

Champagner Aperitiv

from 19:30 Uhr

New Year's Eve Dinner

from 20:00 Uhr

Dessert

from 23:00 Uhr

DJ Lounge & Party

from 00:00 Uhr



Apero

A Flute of Deutz Champagne

Two Kinds of Gold Trout

the finest trout flamed and served as a tartar
with marinated artichokes, blood orange
and balsamic caviar

Risotto tartufo

with truffle fonduta, black truffles and port wine

Amalfi Bellini

a lemon basil sorbet and a lemon shortbread
from the brenner bakery infused with champagne

Entrecôte of Piedmontese Veal

With Puntarelle alla Romana, olive gremolata
and bergamot pear chutney

Sicilian Almond Tartlet

with salted caramel and vanilla pickled cherries

109 €*




brenner
München



For Reservations:

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* Price is per person, exclusive of