

CHANTERELLES AT brenner

The most beautiful mushrooms of the year are also the first: mushroom season begins with chanterelles which also marks the beginning of summer. They only grow where the air is good and the forest is clean - no wonder chanterelles taste so good!

STARTERS

Crispy Grilled Courgettes	15.50
with marinated chanterelles, freshly shaved Parmesan, toasted bread crumbs and pomegranate seeds	
Chanterelles and Italian Figs	16.00
with buffalo ricotta, freshly marinated with pomegranate seeds and juicy Campania lemons	
Carne Salada Carpaccio	18.50
with chanterelles and parmesan chips, lemon marinade with apple capers - Carne Salada is a very finely marinated and salted beef ham from Trentino	

PASTA

Linguine with Chanterelles and Parma Ham.....	18.50
our homemade pasta with braised chanterelles, Parma ham and Tagiasca olives from Liguria	
Chanterelle Risotto.....	19.50
with braised chanterelles, blueberries, soft leeks and parmesan cheese	

WE RECOMMEND TWO VERY SPECIAL WINES

2019 Robert Mondavi, Chardonnay, Private Selection, USA.....	0,1l · 11.00 / 0,75l · 68.00
2018 Rico Nuevo, Granacha, Barrera del Sol, Castilla y leon	0,1l · 12.50 / 0,75l · 76.00

STARTERS

Tomato Gazpacho with Wild Caught Shrimp	12.50
with parmesan Chips	
Avocado and Creamy Hummus ^(v)	14.50
with mint, olives, lemon and a roasted dukkah crunch	
Tabouleh with Beetroot & Goat Cheese Crumbs.....	15.50
with couscous, parsley, tomato, mint, lemon and caramelized hazelnuts	
Warm Vegetable Salad ^(v)	13.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, date tomatoes and green salad	
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	
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	17.50
with rocket salad and crispy parmesan chips	
Beef Tartar.....	19.50
hand sliced with artichokes, marinated tomatoes, apple capers and gremolata crumbs	
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

Aubergine Gratin with Quinoa ^(v)	16.50
aubergine filled and gratinated with quinoa and bread crumbs, served with mango coriander salsa and peperonata	
Cauliflower Steak.....	16.50
gently steamed, glazed with our own apple BBQ sauce grilled briefly and served with an almond parsley salsa verde, pomegranates and parmesan cheese	

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.

Wild caught Calamari 23.50 with with a fruity tomato dip and Chimichurri Sauce	Salsiccia dell' Etna 18.50 handmade by our Sicilian butcher with artichokes
Octopus 25.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes	Thinly Sliced Beef Fillet 28.50 briefly grilled, with arugula salad and parmesan shavings
Black Tiger Prawns 31.00 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	Beef Fillet 380g · 50.00 / 220g · 35.00 Argentinian Black Angus
Dorade Royal 400-450g · 27.00 grilled whole	Entrecôte 380g · 38.00 / 280g · 32.00 Argentinian Black Angus
Tuna Fillet 31.00 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 25.50 from a sustainable farm in the Norwegian fjords	Scaloppine al Limone 25.50 veal loin with lime sauce and braised artichokes
Atlantic Sole 400-500g · 39.00 grilled whole	Tuscan Kabir Chicken Breast Fillet 22.00 from the countryside, juicy, very aromatic with Salsa di Peperonata

SAUCES

- Classic Aioli with Spanish Saffron
- Homemade Basil Pesto
- Mango-Coriander Salsa with Lime^(v)
- Homemade Chimichurri
- Vegan Bernaise^(v)

each 3.50

SIDES

- Steamed Spinach^(v)
- Rosemary Potatoes^(v)
- Steamed Vegetables^(v) each 4.90
- Small Mixed Salad^(v)
- Tomato Salad^(v) each 5.50
- Braised Artichoke Hearts 8.50

SPECIAL CUTS

Beef French Rack for 2 Pers., about 600g / per 100g · 12.50 Pomeranian grass-fed cattle, dry-aged on the bone for 28 days
Pommersches Tomahawk for 2-3 Pers., about 1kg / per 100g · 12.50 dry-aged prime rib steak on the long rib bone
Dry Aged Entrecôte for 2 Pers., about 500g · 79.00 a very juice cut of meat from the local Butchery Klobeck, dry-aged for 28 days

OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen

Our organic wholemeal Semolina from Grano Madre, made from the ancient Sicilian durum wheat variety Tumminia, gives the pasta a special bite and a fine nutty aroma. The natural grain variety is ground extremely gently between slowly rotating millstones, creating a very healthy wholesome flour.

Linguine al Limone 15.50 with braised summer artichokes, organic Campania lemon and Taggiasca olives	Linguine ai Frutti di Mare 17.50 with braised datterini tomatoes and a touch of peperoncino
Spaghetti Bolognese 16.50 with homemade ragù	Risotto Scampi e Capesante con Zafferano 26.50 with scallops, half of a wild-caught shrimp, scampi, ground saffron threads and white wine
Fusilli Salsiccia 15.50 with mixed mushrooms and Salsiccia dell' Etna	Spaghetti „Mare“ 26.50 with wild-caught prawns, a creamy sauce from the prawn broth and stewed cherry tomatoes