

PUMPKINS AT brenner

The creamiest and cosiest orange vegetable of the year is here! But besides great dishes with braised Hokkaido pumpkin and some very exquisite cheeses, we have also prepared a crispy fresh carpaccio of raw marinated nutmeg pumpkin for you: it not only tastes wonderful, but it is also unusual and very stimulating.

STARTERS

Autumn Soups - Duet ^(v)	7.50
Chestnut Cream Soup with Port Wine and Borlotti beans, Pumpkin Cream Soup with roasted Pumpkin seeds	
Muscat Pumpkin Carpaccio	13.50
thinly sliced pumpkin in honey marinade served with black walnuts, gratinated goat cheese and pomegranate seeds	
Creamy Pumpkin Tortino	14.50
with fresh marinated Italian figs and buffalo ricotta	
PASTA	
Risotto alla Zucca	16.50
With Hokkaido pumpkin, pickled black truffles from Umbria and a truffled crutin, a very good pecorino variety from Piedmont	

WE RECOMMEND TWO VERY SPECIAL WINES

2017 Bourgogne Blanc, Francois Carillon, Burgund	0,1l · 13.00 / 0,75l · 84.00
2016 Chassange-Montrachet Clos Saint-Jean 1er Cru, Jean-Marc Pillot, Burgund	0,1l · 15.50 / 0,75l · 98.00

STARTERS AND SALADS

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

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 mango korianda salsa and peperonata	

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.

Calamari17.50 with rocket salad and marinated tomatoes	Salsiccia dell' Etna 16.50 handmade by our Sicilian butcher
Octopus200g · 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

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. 500g · 79.00 Organic beef from Creekstone Natural Farms, Arkansas, certified by the USDA

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2006 Clos de Cistes, Peyre Rose, Languedoc0,1l · 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
Fusilli Salsiccia 13.50 with braised mushrooms and Salsiccia dell' Etna	



Due to the current situation,
please register!