

## 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, Neusiedlersee	
2011 Sämling selection of berries.....	0,375 l · 32.00
Tschida, Neusiedlersee	
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 boiled up	
Crème Brûlée.....	7.50
classic	
brenner-Tiramisu.....	6.50
prepared the classical way	
Valrhona Tart.....	5.50
Chocolate cake with raspberries	
Crumble.....	7.50
with rhubarbs, strawberries and vanilla ice cream	

## WATERLEMONS AT brenner

Fresh waterlemons with Mascarpone.....	6.00
marinated strawberries with mascarpone cream	
Fresh waterlemons.....	6.00
with Marito Verde	
Fresh waterlemons.....	5.50
fresh waterlemons	
Fresh waterlemons.....	6.50
with vanilla ice cream	

## ICE CREAM SPECIALTIES

Nougatino.....	4.50
Nougat ice cream with espresso	
Nougatino Royal.....	6.60
Nougat ice cream 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	