

HOT DRINKS

Espresso.....	2.30
Espresso Macchiato.....	2.50
Doppio Espresso.....	4.20
Doppio Espresso Macchiato.....	4.40
Cappuccino.....	3.20
Latte Macchiato.....	3.20
Flat White.....	4.20
Café Lungo.....	2.90
Espresso Corretto.....	5.50
Various teas.....	4.20
Cup of hot choco.....	4.20

FRUIT BRANDY

Lantenhammer (Bayern).....	2 cl · 7.00
Williams pear, blackthorn, wild raspberry, apricot, hazelnut	
Lantenhammer (Bayern).....	2 cl · 13.50
Williams pear Cuvée 43%	

GRAPPA

Nonino.....	2 cl · 6.00
Chardonnay, Moscato	
Berta di Barolo.....	2 cl · 13.50
Grappa di Sassicaia.....	2 cl · 16.50

DESSERT WINE

2011 Sämling selection of berries.....	0,1 l · 11.50
Tschida, Neusiedlersea	
2011 Sämling selection of berries.....	0,375 l · 32.00
Tschida, Neusiedlersea	
2014 Passito di Noto DOC.....	0,5 l · 77.00
Planeta, Siziliy	

OUR HOMEMADE DESSERTS

Key Lime Pie.....	5.90
Lemon tart with meringue	
Panna Cotta.....	6.50
with homemade strawberry sauce	
Crème Caramel.....	5.50
classic boiled with bourbon vanilla pod	
Crème Brûlée.....	7.50
classic	
brenner-Tiramisu.....	6.50
prepared in the classical way	
Valrhona Tart.....	5.50
Chocolate cake with pickled raspberries	

STRAWBERRIES AT brenner

Fresh Strawberries with Mascarpone.....	7.50
marinated strawberries with mascarpone cream	
Fresh Strawberries.....	7.50
· with rhubarb-balsamic sauce	
· with lime and Marito Verde	
Panna Cotta.....	8.50
with fresh strawberries	
Strawberry-Rhubarb Crumble.....	7.50
with vanilla ice cream	
Portion of fresh Strawberries.....	6.50

ICE CREAM SPECIALTIES

Nougatino.....	4.50
Nougat ice cream covered in espresso	
Nougatino Royal.....	6.60
Nougat ice cream coated with Baileys and espresso	
Semifreddo agli Amarettini.....	7.50
Semi-frozen with almond meringue and warm Valrhona chocolate sauce	
Mango-Lassi.....	5.90
Iced mango cream with yoghurt	
Ice chocolate.....	5.50