

## 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	

### 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	

### 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 <sup>(v)</sup> .....	11.50	brenner Beef Salad.....	14.50 / 16.50
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 / 17.50
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 / 16.50
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 / 14.50
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 / 13.50
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.....	
Octopus Salad.....	17.00	+ 6.50	
with olives, apple capers, celery and diced potatoes		or thinly sliced Grilled Pomeranian Beef.....	
Beef Carpaccio .....	16.50	+ 6.50	
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 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	

## brenner LUNCH SPECIAL

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

## 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 <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	

### 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
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	