When the almonds are in blooming in Sicily, the first young artichokes are already ripening - spring is here! We have found the perfect companion to these crisp, fresh artichokes from the romantic hills of the Val d’Orcia in the middle of Tuscany: the fantastic free-range Kabir chickens from the Gori-Bartolini family.

**STARTERS**

**Artichoke Soup**
Pure soup without cream, with crispy olives and parmesan chips

**Carne cruda, with Artichokes alla Romana**
Marinated Beef tartar, artichokes and roasted crumbs with crispy pancetta bacon

**brenner Artichoke-Antipasti**
Raw marinated artichoke carpaccio, tartar of steamed artichokes, roasted artichoke hearts with pomegranate and fine Pecorino shavings

**Lardo with Marinated Artichokes**
Tenderly melting herb bacon from Colonnata, with artichokes in a Sicilian lemon marinade

**FROM THE GRILL**

**Marinated Leg of Chicken**
Crispy grilled and served with braised artichokes

**Scaloppine di Pollo**
Grilled chicken breast slices with braised artichokes, parmesan and lemons

**PASTA**

**Risotto al Limone**
with braised artichokes and our Sicilian lemons

**WE RECOMMEND TWO VERY SPECIAL WINES**

2018 Riesling Goldloch Kabinett, Joh. Bapt. Schäfer, Nahe, Germany ......................................................... 0,1l · 13.00 / 0,75l · 85.00
1998 Musar Red, Chateau Musar, Bekaa-Tal, Lebanon .......................................................... 0,1l · 17.00 / 0,75l · 110.00

**STARTERS AND SALADS**

**Avocado and Creamy Hummus**
with mint, olives, lemon and a roasted dukkah crunch

**Red Beet Carpaccio**
marinated with lemon and olive oil, caramelized hazelnuts, green pistachios and pecorino di fossa

**Vegetable Antipasti**
fresh grilled vegetables with Sicilian caponata

**Burrata D.O.P. from Apulien**
creamy mozzarella with grilled pineapple, pink pepper, mint and green pistachios

**Tuna Tartar**
with thinly sliced fennel and a brenner salmoriglia

**Vitello Tonnato**
thin slices of veal with tuna-cream and apple capers

**Octopus Salad**
with olives, apple capers, celery and diced potatoes

**Beef Carpaccio**
with Parmesan cheese matured for 30 months and glazed pears

**brenner Beef Salad**
with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, caramelized hazelnuts, avocado, arugula, pesto, parmesan cheese and marinated mushrooms

**Superfood Salad**
with tender green kale, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges

**Primavera Salad**
with grilled courgettes, olives, dried tomatoes, grilled artichokes, date tomatoes, pine nuts, pesto, parmesan and goat cheese

**Warm Vegetable Salad**
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad

**Caesar Salad**
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**
the best of all grilled cheese served with Sicilian Caponata and caramelized hazelnuts

**Aubergine Gratin with Quinoa**
filled and baked with quinoa and bread crumbs, served with a mango salsa and peperonata

**Veggie Bowl with Barley**
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

Black Tiger Prawns .............................................. 200g · 26.50
wild catch from the Atlantic ocean, with marinated tomatoes and aioli

Octopus ................................................................. 200g · 19.50
with marinated tomatoes

Dorade royal ...................................................... 400-450g · 21.50
grilled whole

Sole .............................................................. 450g · 34.00
for 2 Pers, about 1000g · 85.00
grilled whole

Tuna Fillet ........................................................... 200g · 28.50
sashimi quality yellowfin tuna

Salmon Fillet ...................................................... 200g · 19.50
from a sustainable farm in the Norwegian fjords

Artic Char Fillet ............................................... 200g · 21.50
with red beet chicorée and mango Salsa

SAUCES
- Classic Aioli with Spanish Saffron
- Refreshing Grill Sauce with Tamarind
- Fagioli Cream with Black Beans, Thyme and Cumin
- Mango Salsa with Lime and Coriander

each.................................................................3.50

Sides

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 ..........................................................0,75l · 23.00 / 0,75l · 139.00
1965 Ramico Colares, Adega Viuva Gomez, Portugal ..................................................0,75l · 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 ..............................................11.00
with fresh tomatoes, olive oil & basil

Spaghetti Bolognese .............................................12.50
with homemade ragù

Spaghetti Scampi .................................................15.50
with grilled scampi à la chef

Red Beet Risotto ................................................11.50
with red beets, spring leeks and aged Parmesan
+ with grilled Scampi .........................................16.50

Spaghetti Aglio e Olio ...........................................10.50
a hint of Peperoncino and fresh parsley

Fusilli Salsiccia ..................................................13.50
with braised mushrooms and Salsiccia dell’ Etna

Linguine ai Calamaretti ......................................13.50
with braised date tomatoes and a hint of Peperoncino

Linguine ai Swordfish ..........................................15.50
with date tomatoes and wild fennel-bread crumbs

(v) = vegane Gerichte
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