

CELERY AT brenner

The pleasant, earthy aromas of celery go particularly well with the great delights of winter, such as blood oranges, tangerines, truffles and red king prawns. We get our fine bulbs from the Munich gardeners' quarter near Langwied.

STARTERS

Celery Carpaccio ^(M)	12.50
with authentic Italian tangerines and Beluga lentils	
Gambero Roja Prawns and Blood Orange	15.50
Red king prawns, gently marinated on grilled celery	
Beef Tartar from Pomeranian Filet	18.50
with crunchy celery chips, creamy mashed potatoes, celery straw and crunchy capers	
Celery, tenderly steamed and briefly grilled	12.50
with persimmons and slices of black walnut	

FROM OUR GRILL

Thin Slices of Veal	26.50
briefly grilled with marinated celery, hazelnuts and shaved parmesan	

PASTA

Homemade Mezzelune..... 16.50
filled with celery truffle cream and Sicilian blood oranges

WE RECOMMEND TWO VERY SPECIAL WINES

2017 Pinot Blanc in der Lämm, Abraham, South Tyrol.....	0,1l · 12.00 / 0,75l · 78.00
2017 Pinot Noir Dernauer, Julia Bertram, Ahr Valley	0,1l · 11.00 / 0,75l · 69.00

STARTERS AND SALADS

Celery Cream Soup	6.50
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, persimmons, 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 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, 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	Entrecôte 380g · 30.00 / 280g · 25.00 Argentinian Black Angus
Sole 450g · 34.00 grilled whole	Pomeranian Beef Fillet 380g · 64.50 / 220g · 39.50 from a pasture cattle in Pomerania, dry-aged for 40 days
Sole for 2 Pers, about 1000g · 85.00 grilled whole	Pomeranian Rib Eye 300g · 38.50 / 380g · 47.50 juicy steaks from Pomerania and aged 4 weeks on the bone
Tuna Fillet 200g · 28.50 sashimi quality yellowfin tuna	Scaloppine al Limone 17.50 veal loin with lime sauce and braised artichokes
Salmon Fillet 200g · 19.50 from a sustainable farm in the Norwegian fjords	Donald Russell Carrée of lamb . 380g · 37.50 / 280g · 26.50 dry-aged tender grass fed lamb from Scotland
Artic Char Filet 200g · 21.50 with red beet chiorée and mango Salsa	French Organic Chicken 19.50 tender breast filet of chicken with pesto and marinated tomatoes

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

SIDES

- Steamed Spinach ^(v)
- Rosemary Potatoes ^(v)
- Tomato Salad ^(v)
- Steamed Vegetables ^(v)
- Mixed Side Salad ^(v)
- each 4.50

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	
Piedmontese T-Bone Steak for 2-3 Pers., about 1kg / per 100g · 14.50 a regal T-bone steak from the finest local beef with a very special aroma	
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	

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
Red Beet Risotto 11.50 with red beets, spring leeks and aged Parmesan	Linguine ai Swordfish 15.50 with date tomatoes and wild fennel-bread crumbs
+ with grilled Scampi 16.50	Fregole Sarde 14.50 with braised shoulder of Pomeranian beef, celery and sweet chestnuts