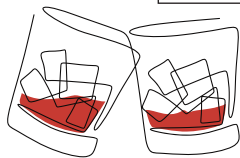


Bar
brenner



NEGRONI



OUR NEGRONI IS ALSO
AVAILABLE BY THE
BOTTLE TO GO

0.5l - 49.00

BLOOD ORANGE & CACAO NEGRONI

- WHITLEY NEILL
BLOOD ORANGE GIN
- CARPANO ROSSO
VERMOUTH
- CAMPARI
- VERJUS
- DARK CHOCOLATE

WE RECOMMEND 9CL ON ICE
WITH AN ORANGE ZEST

Aperitivi

Torini Sprizz ^{A,J,D}	11.50
Aperol, Saffron, Fever Tree Tonic Water, Olive & Caperberry	
Strawberry & Yuzu Sprizz ^{A,J}	11.50
Aperol, Yuzu, Prosecco, Strawberry Paint	
Strega Sprizz ^D	11.50
Strega Italian Herbal Liqueur, Verjus, Cucumber, Fever Tree Tonic Water	
Bergamot Sbagliato ^A	11.50
Campari, Bergamot Liqueur, Carpano Bianco Vermouth, Prosecco	
Limoncello Highball	11.50
Limoncello di Capri, Mint, Cucumber, Lemon, Fever Tree Ginger Beer	
Rose & Raspberry Americano ^D	13.50
Campari, Carpano Bianco Vermouth, Raspberry, Rosewater, Pink Grapefruit Lemonade	
Hibiscus Bellini	14.00
Peach Puree, Hibiscus, Prosecco	
Hibiscus Bellini Royal	18.00
Peach Puree, Hibiscus infused with Deutz Champagne	

Apero, Non-alcoholic

Floreale Cooler ^{J,D}	11.50
Martini Floreale, Saffron, Fever Tree Tonic Water, Olive, Caperberry	
Vibrante Mule	11.50
Martini Vibrante, Hibiscus, Fever Tree Ginger Beer, Pink Grapefruit	
Vibrante Lemonade	11.50
Martini Vibrante, Raspberry, Rosewater, Pink Grapefruit	

Homemade Lemonade

Mango & Hibiscus	9.50
Mango, Hibiscus, Lemon, Soda	
Raspberry & Lavender	9.50
Rasperry, Lavender, Lemon, Soda	
Basil & Tangerine	9.50
Basil, Tangerine, Lemon, Soda	

Further Aperitifs available upon request



Brenner Signature Cocktails

Blood Orange & Chocolate Negroni ^D	14.50
Whitley Neill Blood Orange Gin, Campari, Carpano Rosso Vermouth, Verjus, Dark Chocolate	
Bergamotto Basil Smash	13.50
Whitley Neill Gin, Bergamot, Lemon, Basil	
Espresso Martini ^I	13.50
Stolichnaya Vodka, Cold Brew Coffee, Coffee Liqueur, Vanilla Espuma	
Bacio Gimlet ^{Nüsse}	13.50
Angostura 7y Rum, Italian Hazelnut, Cacao, Lime, Marsala	
Chinotto Manhattan ^D	15.50
Maker's Mark Bourbon, Laphroaig, Chinotto, Sweet Vermouth, Bitter's	
Milano Mule	14.50
Stolichnaya Vodka, Amaro Montenegro, Lime, Fever Tree Ginger Beer, Cucumber, Rose	
Affogato Colada ^{1k}	14.50
Angostura 3 y Rum, Pineapple, Vanilla Mascarpone, Coffee	
Bergamotto Sgroppino	13.50
Stolichnaya Vodka, Bergamotte Espuma, Lemon, Prosecco, Mint	
Nero Sour ^D	13.50
Maker's Mark Bourbon, Lemon, Orange, Tempranillo Float	
Burrata Fizz ^{1k}	13.50
Whitley Neil Gin, Burrata, Mango, Lemon, Soda	
Lavender & Raspberry Sour	13.50
Stolichnaya Vodka, Raspberry, Lavender, Lemon	
Italian Ice Tea	13.50
Whitley Neill Gin, Limoncello Di Capri, Quince, Green Tea, Mint	

We will be happy to prepare your favorite cocktail upon request



Bar Food

Bar Menu

from 17:00 until 24:00

Salted Nuts and Parmesan Cubes ^{5, 7, 8a, 8b, 8c, 8d}	6.50
Mixed Italian Olives ¹²	4.50
marinated spicy	
Beef Fillet Tartare ^{1a, 4, 12, 14}	12.50
cut by hand and served with crumbled gremolata	
Vitello Tonnato ^{3, 4, 7, 12}	12.50
thinly sliced veal with tuna cream and capers	
Octopus Salad ^{9, 14}	12.50
with marinated olives, celery, carrots and diced potatoes	
Yellowfin Tuna Tartare ^{4, 12}	12.50
sashimi quality with fennel strips, avocado cream and grapefruit	
Ceasar Salad ^{1a, 3, 4, 7, 12}	8.90
with crispy croûtons from our brenner bread	
Avocado and Creamy Hummus ^{(v) 1a, 7, 12}	12.50
with mint, olives, lemon and roasted dukkah crunch	
BIO Coppa di Parma IGP ¹²	16.50
organic Italian Parma ham from the Parma region	
Selection of Italian Unpasteurized Cheese ^{1a, 7}	3 pieces · 12.50
Mountain cheese, taleggio, parmesan, grapes, focaccia and fig mustard	5 pieces · 16.50

Spring Spirits Trio

The Spring Spirits Trio offers a diverse selection of cocktails that capture the fresh flavours of spring. From exotic fruit combinations to refreshing rhubarb notes and soothing herbal blends, there is something for every taste.

Mandarin Diver	16.50
Eminente, H'NT Velvet Tangerine, Lime Juice, Falernum Syrup, Orange Juice, Mango Puree	
Rhubarb Highball	14.00
H'NT Pink Passion, Cranberry Juice, Tonic Water	
Herbal Coobler	14.00
H'NT Herbal Empire, Withley Gin, Apricot Brandy, Gigner Syrup, Lemon Juice	

Brenner Gin & Tonic Favourites

Whitley Neill Distiller's Cut	14.50
Lemon Zest, Fever Tree Indian Tonic Water	
Sipsmith London Dry	13.50
Lemon Peel, Fever Tree Indian Tonic Water	
Sipsmith Lemon Drizzel	14.50
Lemon Peel, Fever Tree Indian Tonic Water	
Monkey 47	17.50
Orangen Zest, Fever Tree Indian Tonic Water	
Gin Mare	15.50
Rosemary, Fever Tree Mediterranean Tonic Water	
Roku	14.50
Ginger, Fever Tree Indian Tonic Water	

Other Gin & Tonics available upon request



Sparkling Wine

2010 Franciacorta Reserva Palazzo Lana	0.75l ·	199.00
Franciacorta Rosé	0.75l ·	90.00
	1.5l ·	180.00
Franciacorta Saten	0.75l ·	80.00
	1.5l ·	160.00

Champagne

Deutz Brut	0.375l ·	59.00
Ay, Champagne	0.75l ·	110.00
	1.5l ·	220.00
Deutz Rosé Brut	0.375l ·	69.00
Ay, Champagne	0.75l ·	125.00
	1.5l ·	250.00
2018 Deutz Blanc de Blancs Brut	0.75l ·	198.00
Ay, Champagne	1.5l ·	390.00
Bollinger Special Cuvée Brut	0.75l ·	179.00
Épernay, Champagne	1.5l ·	330.00
Bollinger Rosé Brut	0.75l ·	189.00
Épernay, Champagne	1.5l ·	450.00
Krug, NV Grand Cuvée 170eme	0.75l ·	450.00
Reims, Champagne		
Krug, NV Rosé Brut 26eme	0.75l ·	600.00
Reims, Champagne		
Moët & Chandon Rosé Brut	1.5l ·	250.00
Épernay, Champagne		

Dom Perignon

Épernay, Champagne

2013 Brut Vintage	0.75l ·	439.00
2010 Brut Vintage	3.0l ·	Pa.A
2009 Brut Vintage	6.0l ·	Pa.A
2004 Rosé Vintage	6.0l ·	Pa.A

By the Flute

Sparkling Wine 0.1l

Franciacorta Saten Brut 12.50

Champagne 0.1l

Deutz Brut 16.00
Ay, Champagne

Deutz Rosé Brut 18.00
Ay, Champagne

White Wine 0.1l

brenner Edition

2022 Silvaner brenner Edition 8.50
Jubilee wine of brenner's 20th anniversary, Max Müller I, Franconia

2022 Verdicchio 7.50
Vino de la Casa brenner, Stefano Antonucci, Marken

2022 Riesling 5.50
Max Müller I, Franconia

2022 Pinot Gris 5.80
Wolf, Palatinate

2022 Sauvignon Blanc 5.80
Andres, Palatinate

Rose Wine 0.1l

2022 Les Collines du Bordic 6.80
Racine Rosé, Languedoc

Red Wine 0.1l

2023 Primitivo Versante 5.90
Vallone, Puglia

2021 Nero d'Avola Antura 5.90
Maggio Vini, Sicily

2021 Cabernet 5.60
Cantina Colli Euganei, Veneto

2020 Tempranillo Protocolo 5.60
Vino de la Tierra de Castilla, Spain

Digestif

Grappa 2 CL

Nonino Chardonnay.....	9.00
Nonino Moscato	7.00
Nonino Merlot	7.00
Grappa di Sassicaia	16.50
Romano Levi Barolo.....	16.00
Romano Levi Camomilla.....	18.00

Fruit Brandy/Spirits 2 CL

Sloe Brandy, Dahlmann.....	11.00
Mirabelle Plum Brandy, Dahlmann	11.00
Quince Brandy, Dahlmann	11.00
Plum Brandy, Dahlmann.....	11.00
Sour Cherry Brandy, Dahlmann.....	11.00
Reisetbauer, Rowanberry.....	14.50
Gravensteiner, Rochelt.....	18.50

Gin 4 CL

Sipsmith London Dry	9.00
Sipsmith Lemon Drizzle	10.00
Sipsmith VJOP	13.00
Tanqueray Ten	9.00
Monkey 47	13.00
Monkey Sloe Gin	9.00
The Illusionist	10.00
Hendrick's	10.00
Ferdinand	13.00
Gin Sul	13.00
Gin Mare	11.00
Roku	10.00
The Botanist	10.00
The Duke	9.00
Choice of Fever Tree Sodas	4.50

Indian Tonic Water, Mediterranean Tonic Water

Vodka 4 CL

Grey Goose	11.00
Belvedere	10.00
Stolichnaya	9.00
Stolichnaya Elit	16.00
Kauffman	11.00
Choice of Fever Tree Sodas	4.50

Indian Tonic Water, Mediterranean Tonic Water, Bitter Lemon, Ginger Ale, Ginger Beer, Soda Water

Rum 4 CL

Appleton Estate V.X.	7.00
Pyrat X.O.	11.00
Zacapa 23y ^A	14.00
El Dorado 15y ^A	13.00
Havana 7y ^A	10.00
Botucal Reserva	11.00
Plantation Barbados X.O.	14.50
Eminente Reserva 3y ^A	9.00

Tequila 4 CL

Patron Silver	12.00
Patron Anejo	13.00

Single Malt Whiskey 4 CL

Oban 14y. ^A	18.50
Lagavulin Distillers Edition	24.00
Laphroaig Quarter Cask ^A	13.00
Macallan 12y	24.00
Macallan 18y	69.00
Glenlivet 12y ^A	12.00
Talisker 10y	12.00
Aberlour 12y	14.00
Aberlour A'bunadh	18.00
Yamazaki 18y	56.00
Hibiki	23.00
Slyrs	14.00
Ardbeg 10y	15.00
Bruichladdich	13.00

Blended Whiskey 4 CL

Chivas Regal 12y	12.00
Chivas Regal 18y	18.00
J. Walker Black Label	12.00
J. Walker Blue Label	47.00

Irish Whiskey 4 CL

Jameson ^A	8.00
Connemara	8.00
Red Breast 12y	14.00

Bourbon/Rye/Tennessee Whiskey 4 CL

Bulleit Bourbon	8.00
Makers Mark	10.00
Woodford Reserve	11.00
J. Daniels Single Barrel	12.00
Eagle Rare 10y	14.00
Bulleit Rye	10.50
Michter's Rye	16.00
Michter's Bourbon	16.00

Cognac/Brandy 4 CL

Hennessy V.S.	10.00
Hennessy X.O.	28.00
Hennessy Paradis	95.00
Remy Martin V.S.O.P.	9.00
Remy Martin X.O.	26.00
Remy Martin Louis XIII	1cl 75.00
Rey Fernando de Castilla, Solera Grand Reserva	2cl 25.00

Bas Armagnac 4 CL

Domaine de Gachot 1961	89.00
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Calvados 4 CL

Château de Breuil V.S.O.P.	14.00
Château de Breuil 15y.....	26.00

Portwein 5 CL

Graham's Six Grapes Reserve.....	8.00
Graham's Blend No. 5 White Port.....	8.00

Sherry 5 CL

Tio Pepe Sherry	7.00
Osborne Oloroso	7.00
Lustau Pedro Ximenez.....	9.00

— Additives —

A with colouring, **B** with preservatives, **C** with antioxidants,
D sulphurised, **E** with flavour enhancer, **F** blackened, **G** with phos-
phate, **H** with sweeteners, **I** contains caffeine, **J** contains quinine

1 gluten, **a** wheat, **b** rye, **c** barley, **d** oats, **e** spelt, **f** kamut,
g khorasan wheat, **h** emmer, **i** einkorn, **j** spelt, **k** milk