

ASPARAGUS FROM SCHROBENHAUSENER AT BRENNER

STARTERS

White Asparagus Soup ^(v)	10.50
pure soup without any cream, only with pureed white asparagus and spicy granola	
Asparagus Ceviche ^(v)	18.50
marinated with herb salad, chilli and Cime di Rapa	
Pickled and Grilled Char	21.50
from the Birnbaum Fishfarm served with white asparagus, asparagus ashes, avocado cream, char caviar	

PASTA

Lemon Risotto with Asparagus	21.50
extremely fresh spring risotto with white and green asparagus, parmesan and gently salted lemons from Sicily	
Mezzelune with Ricotta and Asparagus	26.50
filled with ricotta cheese, white asparagus and bresaola, the finest beef ham from the Italian Alps	

MAIN DISHES

Veal T-Bone Steak with grilled white asparagus and chimichurri	around 400g · 42.50
White Asparagus Spears with rosemary potatoes, sliced parmesan and melted butter	250g · 25.00
- with parma ham	+7.50

WE RECOMMEND OUR TWO BRENNER EDITION WINES BY THE GLASS

2022 Verdicchio, Stefano Antonucci, Marken, Italy	0,1l · 7.50 / 0,75l · 49.00
2022 Silvaner, Max Müller I, Franken, Germany	0,1l · 8.50 / 0,75l · 59.00

OUR COCKTAIL RECOMMENDATIONS

Italian Ice Tea · 13.50
Whitley Neill Gin, Limoncello Di Capri, Quince, Green Tea, Mint
Bacio Gimlet · 13.50
Angostura 7y Rum, Italian Hazelnut, Cacao, Lime, Marsala

STARTERS & SALADS

Tabouleh with Red Beets & Goat Cheese	15.00
refreshing couscous salad, with lots of mint and lemon	
Avocado and Creamy Hummus ^(v)	15.50
with mint, olives, lemon and a roasted and chili-crunch	
Crispy Grilled Courgette & Green Asparagus	16.50
with toasted bread crumbs, salted lemon and freshly grated parmesan	
Warm Vegetable Salad ^(v)	14.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
brenner Beef Salad	18.00
grilled slices of Pomeranian beef, pesto marinated leaf salad, parmesan, mushrooms, tomatoes and pine nuts	
Octopus Salad	17.50
with marinated olives, celery, carrots and diced potatoes	
Yellow Fin Tuna Tartar	18.50
sashimi quality, avocado cream, fennel strips and grapefruit	
Red Prawn Carpaccio	18.50
briefly flamed carpaccio of large red prawns and char caviar	
Beef Tartar	19.00
hand-cut with smoky aubergine cream, roasted focaccia and pickled onions	
Carpaccio of Beef Fillet	18.50
with rocket salad and crispy parmesan chips	
Vitello Tonnato	17.50
thin slices of veal, tuna tataki and tuna cream	

MAIN DISHES 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 Calamari 28.50 with marinated tomatoes, arugula salad and Chimichurri Sauce	Salsiccia dell' Etna 19.50 handmade by our Sicilian butcher with marinated tomatoes
Oktopus 28.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes	Thinly Sliced Beef Fillet 31.50 briefly grilled, with arugula salad and parmesan shavings
Black Tiger Prawns 34.00 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	Beef Fillet 380g · 65.00 / 220g · 38.50 Argentinian Black Angus
Dorade Royal 400 - 450g · 28.00 grilled whole	Entrecôte 380g · 48.00 / 280g · 36.00 Argentinian Black Angus
Salmon Fillet 26.50 from a sustainable farm in the Norwegian fjords	Pomeranian Beef Fillet 380g · 67.50 / 220g · 44.00 from a pasture cattle in Pomerania, dry-aged for 40 days
Loup de Mer - wild caught 36.00 juicy grilled fillet with gremolata made from Sicilian orange peels, olives, capers, herbs and olive oil	Beef Fillet Surf & Turf 43.00 180g Black Angus fillet steak and black tiger prawns with salsa gardeniera and chimichurri
Atlantic Sole 400 - 500g · 49.00 grilled whole	Scaloppine al Limone 26.50 veal loin with lime sauce and grilled courgettes
	Corn Fed Poularde Fillet 25.50 first-class poulards from sustainable, animal-friendly farms
Eggplant Au Gratin with Bulgur ^(v) 21.50 stuffed and baked with bulgur, herbs, roasted almonds, pomegranate seeds served with lime coriander dip	
Cauliflower Steak 21.50 on a creamy puree of roasted cauliflower, almond-parsley salsa, pomegranate, freshly grated parmesan cheese	

SAUCES

- Classic homemade Aioli with Spanish Saffron
- Homemade Basil Pesto
- Homemade Chimichurri
- Tarragon Béarnaise each · 3.50

SIDES

- Steamed Spinach ^(v) · Rosemary Potatoes ^(v)
- Steamed Vegetables ^(v) jewels · 5.90
- Small Mixed Salad ^(v) · Tomato Salad ^(v) jewels · 6.50
- Braised Artichoke Hearts 8.50
- White Asparagus, 3 Spears 14.50
- Second bread plate (5 Pieces of Italian mini Bread rolls) 2.50

SPECIAL CUTS

U.S. Prime T-Bone Steak from Nebraska for 2 guests, around 600g · 105.00 a royal steak from Angus and Hereford cattle from the „Greater Omaha Packers“
U.S. Prime Ribeye-Steak of Organic Black Angus for 2 guests, around 500g · 109.00 Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA
Pomeranian Tomahawk-Steak for 2 guests, around 1000 - 1200g, price per 100g · 14.50 21 day dry-aged prime rib steak on the long rib bone
Holy T-Bone Steak or Porterhouse Steak for 2 guests, price per 100g · 14.50 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

WE SERVE BÉARNAISE SAUCE AND ROSEMARY POTATOES WITH ALL SPECIAL CUTS

OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen
The 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 Pomodoro e Burrata 18.50 with San Marzano DOP Tomatoes, fresh basil and creamy Burrata from Apulia
Bigoli Amatriciana with Burrata 18.50 with Italian guanciale bacon from Calabria
Fregola Mare with Tiger Prawn 26.00 with light, creamy crustacean stock, white wine, mussels and prawns
Spaghetti Gamberetti e Finocchetti 19.50 with a wild fennel slaw and toasted bread crumbs
Risotto al Zafarano with Shrimps 22.50 with 12-month aged Parmigiano Reggiano DOP and Italian white wine

(v) = vegane Gerichte