

## 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 No1 .....	per 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	brenner Beef Salad.....	14.50 / 16.50
with kale pesto and sliced black walnuts		with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, caramelized hazelnuts, avocado, arugula, pesto, parmesan cheese and marinated mushrooms	
Avocado and Creamy Hummus <sup>(v)</sup> .....	11.50	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	
Red Beet Carpaccio .....	12.50	Winter Salad .....	12.50 / 16.50
marinated with lemon and olive oil, caramelized hazelnuts, green pistachios and pecorino di fossa		with guinea fowl breast, quince, muscat pumpkin, raisins, Puntarelle Romana, pomegranate and pumpkin seeds	
Vegetable Antipasti <sup>(v)</sup> .....	12.50	Warm Vegetable Salad <sup>(v)</sup> .....	11.50 / 14.50
fresh grilled vegetables with Sicilian caponata		grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Burrata D.O.P. from Apulien.....	15.50	Caesar Salad.....	10.50 / 13.50
creamy mozzarella with grilled pineapple, pink pepper, mint and green pistachios		with homemade caesar dressing, romana salad, parmesan slices and anchovy fillets	
Tuna Tartar.....	17.50	Top your salad with Grilled Chicken Breast.....	+ 4.50
with thinly sliced fennel and a brenner salmoriglia		or a marinated Grilled Prawn Skewer.....	+ 6.50
Vitello Tonnato .....	16.50	or thinly sliced Grilled Pomeranian Beef.....	+ 6.50
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			

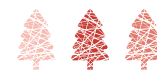
### VEGETARIAN MAINS

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 <sup>(v)</sup> .....	15.50
filled and baked with quinoa and bread crumbs, served with a mango dip and peperonata	
Veggie Bowl with Persimmon Barley <sup>(v)</sup> .....	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	

### brenner LUNCH SPECIAL

„daily special“ .....	13.50
lunch special served with a small salad & homemade bread rolls	
Vegetarian also available	



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 <sup>(v)</sup>
- Mango Salsa with Lime and Coriander <sup>(v)</sup>
- each ..... 3.50
- Truffle Fonduta ..... 6.50

### SIDES

- Steamed Spinach <sup>(v)</sup>
- Rosemary Potatoes <sup>(v)</sup>
- Tomato Salad <sup>(v)</sup>
- Steamed Vegetables <sup>(v)</sup>
- Mixed Side Salad <sup>(v)</sup>
- 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 <sup>(v)</sup> ..... 11.00 with fresh tomatoes, olive oil & basil	Spaghetti Aglio e Olio <sup>(v)</sup> ..... 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