

WINTERZEIT at brenner

The best Italian winter truffles come from Norcia in Umbria.
We combine them with a finely truffled pecorino from Piedmont tufa caves.

STARTERS

- Celery Trifle 14.50
Marinated celery with potato-truffle cream and pickled truffles
- Piedmont Beef Tartare 24.50
with creamy truffle fonduta, freshly sliced black truffle, rosehips and homemade potato chips
- The „Scallop“ 19.50
on a truffled avocado tower and saffron broth

FRESH OYSTERS

- Spezial Fines de Claire Austern No1per piece · 5.00
with a shallot vinaigrette and lemon
- 3 Pcs of Spezial Fines de Claire Austern No1 29.50
with a Glass 0,1 l of Deutz Champagner

WE RECOMMEND TWO VERY SPECIAL WINES

- 2017 Chablis Vau de Vey, Domaine de l'Enclos, Burgund 0,1l · 14.00 / 0,75l · 92.00
- 2013 Barolo Castiglione, Vietti, Piemont 0,1l · 16.00 / 0,75l · 105.00

FROM THE GRILL

- Entrecôte 380g · 54.00 / 280g · 39.50
of Black Angus beef from Argentina
served with truffle fonduta and freshly sliced black truffles
- Beef Filet „Surf & Turf“ 180g · 46.00
of Black Angus beef with U 10 Black Tiger shrimp
and homemade truffle aioli

PASTA

- Mezzelune 19.50
with Crutin cheese, tossed in truffle cream and freshly sliced black truffles
- Risotto bianco 18.50
with truffled pecorino, port wine reduction, roasted pistachios,
and freshly sliced black truffles

STARTERS AND SALADS

- Celery Cream Soup 8.50
with kale pesto and sliced black walnuts
- Avocado and Creamy Hummus ^(M) 11.50
with mint, olives, lemon and a roasted dukkah crunch
- Red Beet Carpaccio 12.50
marinated with lemon and olive oil, caramelized hazelnuts,
green pistachios and pecorino di fossa
- Vegetable Antipasti ^(M) 12.50
fresh grilled vegetables with Sicilian caponata
- Burrata D.O.P. from Apulien 15.50
creamy mozzarella with grilled pineapple, pink pepper,
mint and green pistachios
- Tuna Tartar 17.50
with thinly sliced fennel and a brenner salmoriglia
- Vitello Tonnato 16.50
thin slices of veal with tuna-cream and apple capers
- Octopus Salad 17.00
with olives, apple capers, celery and diced potatoes
- Beef Carpaccio 16.50
with Parmesan cheese matured for 30 months and glazed pears
- brenner Beef Salad 14.50
with thinly sliced grilled Pomeranian beef, date tomatoes,
toasted pine nuts, caramelized hazelnuts, avocado, arugula,
pesto, parmesan cheese and marinated mushrooms
- Superfood Salad ^(M) 14.50
with tender green kale, avocado, blueberries, quinoa,
goji berries, hemp seeds, hazelnuts, pistachios,
pomegranate seeds, carob and pear wedges
- Winter Salad 12.50
with guinea fowl breast, quince, muscat pumpkin, raisins,
Puntarelle Romana, pomegranate and pumpkin seeds
- Warm Vegetable Salad ^(M) 11.50
grilled green asparagus, corn on the cob, spring onions,
courgettes mixed with avocados, tomatoes and green salad
- Caesar Salad 10.50
with homemade caesar dressing, romana salad,
parmesan slices and anchovy fillets
- Top your salad with Grilled Chicken Breast + 4.50
or a marinated Grilled Prawn Skewer + 6.50
or thinly sliced Grilled Pomeranian Beef + 6.50

VEGETARIAN MAINS

A selection of vegetable dishes with high quality nuts and seeds -
as often as possible from local farmers around the Munich area

- Grilled Manouri Cheese with Quinoa 14.50
the best of all grilled cheese served with Sicilian
Caponata and caramelized hazelnuts
- Aubergine Gratin with Quinoa ^(M) 15.50
filled and baked with quinoa and bread crumbs,
served with a mango dip and peperonata
- Veggie Bowl with Persimmon Barley ^(M) 14.50
and oven roasted butternut squash, fried aubergines,
colourful beets, cedric-lemon-fennel salad, steamed puntarel roma-
ne, turnip cabbage and small mango salsa



Special thanks to our Christmas Decoration 2019
designed by Klaus Strasser

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, exquisit olive oil and some sea salt.

Calamari 17.50 with arugula and marinated tomatoes	Salsiccia dell' Etna 16.50 handmade by our Sicilian butcher
Black Tiger Prawns 200g · 26.50 wild catch from the Atlantic ocean with marinated tomatoes and aioli	Thinly Sliced Beef Fillet 26.50 briefly grilled, with arugula salad and parmesan shavings
Octopus 200g · 19.50 with marinated tomatoes	Beef Fillet 380g · 48.50 / 220g · 31.00 Argentinian Black Angus
Dorade royal 400-450g · 21.50 grilled whole	Pomerania Beef Fillet 380g · 64.50 / 220g · 39.50 from a pasture cattle in Pomerania, dry-aged for 40 days
Sole 450g · 34.00 grilled whole	Entrecôte 380g · 30.00 / 280g · 25.00 Argentinian Black Angus
Sole for 2 Pers, about 1000g · 85.00 grilled whole	Scaloppine al Limone 17.50 veal loin with lime sauce and braised artichokes
Tuna Fillet 200g · 28.50 sashimi quality yellowfin tuna	Donald Russell Carrée of lamb . 380g · 37.50 / 280g · 26.50 dry-aged tender grass fed lamb from Scotland
Salmon Fillet 200g · 19.50 from a sustainable farm in the Norwegian fjords	French Organic Chicken 19.50 tender breast filet of chicken with pesto and marinated tomatoes
Artic Char Filet 200g · 21.50 with red beet chiorée and mango chutney	

SAUCES

- Classic Aioli with Spanish Saffron
- Refreshing Grill Sauce with Tamarind
- Fagioli Cream with Black Beans, Thyme and Cumin ^(v)
- Mango Salsa with Lime and Coriander ^(v)
- each 3.50
- Truffle Fonduta 6.50

SIDES

- Steamed Spinach ^(v)
- Rosemary Potatoes ^(v)
- Tomato Salad ^(v)
- Steamed Vegetables ^(v)
- Mixed Side Salad ^(v)
- each 4.50
- Salt, Pepper and Herb Mix 1.20

SPECIAL CUTS

Costata di Chianina, Scottona dry aged for 2-3 Pers., about 1kg / per 100g · 11.50 this rare Tuscan cattle breed has a particularly healthy, tender and juicy meat	
Fiorentina di Chianina, Scottona dry aged for 2-3 Pers., about 1kg / per 100g · 16.50 a royal T-bone steak from a native Tuscan cattle	
Pomeranian Tomahawk for 2-3 Pers., about 1kg / per 100g · 12.50 dry-ripened prime rib steak on a long rib bone from Pomeranian willow cattle	
Pomeranian Rib Eye 300g · 38.50 / 380g · 47.50 juicy steaks from Pomerania, bred on Pomeranian grassland and aged 4 weeks on the bone	

WE RECOMMEND TWO VERY SPECIAL WINES

2006 Clos de Cistes, Peyre Rose, Languedoc 0,1l · 23.00 / 0,75l · 139.00	
1965 Ramico Colares, Adega Viuva Gomez, Portugal 0,1l · 46.00 / 0,65l · 298.00	

OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen

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.

Spaghetti Pomodoro ^(v) 11.00 with fresh tomatoes, olive oil & basil	Spaghetti Aglio e Olio ^(v) 10.50 a hint of Peperoncino and fresh parsley
Spaghetti Bolognese 12.50 with homemade ragù	Fusilli Salsiccia 13.50 with braised mushrooms and Salsiccia dell' Etna
Spaghetti Scampi 15.50 with grilled scampi à la chef	Linguine ai Calamaretti 13.50 with braised date tomatoes and a hint of Peperoncino
Fregole Sarde 16.50 with braised Brasato of Chianina beef and Parmesan cheese	Linguine ai Swordfish 15.50 with date tomatoes and wild fennel-bread crumbs