

PIEMONTESE FASSONA BEEF FROM „LA GRANDA“ AT brenner

The archaic breed of cattle from Piedmont is not only rare, but outstandingly good and very healthy which is also extremely tender and juicy. We source our Piedmontese directly from Italy.

STARTER

Beef Tartare from Fassona Fillet 19.50
hand cut and served with marinated tomatoes, basil, summer artichokes and red Tropea onions

FROM THE GRILL

Fassona Fillet 200g · 45.00
of Piedmontese beef

PIEMONTESE SPECIAL CUTS

Rump Steak about 300g / per 100g · 11.00
a cut of beef from the most tender part of the hip

Prime Rib for 2 Pers., about 700g / per 100g · 12.50
The secret lies in the fine fibres: juices and flavours can spread ideally inbetween

Tomahawk for 2-3 Pers., about 1kg / per 100g · 14.50
dry-aged prime rib steak on the long rib bone

T-Bone Steak for 2-3 Pers., about 1kg / per 100g · 16.50
a regal steak from the finest local beef with a very special aroma

WE RECOMMEND TWO VERY SPECIAL WINES

2019 As Sortes Val do Bibe, Rafael Palacios, Valdeorras 0,1l · 17.00 / 0,75l · 102.00
2017 Barbera d'Asti, Bricco dell'ucellone, Braida, Piemont 0,1l · 21.00 / 0,75l · 152.00

STARTERS

Italian Figs 13.50
with buffalo ricotta, freshly marinated with pomegranate seeds and juicy organic lemons from Campania

Fresh Porcini Carpaccio 17.50
with parmesan wedges, figs and pine nuts

Avocado and Creamy Hummus ^(M) 13.50
with mint, olives, lemon and a roasted dukkah crunch

Tabouleh with Beetroot & Goat Cheese Crumbs 14.50
with couscous, parsley, tomato, mint and lemon

brenner Beef Salad 14.50
with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, caramelized hazelnuts, avocado, rocket salad, pesto, parmesan cheese and marinated mushrooms

Warm Vegetable Salad ^(M) 13.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad

Yellowfin Tuna Tartar 17.50
in sashimi quality, with sliced fennels and avocado wasabi cream

Octopus Salad 17.50
with marinated olives, celery, carrots and diced potatoes

Carpaccio of Beef Fillet 16.50
with rocket salad and crispy parmesan chips

Vitello Tonnato 16.50
wafer-thin slices of veal with tuna fish cream and apple capers

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
gently steamed, glazed with our own apple BBQ sauce grilled briefly and served with an almond parsley salsa verde and pomegranates

Aubergine Gratin with Quinoa ^(M) 15.50
aubergine filled and gratinated with quinoa and bread crumbs, served with mango coriander salsa and peperonata

Lowcarb Zoodles (Zucchini Spaghetti) 14.50
with stewed tomatoes, basil and lemon herb gremolata & parmesan chips

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 19.50 with rocket salad and marinated tomatoes	Salsiccia dell' Etna 17.50 handmade by our Sicilian butcher with artichokes
Octopus 200g · 23.00 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
Black Tiger Prawns 200g · 29.50 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	Beef Fillet 380g · 48.50 / 220g · 33.00 Argentinian Black Angus
Dorade Royal 400-450g · 25.50 grilled whole	Entrecôte 380g · 34.50 / 280g · 26.50 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 · 22.50 from a sustainable farm in the Norwegian fjords	Scaloppine al Limone 22.50 veal loin with lime sauce and braised artichokes
Atlantic Sole for 2 Pers., about 800 - 1000g · 79.00 grilled whole	Veal Chop on the Bone 300g · 29.50 with marinated tomatoes and basil pesto
	U.S. Ribeye-Steak for 2 Pers., about 500g · 79.00 Organic beef from Creekstone Natural Farms, certified by the USDA

SAUCES

- Classic Aioli with Spanish Saffron
- Homemade Basil Pesto
- Sicilian Salsa „Gardiniera Siciliana“
- Mango-Coriander Salsa with Lime^(v)

each 3.50

SIDES

- Steamed Spinach^(v)
- Rosemary Potatoes^(v)
- Tomato Salad^(v)
- Steamed Vegetables^(v)
- Small Mixed Salad^(v)

each 4.50

· Braised Artichoke Hearts 8.50

OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen

Kamut (Khorasan wheat) is a high-quality 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, water and a pinch of salt for our homemade pasta.

Spaghetti Pomodoro ^(v) 12.50 with fresh tomatoes, olive oil & basil	Fregole Sarde with Porcini 18.50 with braised Piedmontese beef neck and fresh blueberries
Spaghetti Bolognese 13.50 with homemade ragù	Linguine ai Frutti di Mare 17.50 with braised datterini tomatoes and a touch of peperoncino
Fusilli Salsiccia 15.50 with Cime di rapa and Salsiccia dell' Etna	Risotto Scampi con Zafferano 21.50 with finely chopped saffron threads, white wine and scampi
Linguine al Limone 15.50 with braised summer artichokes, organic Campania lemon and Taggisca olives	Spaghetti Scampi e Finocchietti 17.50 briefly roasted and braised creamy with wild fennel herb, toasted bread crumbs and tomatoes



Due to the current situation, we kindly ask you to register!