

## SICILIAN SPRING ARTICHOKE AT brenner

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.....	7.50
Pure soup without cream, with crispy olives and parmesan chips	
Carne cruda, with Artichokes alla Romana.....	16.50
Marinated Beef tartar, artichokes and roasted crumbs with crispy pancetta bacon	
brenner Artichoke-Antipasti.....	15.50
Raw marinated artichoke carpaccio, tartar of steamed artichokes, roasted artichoke hearts with pomegranate and fine Pecorino shavings	
Lardo with Marinated Artichokes.....	16.50
Tenderly melting herbed bacon from Colonnata, with artichokes in a Sicilian lemon marinade	

### 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

### FROM THE GRILL

Marinated Leg of Chicken.....	19.50
Crispy grilled and served with braised artichokes	
Scaloppine di Pollo.....	20.50
Grilled chicken breast slices with braised artichokes, parmesan and lemons	

### PASTA

Risotto al Limone.....	14.50
with braised artichokes and our Sicilian lemons	

## STARTERS AND SALADS

Avocado and Creamy Hummus <sup>(v)</sup> .....	11.50	brenner Beef Salad.....	14.50
with mint, olives, lemon and a roasted dukkah crunch		with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, caramelized hazelnuts, avocado, arugula, pesto, parmesan cheese and marinated mushrooms	
Red Beet Carpaccio.....	12.50	Superfood Salad <sup>(v)</sup> .....	14.50
marinated with lemon and olive oil, caramelized hazelnuts, green pistachios and pecorino di fossa		with tender green kale, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges	
Vegetable Antipasti <sup>(v)</sup> .....	12.50	Primavera Salad.....	14.50
fresh grilled vegetables with Sicilian caponata		with grilled courgettes, olives, dried tomatoes, grilled artichokes, date tomatoes, pine nuts, pesto, parmesan and goat cheese	
Burrata D.O.P. from Apulien.....	15.50	Warm Vegetable Salad <sup>(v)</sup> .....	11.50
creamy mozzarella with grilled pineapple, pink pepper, mint and green pistachios		grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Tuna Tartar.....	17.50	Caesar Salad.....	10.50
with thinly sliced fennel and a brenner salmoriglia		with homemade caesar dressing, romana salad, parmesan slices and anchovy fillets	
Vitello Tonnato.....	16.50	Top your salad with Grilled Chicken Breast.....	+ 4.50
thin slices of veal with tuna-cream and apple capers		or a marinated Grilled Prawn Skewer.....	+ 6.50
Octopus Salad.....	17.00	or thinly sliced Grilled Pomeranian Beef.....	+ 6.50
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	Aubergine Gratin with Quinoa <sup>(v)</sup> .....	15.50
the best of all grilled cheese served with Sicilian Caponata and caramelized hazelnuts		filled and baked with quinoa and bread crumbs, served with a mango salsa and peperonata	
		Veggie Bowl with Barley <sup>(v)</sup> .....	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	Salsiccia dell' Etna ..... 16.50
with arugula and marinated tomatoes	handmade by our Sicilian butcher
Black Tiger Prawns ..... 200g · 26.50	Thinly Sliced Beef Fillet.....26.50
wild catch from the Atlantic ocean, with marinated tomatoes and aioli	briefly grilled, with arugula salad and parmesan shavings
Octopus .....200g · 19.50	Beef Fillet .....380g · 48.50 / 220g · 31.00
with marinated tomatoes	Argentinian Black Angus
Dorade royal .....400-450g · 21.50	Entrecôte..... 380g · 30.00 / 280g · 25.00
grilled whole	Argentinian Black Angus
Sole .....450g · 34.00	Pomeranian Beef Fillet.....380g · 64.50 / 220g · 39.50
grilled whole	from a pasture cattle in Pomerania, dry-aged for 40 days
Sole..... for 2 Pers, about 1000g · 85.00	Pomeranian Rib Eye.....300g · 38.50 / 380g · 47.50
grilled whole	juicy steaks from Pomerania and aged 4 weeks on the bone
Tuna Fillet..... 200g · 28.50	Scaloppine al Limone ..... 17.50
sashimi quality yellowfin tuna	veal loin with lime sauce and braised artichokes
Salmon Fillet.....200g · 19.50	Donald Russell Carrée of lamb . 380g · 37.50 / 280g · 26.50
from a sustainable farm in the Norwegian fjords	dry-aged tender grass fed lamb from Scotland
Artic Char Filet.....200g · 21.50	French Organic Chicken ..... 19.50
with red beet chiorée and mango Salsa	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 <sup>(v)</sup>
- Mango Salsa with Lime and Coriander <sup>(v)</sup>
- each.....3.50

### 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

## 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	

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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	Spaghetti Aglio e Olio <sup>(v)</sup> ..... 10.50
with fresh tomatoes, olive oil & basil	a hint of Peperoncino and fresh parsley
Spaghetti Bolognese ..... 12.50	Fusilli Salsiccia..... 13.50
with homemade ragù	with braised mushrooms and Salsiccia dell' Etna
Spaghetti Scampi ..... 15.50	Linguine ai Calamaretti ..... 13.50
with grilled scampi à la chef	with braised date tomatoes and a hint of Peperoncino
Red Beet Risotto ..... 11.50	Linguine ai Swordfish ..... 15.50
with red beets, spring leeks and aged Parmesan	with date tomatoes and wild fennel-bread crumbs
+ with grilled Scampi ..... 16.50	