

## 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 Bibeï, 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 AND SALADS

**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

**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

**brenner Beef Salad** ..... 14.50 / 16.50  
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 / 15.50  
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad

**Superfood Salad (M)** ..... 14.50 / 17.50  
with tender green kale, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges

**Caesar Salad** ..... 13.50  
with romaine lettuce, freshly shaved Parmesan, anchovy fillets and crispy croutons made from our homemade brenner bread

#### Top your salad with:

Grilled Chicken Breast ..... + 4.50  
Wild-Caught Shrimps ..... + 6.50  
Thinly Sliced Grilled Pomeranian Beef ..... + 6.50

## 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

## brenner-LUNCH SPECIAL

**„daily special“** ..... 14.50  
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, exquisit olive oil and some sea salt.

<b>Calamari</b> ..... 19.50 with rocket salad and marinated tomatoes	<b>Salsiccia dell' Etna</b> ..... 17.50 handmade by our Sicilian butcher with artichokes
<b>Octopus</b> ..... 200g · 23.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes	<b>Thinly Sliced Beef Fillet</b> ..... 26.50 briefly grilled, with arugula salad and parmesan shavings
<b>Black Tiger Prawns</b> ..... 200g · 29.50 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	<b>Beef Fillet</b> ..... 380g · 48.50 / 220g · 33.00 Argentinian Black Angus
<b>Dorade Royal</b> ..... 400-450g · 25.50 grilled whole	<b>Entrecôte</b> ..... 380g · 34.50 / 280g · 26.50 Argentinian Black Angus
<b>Tuna Fillet</b> ..... 200g · 28.50 sashimi quality yellowfin tuna	<b>Pomeranian Beef Fillet</b> ..... 380g · 64.50 / 220g · 39.50 from a pasture cattle in Pomerania, dry-aged for 40 days
<b>Salmon Fillet</b> ..... 200g · 22.50 from a sustainable farm in the Norwegian fjords	<b>Scaloppine al Limone</b> ..... 22.50 veal loin with lime sauce and braised artichokes
<b>Atlantic Sole</b> ..... for 2 Pers., about 800 - 1000g · 79.00 grilled whole	<b>Veal Chop on the Bone</b> ..... 300g · 29.50 with marinated tomatoes and basil pesto
	<b>U.S. Ribeye-Steak</b> ..... 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<sup>(v)</sup>

each ..... 3.50

### SIDES

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

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.

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