

## FRESH WATER FISH AT BRENNER

Our fish have all the time in the world to grow in peace, says fish breeder Birnbaum. The water is crystal clear and cold, the fish forage for themselves and the rest is free of anything you wouldn't want in your food - there's no more sustainable way to produce fish. We are delighted to be welcoming for a month fish breeder Birnbaum from Epfenhausen for the second time.

### STARTERS

Lake Trout Carpaccio .....	18.50
with fragrant lemon marinade, deep green herb oil, red onions and fresh water trout caviar	
Flamed Golden Trout.....	21.50
with green goddess avocado cream, grilled courgette rotondi, small herb salad and strips of lemon peel	
Char Tartare and Grilled Peach .....	19.50
with lime, mint and wafer-thin crispy fennel springs	

### FROM THE GRILL

Fillet from the large Lake Trout.....	31.00
with grilled saffron fennel and marinated tomatoes	
Char Fillet .....	28.00
with tomato tartare and gremolata of black olives, parsley, lemon and roasted pine nuts	

### WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2023 Ava vi Blanc, Sobre Lias, Mallorca .....	0,1l · 9.60 / 0,75l · 58.00
2018 Saumur, Champigny Rouge, Langlois-Chateau, Loire .....	0,1l · 9.50 / 0,75l · 49.00

### OUR OKTOBERFEST-COCKTAIL RECOMMENDATIONS

Toboggan Gimlet · 13.50
Rum, Beer Brandy, Amaretto, Verjus
Top Spin Mule · 13.50
Gin, Bierbrand, Lime, Fever Tree Ginger Beer

### STARTERS & SALADS

Ligurian Fish Soup.....	22.00
aromatic essence with wild fennel, oven tomatoes, carefully fried mussels, salmon, black tiger prawns, toasted brenner bread and aioli	
Grilled Avocado <sup>(v)</sup> .....	14.50
with lime-coriander cream, Pico de Gallo and black lava salt	
Tabouleh with Red Beets & Goat Cheese .....	15.00
refreshing couscous salad, with lots of mint and lemon	
Avocado and Creamy Hummus <sup>(v)</sup> .....	15.50
with basil, olives, lemon and a roasted chili-crunch	
Warm Vegetable Salad <sup>(v)</sup> .....	14.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Caesar Salad .....	15.50
with crispy croutons made from our homemade brenner bread	
Octopus Salad .....	17.50
with marinated olives, celery, carrots and diced potatoes	
Yellowfin Tuna Tartare .....	18.50
sashimi quality tuna with an avocado-wasabi cream, fennel salad and grapefruit	
6 Pieces of Fines de Claire Oysters No.3 .....	24.50
rock oysters with a shallot vinaigrette	
Beef Fillet Tartare .....	19.00
hand cut, 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	

### OUR PRE OPERA MENU

Sparkling Wine or Wein  
0,1l of your choice

Daily Special from the Grill

Choice of Tiramisu  
or Espresso

Mo. - Fr. 05:30 - 06:30 pm. Your table is reserved for you until 7:30 pm. We look forward to welcoming you!

25.00

(v) = vegane Gerichte

## 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
brenner Seafood Selection ..... 36.00 with perfectly grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Entrecôte ..... 380g · 48.00 / 280g · 36.00 Argentinian Black Angus
Dorade Royal ..... 400 - 450g · 28.00 grilled whole	Pomeranian Beef Fillet ..... 380g · 67.50 / 220g · 44.00 from a pasture cattle in Pomerania, dry-aged for 40 days
Tuna Fillet ..... 38.50 exquisite yellowfin tuna in sashimi quality	Beef Fillet Surf & Turf ..... 43.00 180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri
Salmon Fillet ..... 26.50 from a sustainable farm in the Norwegian fjords	Scaloppine al Limone ..... 26.50 veal loin with lime sauce and grilled courgettes
Loup de Mer - wild caught ..... 36.00 juicy grilled fillet with Sicilian gremolata	Corn Fed Poularde Fillet ..... 25.50 first-class poulards from sustainable farms
Atlantic Sole ..... 400 - 500g · 49.00 grilled whole	
Grilled Portobello Mushroom ..... 21.50 grilled, stuffed and gratinated - with spinach leaves, scamorza, breadcrumbs and chilli crunch	
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
- Sauce Béarnaise ..... each · 3.50

### SIDES

- Steamed Spinach <sup>(v)</sup> · Rosemary Potatoes <sup>(v)</sup>
- Steamed Vegetables <sup>(v)</sup> ..... jewels · 5.90
- Small Mixed Salad <sup>(v)</sup> · Tomato Salad <sup>(v)</sup> ..... jewels · 6.50
- Braised Artichoke Hearts ..... 8.50
- 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

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 ..... 14.50 with piccadilly tomatoes, garlic and fresh basil
Bigoli Amatriciana with Burrata ..... 18.50 with Italian guanciale bacon from Calabria
Linguine al Limone ..... 16.50 with braised artichokes, organic lemon from Campania and Taggiasca olives
Tagliatelle ai Funghi ..... 21.50 with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese
Spaghetti Scampi e Finocchetti ..... 19.50 with fresh picadilly tomatoes, garlic and toasted breadcrumbs
Spaghetti allo Scoglio ..... 28.00 with the finest seafood - grilled king prawns, tuna, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs
Risotto allo Zafarano ..... 19.50 with 12-month aged Parmigiano Reggiano DOP and Italian white wine
with a braised ossobuco ragù ..... 23.50

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