

JOHN STONE DRY AGED AT brenner

Introducing super-premium cuts from beef affineur John Stone! The pioneer from Ireland has co-developed the high-quality dry aging. All animals graze on green pastures and feed exclusively on lush grass. The meat matures between 21 and 28 days. John Stone's „Rib Eye“ won the gold medal at the World Steak Challenge 2017/2018, in London.

STARTER

John Stone Beef Tartar 23.50
hand cut with artichokes, lime, olive oil, apple capers, breadcrumb gremolata and parmesan chips

PASTA

Fusilli with Braised Beef Cheeks 17.50
There is no better braised meat than beef cheek:
Creamy, aromatic ragout of John Stone beef cheeks braised slowly with a generous dash of red wine

FROM THE GRILL

John Stone Fillet of Beef 220g · 49.50
butter-tender fillet that melts on the tongue, with delicate nutty aromas due to careful maturation

Tomahawk around 600g / price per 100 g · 16.50
the world champion of steak - but on the bone, so possibly even juicier and even more aromatic

Clubhouse Steak around 1 kg / price per 100g · 16.50
A wonderful cut from the back of the spine, about 5 cm thick, super juicy and marbled

WE RECOMMEND VERY SPECIAL WINES

2021 Rioja Blanco, Muga, Rioja, Spain 0,1l · 9.50 / 0,75l · 54.00
2018 Crozes-Hermitage Les Hirondelles, Domaine Pradelle, Rhône, France 0,1l · 13.00 / 0,75l · 78.00

STARTERS AND SALADS

<p>Lobster Soup with Bergamot 18.50 with deveined lobster, cognac and a hint of bergamot</p> <p>Avocado and Creamy Hummus (v) 14.50 with mint, olives, lemon and a roasted dukkah crunch</p> <p>Tabouleh with Beetroot & Goat Cheese Crumbs..15.50 with couscous, parsley, tomato, mint, lemon and caramelized hazelnuts</p> <p>Potato Carpaccio with Piedmont Winter Truffle.....19.50 au gratin with parmesan, pecorino and thyme</p> <p>Yellow Fin Tuna Tartar17.50 sashimi quality yellow fin tuna with mit fennel strips, avocado cream and pomelo</p> <p>Octopus Salad17.50 with marinated olives, celery, carrots and diced potatoes</p> <p>Donegal Oysters from Ireland 3 pcs · 15.50 with a raspberry shallot vinaigrette</p> <p>Carpaccio of Beef Fillet17.50 with rocket salad and crispy parmesan chips</p> <p>Vitello Tonnato..... 16.50 wafer-thin slices of veal with tuna fish cream and apple capers</p>	<p>brenner Beef Salad 14.50 / 17.50 with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, caramelized hazelnuts, avocado, rocket salad, pesto, parmesan cheese and marinated mushrooms</p> <p>Warm Vegetable Salad (v) 13.50 / 16.50 grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, date tomatoes and green salad</p> <p>Superfood Salad (v) 14.50 / 17.50 with baby spinach and chard, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges</p> <p>Caesar Salad 14.50 with romaine lettuce, freshly shaved Parmesan, anchovy fillets and crispy croutons made from our homemade brenner bread</p> <p>Top your salad with:</p> <p style="padding-left: 20px;">Grilled Chicken Breast + 6.50</p> <p style="padding-left: 20px;">Wild-Caught Scampi + 6.50</p> <p style="padding-left: 20px;">Thinly Sliced Grilled Pomeranian Beef + 6.50</p>
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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

<p>Eggplant Au Gratin with Bulgur18.50 stuffed and baked with bulgur, herbs, roasted almonds, pomegranate seeds served with lime coriander dip</p>	<p>Cauliflower Steak.....16.50 gently steamed, glazed with our own apple BBQ sauce grilled briefly and served with an almond parsley salsa, pomegranates and parmesan cheese</p>
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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 Calamari23.50 with a fruity tomato dip and Chimichurri Sauce	Salsiccia dell' Etna18.50 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 Fillet28.50 briefly grilled, with arugula salad and parmesan shavings
Black Tiger Prawns31.00 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	Beef Fillet380g · 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
Salmon Fillet.....25.50 from a sustainable farm in the Norwegian fjords	Pomeranian Beef Fillet 380g · 64.50 / 220g · 39.50 from a pasture cattle in Pomerania, dry-aged for 40 days
Wild Caught Sea Bass36.00 juicy grilled fillet with gremolata, made of Sicilian orange peels, olives, capers, fresh herbs and olive oil	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 homemade Aioli with Spanish Saffron
- Homemade Basil Pesto
- Homemade Chimichurri
- Tarragon Bernaise

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

Dry Aged Ribeye-Steak from Ireland..... for about 2 Persons, about 500g · 79.00 juicy steak from an Irish pasture-raised cattle raised outdoors all year round, dry-aged for three weeks
US Tomahawkfor 2-3 Pers., about 1kg / price per 100g · 17.50 An on the bone cut of the beef forerib from Angus Herford in Nebraska
T-Bone Steak from Nebraska about 600g or 1200g / price per 100g · 18.50 very juicy tender steak, exactly from the very center of the roast beef

OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen

The 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.

Spaghetti Pomodoro13.50 with fresh tomatoes, olive oil and basil	Fregola Sarda ai frutti di mare21.50 with seafood, braised datterini tomatoes and a touch of peperoncino
Linguine al Limone15.50 with braised summer artichokes, organic Campania lemon and Taggiasca olives	Spaghetti Scampi e Finochetti.....18.50 briefly fried and creamy braised, with a wild fennel slaw, toasted bread crumbs and tomatoes
Spaghetti Bolognese.....16.50 with homemade ragù	Risotto Saffron.....16.50 with ground saffron and white wine
Bigoli Amatriciana with Burrata.....18.50 with Italian guanciale, onions, cherry tomatoes and olive oil	