**STARTERS**

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

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

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

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

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**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

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**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

**brenner LUNCH SPECIAL**

„daily special“

**brenner ARTICHOKE-ANTIPASTI**

Creamy mozzarella with grilled pineapple, pink pepper, mint and green pistachios

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

**Top your salad with Grilled Chicken Breast**
 Addition of Grilled Chicken Breast...

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

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

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

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

**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

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

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**Pesto**
with creamy mozzarella with grilled pineapple, pink pepper, mint and green pistachios

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

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

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**Superfood Salad**
goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges

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

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

1998 Musar Red, Chateau Musar, Bekaa-Tal, Lebanon

**Top your salad with Grilled Chicken Breast**
 Addition of Grilled Chicken Breast...

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

1998 Musar Red, Chateau Musar, Bekaa-Tal, Lebanon

**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

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**brenner LUNCH SPECIAL**

„daily special“
lunch special served with a small salad & homemade bread rolls

Vegetarian also available

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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, exquisite 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

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

Sole ..........................................................450g · 34.00
grilled whole

Sole .........................................................for 2 Pers, about 1000g · 85.00

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 Tamarin
- Fagioli Cream with Black Beans, Thyme and Cumin M
- Mango Salsa with Lime and Coriander M
Each .................................................................3.50

Sides

- Steamed Spinach M
- Rosemary Potatoes M
- Tomato Salad M
- Steamed Vegetables M
- Mixed Side Salad M
Each .................................................................4.50

Special Cuts

Costa 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

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 M ..............................................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 M ..........................................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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