

## 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 <sup>(v)</sup> .....	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

<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 90%;">Red Beet Carpaccio .....</td> <td style="text-align: right; vertical-align: bottom;">12.50</td> </tr> <tr> <td colspan="2" style="padding-left: 20px;">marinated with lemon and olive oil, black walnuts, green pistachios and Manouri cheese</td> </tr> <tr> <td>Avocado and Creamy Hummus <sup>(v)</sup> .....</td> <td style="text-align: right; vertical-align: bottom;">13.50</td> </tr> <tr> <td colspan="2" style="padding-left: 20px;">with mint, olives, lemon and a roasted dukkah crunch</td> </tr> <tr> <td>Crispy Grilled Courgettes .....</td> <td style="text-align: right; vertical-align: bottom;">13.50</td> </tr> <tr> <td colspan="2" style="padding-left: 20px;">with colourful tomatoes, freshly sliced parmesan, and toasted bread crumbs</td> </tr> <tr> <td>Yellowfin Tuna Tartar.....</td> <td style="text-align: right; vertical-align: bottom;">17.50</td> </tr> <tr> <td colspan="2" style="padding-left: 20px;">Sashimi-quality Yellowfin Tuna, with strips of fennel and cream of avocado-wasabi</td> </tr> <tr> <td>Octopus Salad.....</td> <td style="text-align: right; 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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

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## 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, 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

## SIDE DISHES

- Steamed Spinach <sup>(v)</sup>, · Rosemary Potatoes <sup>(v)</sup>, · Steamed Vegetables <sup>(v)</sup>, · Tomato Salad <sup>(v)</sup>, · Mixed Side Salad <sup>(v)</sup> 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

### 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	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!