuscany 0,1l · 13.50 / 0,75l · 75.00
2020 Guidalberto, Tuscany 0,1l · 24.50 / 0,75l · 145.00
2014 Sassicaia, Tuscany served by the glass via Coravin 0,1l · 99.00 / 0,75l · 649.00

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

East Coast Crab Cakes.....21.00
juicy crab cakes with grilled corn salsa and homemade tartar sauce

Grilled Avocado and Creamy Hummus ^(v).....15.50
with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch

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

brenner Beef Salad.....21.50
grilled slices of Pomeranian beef, pesto marinated leaf salad, hazelnuts, parmesan, mushrooms, tomatoes and pine nuts

Warm Vegetable Salad ^(v).....17.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad

Top your salad with:

Grilled Chicken Breast, Wild-Caught Scampi, Thinly Sliced Grilled Pomeranian Beef
Gratinated Goat Cheeseeach + 6.50

BRENNER LUNCH SPECIAL

FROM 12:00 UNTIL 14:30

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

(v) = vegan dishes

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	Pommersches Rinderfilet380g · 67.50 / 220g · 44.00
grilled whole	von Weiderindern, 40 Tage „dry aged“

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. 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. 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 ragu made from juicy beef and tender veal
Spaghetti Pomodoro e Burrata18.50
with piccadilly tomatoes, garlic and fresh basil
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
Risotto Asparagi e Scampi19.50
a fresh risotto with white and green asparagus, prawns, parmesan and gently salted lemons from Sicily

(v) = vegan dishes

Bei Fragen zu Allergenen wenden Sie sich bitte an unser Personal