

## ASPARAGUS FROM SCHROBENHAUSEN at brenner

We harvest our fresh asparagus daily at Schrobenuhausen. 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 / 16.50
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 / 17.50
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 / 16.50
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 / 13.50
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			

### brenner LUNCH SPECIAL

„daily special“ ..... 12.90  
lunch special served with a small salad & homemade bread rolls

## 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 filet 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, thyme and cumin <sup>(v)</sup>	Tomato salad <sup>(v)</sup>
Mango salsa with lime and coriander <sup>(v)</sup>	Steamed vegetables <sup>(v)</sup> each .....
each .....	3.50
	4.40
	Salt, pepper and herb mix .....
	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