

PORCINI MUSHROOMS AT brenner

The golden autumn brings the best mushrooms, porcini:
Braised, roasted or marinated, taste our wonderful porcini mushrooms as a soup or carpaccio -
or in dishes with the fine Cinta Senese pork from Tuscany.

STARTERS

Porcini Cream Soup	8.50
Pure porcini served with crispy parmesan chips	
Porcini Carpaccio.....	14.50
raw marinated porcini mushrooms with lemon and olive oil, 30 months matured parmesan cheese and pomegranate seeds	
Porcini Tartar.....	16.50
Tartar of raw and grilled porcini mushrooms with marinated Italian figs and Lecino olives	

FROM THE GRILL

Straccetti Cinta Senese with Porcinis.....	27.50
briefly grilled thin slices of Cinta Senese pork with roasted porcini mushrooms and fresh figs	

PASTA

Fregole Sarde.....	15.50
with braised porcini mushrooms, Parma ham, and Taggiasca olives from Ligurian	
Fussili Salsiccia e Porcini.....	15.50
with briefly fried porcins, braised salsicca and fresh parsley	

WE RECOMMEND TWO VERY SPECIAL WINES

2018 Furmint Gorca Vino Gross, Styria Slovenia.....	0,1l · 8.00 / 0,75l · 52.00
2017 Blaufränkisch Edelgraben, Claus Preisinger, Lake Neusiedl.....	0,1l · 13.00 / 0,75l · 84.00

STARTERS AND SALADS

Avocado and Creamy Hummus ^(v)	13.50	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, rocket salad, pesto and parmesan cheese	
Red Beet Carpaccio	12.50	Warm Vegetable Salad ^(v)	11.50
marinated with lemon and olive oil, caramelized hazelnuts, green pistachios and Manouri cheese		grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Yellowfin Tuna Tartar.....	17.50	Superfood Salad ^(v)	14.50
Sashimi-quality Yellowfin Tuna, with strips of fennel and cream of lime, potato and celery		with tender green kale, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges	
Vitello Tonnato	16.50	Autumn Salad	14.50
wafer-thin slices of veal with tuna fish cream and apple capers		with grilled zucchini, olives, dried tomatoes, grilled artichokes, date tomatoes, pine nuts, pesto, parmesan and goat cheese	
Carpaccio of Beef Fillet	16.50	Caesar Salad.....	10.50
with rocket salad and crispy parmesan chips		with homemade caesar dressing, romaine salad, parmesan slices and anchovy fillets	
Octopus Salad.....	17.00	Top your salad with Grilled Chicken Breast.....	+ 4.50
with marinated olives, rocket salad and diced potatoes		or a marinated Grilled Prawn Skewer	+ 6.50
Beef Tartar.....	16.50	or thinly sliced Grilled Pomeranian Beef.....	+ 6.50
hand cut beef with marinated tomatoes, basil and artichokes			
Crispy Grilled Courgettes	13.50		
with colourful tomatoes, freshly sliced parmesan, and toasted bread crumbs			

VEGETARIAN MAINS

A selection of vegetable dishes with high quality nuts and seeds - as often as possible from local farmers around the Munich area

Cauliflower Steak.....	16.50	Aubergine Gratin with Quinoa ^(v)	15.50
gently steamed, glazed with our own apple BBQ sauce grilled briefly and served with an almond parsley salsa verde and pomegranates		aubergine filled and gratinated with quinoa and bread crumbs, served with apricot salsa and peperonata	
Parmigiana di Melanzane.....	15.50		
delicately braised purple aubergine with fresh tomato sauce, basil and caciocavallo cheese			

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 rocket salad and marinated tomatoes	Salsiccia dell' Etna 16.50 handmade by our Sicilian butcher
Octopus 200g · 19.50 gently steamed then grilled briefly over high heat, served with marinated tomatoes	Thinly Sliced Beef Fillet 26.50 briefly grilled, with arugula salad and parmesan shavings
Dorade royal 400-450g · 22.50 grilled whole	Beef Fillet 380g · 48.50 / 220g · 32.00 Argentinian Black Angus
Atlantic Sole 450g · 36.00 grilled whole	Entrecôte 380g · 30.00 / 280g · 25.00 Argentinian Black Angus
Tuna Fillet 200g · 28.50 sashimi quality yellowfin tuna	Pomeranian Beef Fillet 380g · 64.50 / 220g · 39.50 from a pasture cattle in Pomerania, dry-aged for 40 days
Salmon Fillet 200g · 19.50 from a sustainable farm in the Norwegian fjords	Scaloppine al Limone 18.50 veal loin with lime sauce and braised artichokes
Artic Char Filet 200g · 21.50 with a summerly marinated cauliflower salad and toasted bread crumbs	Donald Russell Carrée of lamb 380g · 37.50 / 280g · 26.50 dry-aged tender grass fed lamb from Scotland
	Crispy Grilled Leg of Chicken 22.50 super tender, served with tomato tartar and olive crunch

SIDE DISHES

- Steamed Spinach ^(v), · Rosemary Potatoes ^(v), · Steamed Vegetables ^(v), · Tomato Salad ^(v), · Mixed Side Salad ^(v) each 4.50
- Braised Artichoke Hearts 8.50

SPECIAL CUTS

Pomeranian Tomahawk for 2-3 Pers., about 1kg / per 100g · 12.50 dry-aged prime rib steak on the long rib bone
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
U.S. Ribeye-Steak from Bio Black Angus for 2-3 Pers., about 500gm · 79.00 Organic beef from Creekstone Natural Farms, Arkansas, certified by the USDA

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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 ^(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	Risotto al Zafferano 15.50 with saffron threads, white wine and parmesan
Spaghetti Scampi e finocchietti 15.50 quickly grilled scampi and braised creamy with wild fennel herbs, toasted bread crumbs and tomatoes	Linguine ai frutti di mare 16.50 with braised datterini tomatoes and a touch of peperoncino
Linguine al Limone 14.00 with braised summer artichokes and candied olives	Mezzelune 13.50 our homemade dumplings with cream cheese pesto filling and colorful tomatoes



Due to the current situation,
please register!