

MOZZARELLA DI BUFALA AT brenner

We discovered an outstanding Mozzarella di Bufala Campana DOP at the traditional Guffanti dairy in Campania. Together with the fruits of summer, such as the amazingly fragrant lemons from Campania, or the colourful heirloom tomatoes from our favourite tomato farmer Johannes Schwarz in Johanniskirchen, we conjure up a creamy, fresh sunny cuisine for you.

STARTERS

- Colourful Tomatoes from Johannes Schwarz..... 15.50**
carefully marinated as a carpaccio, with toasted bread crumbs, fresh oregano and Guffanti buffalo mozzarella cheese
- Figs, Lemon und Mozzarella from Campania 16.50**
Guffanti buffalo mozzarella with figs, pistachios and fragrant organic lemons from Campania
- Carne Salada and Buffalo Milk Bocconcini19.50**
from Guffanti, with rocket salad and yellow tomatoes - Carne Salada is a very finely marinated beef ham from Trentino

PASTA

- Gnocchi Sorentina.....17.50**
gnocchi with aubergine, braised tomatoes and mozzarella di bufala
- Spaghetti with Summer Vegetables..... 16.50**
baked courgettes and aubergines, fresh tomatoes and ricotta fresca with lemon
- Spaghetti ai Pomodori Crudi.....15.50**
marinated fresh tomatoes, Guffanti buffalo mozzarella, first-class olive oil, basil, oregano and a hint of fresh garlic

WE RECOMMEND VERY SPECIAL WINES

- 2022 Pouilly-Fumé, Domaine Langlois-Chateâu, Loire 0,1l · 11.50 / 0,75l · 78.00
- 2018 Saumur-Champigny Rouge, Domaine Langlois-Chateâu, Loire..... 0,1l · 9.50 / 0,75l · 59.00

STARTERS AND SALADS

- Tomato Gazpacho9.50**
with smoked buffalo milk bocconcini from Guffanti and basil
- Avocado and Creamy Hummus ^(v) 15.50**
with mint, olives, lemon and a roasted dukkah crunch
- Red Beetroots and Chanterelles..... 16.50**
marinated chanterelles with beetroot as carpaccio in a chickpea cream, with vineyard peaches and Pane Carasau
- Yellow Fin Tuna Tartar 18.50**
sashimi quality yellow fin tuna with mit fennel strips, avocado cream and pomelo
- Octopus Salad19.50**
with marinated olives, celery, carrots and diced potatoes
- Carpaccio of Beef Fillet..... 18.50**
with rocket salad and crispy parmesan chips
- Vitello Tonnato..... 16.50**
wafer-thin slices of veal with tuna fish cream and apple capers
- Tartar of Beef Fillet..... 19.50**
hand cut, with marinated artichokes, lime, olive oil, apple capers, breadcrumb gremolata and parmesan chips
- brenner Beef Salad 18.00 / 21.50**
with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, hazelnuts, avocado, rocket salad, pesto, parmesan cheese and marinated mushrooms
- Warm Vegetable Salad ^(v) 14.50 / 17.50**
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, date tomatoes and green salad
- Superfood Salad ^(v) 15.00 / 18.50**
with baby spinach and chard, avocado, blueberries, quinoa, goji berries, hemp seeds, hazelnuts, pistachios, pomegranate seeds, carob and pear wedges
- Watermelon and Feta Cheese Salad..... 13.50 / 16.50**
a summer salad with mint, olives, crispy garden cucumber and grated feta cheese
- Top your salad with:**
- Grilled Chicken Breast + 6.50
- Wild-Caught Scampi..... + 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

- Eggplant Au Gratin with Bulgur18.50**
stuffed and baked with bulgur, herbs, roasted almonds, pomegranate seeds served with lime coriander dip
- Cauliflower Steak..... 17.50**
gently steamed, glazed with our own apple BBQ sauce grilled briefly and served with an almond parsley salsa, pomegranates and parmesan cheese

brenner-LUNCH SPECIAL

- „daily special“ 16.50**
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 natural fishing, pasture farming or certified organic, we grill them very gently over high-quality beechwood charcoal and serve with lemon, selected premium olive oil and a little sea salt.

Wild caught Calamari26.50 with a fruity tomato dip and Chimichurri Sauce	Salsiccia dell' Etna18.50 handmade by our Sicilian butcher with artichokes
Octopus 27.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes	Thinly Sliced Beef Fillet31.50 briefly grilled, with arugula salad and parmesan shavings
Black Tiger Prawns34.00 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	Beef Fillet380g · 62.00 / 220g · 36.00 Argentinian Black Angus
Dorade Royal400-450g · 27.00 grilled whole	Entrecôte 380g · 43.00 / 280g · 32.00 Argentinian Black Angus
Salmon Fillet25.50 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
Arctic Char Fillet29.50 from the Birnbaum fish farm with a colourful tomato tartar	Scaloppine al Limone28.50 veal loin with lime sauce and braised artichokes
Atlantic Sole400-500g · 45.00 grilled whole	Corn Fed Poularde Fillet from Austria24.50 with bruschetta and charmoula dip. This a first-class poularde from a small group of farmers who produce their own feed, chickens and eggs sustainably in a animal-friendly close cycle economy.

SAUCES

· Classic homemade Aioli with Spanish Saffron	
· Homemade Basil Pesto	
· Homemade Chimichurri	
· Salsa Giardiniera	
each	3.50

SIDES

· Steamed Spinach ^(v)	
· Rosemary Potatoes ^(v)	
· Steamed Vegetables ^(v)	each5.50
· Small Mixed Salad ^(v)	
· Tomato Salad ^(v)	each 5.90
· Braised Artichoke Hearts 8.50

SPECIAL CUTS

U.S. Ribeye-Steak of an Organic Black Angus for 2 guests, about 500g · 83.00 Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA
Holy Porterhouse Steak about 700g / price per 100g · 12.50 the noblest cut of beef - very juicy and aromatic steak with a particularly tender fillet, from the Muggenthaler Hof in Lower Bavaria, dry-aged and refined by Stefan Wenisch
T-Bone Steak from Nebraska around 600 or 1200g / price per 100g · 16.50 a prime steak of Angus and Hereford beef from the „Greater Omaha Packers“, specialists known for natural cattle farming in the USA

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 Pomodoro14.50 with fresh tomatoes, olive oil and basil	Linguine al Limone16.50 with braised summer artichokes, organic Campania lemon and Taggiasca olives
Spaghetti Bolognese16.50 with homemade ragù	Spaghetti Scampi e Finochetti19.50 briefly fried and creamy braised, with a wild fennel slaw, toasted bread crumbs and tomatoes
Bigoli Amatriciana with Burrata18.50 with Italian guanciale, onions, cherry tomatoes and olive oil	Spaghetti with Lobster Wild-Caught Prawns 32.00 with a creamy sauce from the lobster stock and a splash of white wine