

## ASPARAGUS FROM SCHROBENHAUSEN at brenner

We harvest our fresh asparagus daily at Schrobenhausen. The delicate spears get peeled, just while they still squeak and by the latest, they get cooked in the pot or grilled in the evening. In addition to the fine starters, we serve cooked and grilled asparagus with a classic accompaniment, such as the fine veal cutlet - or with a juicy Secreto from the Spanish Iberico pig.

### STARTERS

|  |       |
|--|-------|
| Pure Asparagus Soup.....   | 7.50  |
| without cream, only with pureed asparagus  |       |
| Asparagus Carpaccio <sup>(v)</sup> .....   | 13.50 |
| with shaved Parmesan and freshly marinated strawberries  |       |
| Asparagus Salad .....  | 16.50 |
| with diced potatoes, organic pearl barley from Bavaria, fava beans and brenner's egg vinaigrette |       |
| Egg Florentine with asparagus and spinach.....   | 17.50 |
| poached egg on caramelized white asparagus and green spinach, with hollandaise sauce             |       |
| Tuna Tataki .....  | 18.50 |
| with marinated white and green asparagus, crispy chips and pomegranate seeds                     |       |

### MAIN COURSE

|  |              |
|--|--------------|
| Asparagus risotto with fried scampi.....   | 16.50        |
| and green asparagus  |              |
| Veal cutlet from the grill.....  | 300g · 36.50 |
| aromatic and tender cooked on the bone, with white asparagus and parmesan shavings |              |
| Thinly sliced beef from Secreto Iberico.....                                       | 26.50        |
| white asparagus, mint, lime and Auricchio Piccante                                 |              |
| Asparagus Spears .....   | 350g · 16.50 |
| with melted butter   |              |

### SIDES

|  |      |
|--|------|
| FRESHLY WHIPPED HOLLANDAISE SAUCE..... | 3.50 |
| BRENNER EGGS VINAIGRETTE.....          | 3.50 |
| WILD GARLIC PESTO .....                | 3.50 |

### WE RECOMMEND TWO VERY SPECIAL WINES

|  |                               |
|--|-------------------------------|
| 2013 Sauvignon Blanc Grassnitzburg, Dr. Pischetsrieder/Sattlerhof, Südsteiermark ..... | 0,1l · 16.00 / 0,75l · 104.00 |
| 2017 White Burgundy Muschelkalk, Ökonomierat Rebholz, Pfalz .....                      | 0,1l · 13.00 / 0,75l · 84.00  |

## STARTERS AND SALADS

|   |       |   |        |
|---|-------|---|--------|
| Artichoke soup .....  | 7.50  | brenner beef salad.....   | 13.50  |
| without cream, with crispy parmesan cheese  |       | with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, avocado, arugula, pesto and marinated mushrooms                   |        |
| Avocado and creamy hummus <sup>(v)</sup> .....  | 11.00 | Superfood salad <sup>(v)</sup> .....  | 14.50  |
| with mint, olives, lemon and a roasted dukkah crunch  |       | with tender green kale, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges |        |
| Beetroot.....   | 12.50 | Primavera salad.....  | 13.50  |
| marinated with lemon and olive oil, caramelized hazelnuts, green pistachios and pecorino di fossa |       | with gratinated goat cheese, tomatoes, Parmesan, olives, green salads, pesto dressing and pine nuts   |        |
| Vegetable Antipasto <sup>(v)</sup> .....  | 12.50 | Warm vegetable salad <sup>(v)</sup> .....   | 10.50  |
| fresh grilled vegetables with Sicilian caponata   |       | grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad                               |        |
| Tuna tartar .....   | 16.50 | Top your salad with grilled chicken breast.....   | + 4.00 |
| Yellow Fin tuna with fennel and citrus salmoriglio  |       | or a marinated grilled prawn skewer .....   | + 6.00 |
| Tatar from salmon back filet.....   | 14.50 | or thinly sliced grilled Pomeranian beef.....   | + 6.00 |
| the best piece of salmon as Tatar, with brenner mango chutney and fresh cucumbers                 |       |   |        |
| Octopus carpaccio.....  | 13.50 |   |        |
| with mango cilantro salsa   |       |   |        |
| Beef fillet carpaccio .....   | 14.50 |   |        |
| with arugula, pistachios and freshly shaved parmesan  |       |   |        |
| Vitello Tonnato „brenner Style“ .....   | 13.50 |   |        |
| thinly sliced roast of veal with homemade tuna cream sauce and apple capers                       |       |   |        |
| Piedmont beef tartar .....  | 24.50 |   |        |
| with marinated asparagus, black pepper caviar from Kambotscha                                     |       |   |        |

|  |        |
|--|--------|
| · with 10 g Imperial sturgeon caviar from Siberian ..... | +35.00 |
| from a German breeder of Grand Caviar Munich             |        |
| · with 20 g Oona sturgeon caviar from Siberian.....      | +75.00 |
| from Frutigen, Switzerland                               |        |

## VEGETARIAN MAINS

Selected vegetables with high quality nuts and seeds  
- as often as possible from local farmers around the Munich area

|  |       |   |       |
|--|-------|---|-------|
| Grilled Manouri cheese with quinoa.....  | 14.50 | Aubergine gratin with quinoa <sup>(v)</sup> .....                                     | 14.50 |
| the best of all grilled cheeses, served with Sicilian marinated caponata and marinated hazelnuts   |       | filled and baked with quinoa and bread crumbs, served with a mango dip and peperonata |       |
| Veggie Bowl with persimmon barley <sup>(v)</sup> .....   | 13.50 |   |       |
| and oven roasted butternut squash, fried aubergines, colourful beets, cedric-lemon-fennel salad, steamed puntarel romane, turnip cabbage and small mango salsa |       |   |       |

## FROM THE GRILL

We love our fish and our meat! Whether from semi-natural fishing, pastures or certified organic farms: we grill very gently and simply over high quality charcoal - with lemon, exquisite olive oil and some sea salt.

|   |                    |   |                             |
|---|--------------------|---|-----------------------------|
| Calamari.....                                   | 14.50              | Salsiccia dell' Etna .....                                | 14.50                       |
| with arugula and marinated tomatoes             |                    | handmade by our Sicilian butcher                          |                             |
| Black tiger prawns.....                         | 200g · 26.50       | Thinly sliced beef fillet.....                            | 24.50                       |
| wild catch from the Atlantic ocean              |                    | briefly grilled, with arugula salad and parmesan shavings |                             |
| with marinated tomatoes and aioli               |                    | Beef fillet .....   | 380g · 48.50 / 220g · 28.50 |
| Octopus .....                                   | 200g · 18.50       | Argentinian Black Angus                                   |                             |
| with marinated tomatoes                         |                    | Pomerania beef fillet.....                                | 380g · 64.50 / 220g · 39.50 |
| Dorade royal.....                               | 400-450g · 19.50   | from a pasture cattle in Pomerania, dry-aged for 40 days  |                             |
| grilled whole                                   |                    | Entrecôte.....  | 380g · 30.00 / 280g · 23.50 |
| Sole .....                                      | 450g · 32.50       | Argentinian Black Angus                                   |                             |
| grilled whole                                   |                    | Scaloppine al Limone.....                                 | 16.50                       |
| Tuna fillet.....                                | 200g · 28.50       | veal loin with lime sauce and braised artichokes          |                             |
| sashimi quality yellowfin tuna                  |                    | Donald Russell carrée                                     |                             |
| Salmon fillet.....                              | 200g · 19.50       | of lamb.....  | 380g · 36.50 / 280g · 26.50 |
| from a sustainable farm in the Norwegian fjords |                    | dry-aged tender grass fed lamb from Scotland              |                             |
| Trout.....                                      | 350 - 400g · 16.50 | French organic chicken.....                               | 18.50                       |
| from Wolfratshausen, grilled whole              |                    | Tender breast fillet of chicken with pesto                |                             |
|   |                    | and marinated tomatoes                                    |                             |

## SIDES AND SAUCES

|  |  |
|--|--|
| Classic aioli with Spanish saffron                 | Steamed spinach <sup>(v)</sup>               |
| Refreshing grill sauce with tamarind               | Rosemary potatoes <sup>(v)</sup>             |
| Fagioli cream with black beans,                    | Tomato salad <sup>(v)</sup>                  |
| thyme and cumin <sup>(v)</sup>                     | Steamed vegetables <sup>(v)</sup> each ..... |
| Mango salsa with lime and coriander <sup>(v)</sup> | each .....                                   |
| each .....   | 3.50   |
|  | 4.40   |
|  | 1.20   |

## SPECIAL CUTS

|  |   |
|--|---|
| Hereford fillet.....   | 380g · 68.00 / 220g · 39.50                   |
| Old breed of cattle, popular for its strong taste and fine texture |   |
| „John Stone“ Tomahawk Steak.....                                   | for 2-3 persons, around 1kg / per 100g · 9.50 |
| An Irish grass fed and dry-aged prime rib steak                    |   |
| Hereford Ribeye-Steak.....   | 380g · 52.00 / 280g · 38.50                   |
| juicy marbled high-rib steak                                       |   |

### WE RECOMMEND TWO VERY SPECIAL WINES

|   |                               |
|---|-------------------------------|
| 2016 Pinot Noir Kirchberg GG, Franz Keller, Baden ..... | 0,1l · 16.00 / 1,5l · 198.00  |
| 2006 Clos de Cistes, Peyre Rose, Languedoc .....        | 0,1l · 23.00 / 0,75l · 139.00 |

## OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen

|  |       |   |
|--|-------|---|
| Spaghetti pomodoro .....               | 10.50 | Kamut (Khorasan wheat) is a delicate and ancient grain, which not only tastes very good but also light and easy to tolerate as it is rich in protein and fiber. That is why we exclusively use Kamut pasta, water and a pinch of salt for our homemade pasta. |
| with fresh tomatoes, olive oil & basil |       |   |
| Spaghetti bolognese .....              | 12.50 |   |
| with homemade ragu                     |       |   |
| Spaghetti scampi .....                 | 15.50 | Kamut-Spaghetti aglio, olio e asparagi <sup>(v)</sup> .....   |
| with grilled scampi à la chef          |       | with white asparagus, a hint of Peperoncino and our homemade Kamut pasta.   |
| Risotto Primavera.....                 | 12.50 | Fusilli salsiccia .....   |
| spring vegetables                      |       | with braised mushrooms and Salsiccia dell' Etna   |
| Gnocchi.....                           | 13.50 | Linguine ai Calamaretti.....  |
| with mascarpone-wild garlic-pesto      |       | with braised date tomatoes and a hint of Peperoncino  |