

## SCHROBENHAUSENER ASPARAGUS AT BRENNER

Every day, our asparagus are harvested early morning near Schrobenhausen in accordance with the rules of the PGI (Protected Geographical Indication) label. The tender spears are peeled while they are still squeaky and a few hours later, they are in the pot or on the grill.

### STARTERS

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| Pure White Asparagus Soup .....   | 9.50  |
| with no cream, but with a pureed asparagus and flavoursome lemon asparagus tartare          |       |
| Asparagus Carpaccio .....   | 16.50 |
| marinated white and green asparagus with lime vinaigrette, matured parmesan and pomegranate |       |
| Pickled and Flamed Char .....   | 17.50 |
| with white asparagus, asparagus ash, and the best char caviar                               |       |

### PASTA

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| Spaghetti Aglio e Olio .....  | 16.50 |
| with fresh spring garlic, peperoncino, and roasted Schrobenhausen asparagus                           |       |
| Risotto Asparagi e Scampi .....   | 19.50 |
| a fresh risotto with white and green asparagus, prawns, parmesan and gently salted lemons from Sicily |       |

### MAINS

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|---|-------|---|-------|
| Veal Cutlet-Piccata .....   | 34.00 | White Asparagus Spears .....                                      | 24.50 |
| tender veal cutlet wrapped in parmesan and herbs, served with grilled white asparagus and béarnaise sauce |       | with rosemary potatoes, sliced Parmesan cheese, and melted butter |       |
|   |       | with Parma ham ..... + 7.50                                       |       |

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

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| 2024 Silvaner vom Kalkfels, Max Müller I, Franconia .....   | 0,1l · 9.00 / 0,75l · 59.00  |
| 2023 Silvaner Old Vines Wilm, Max Müller I, Franconia ..... | 0,1l · 11.00 / 0,75l · 79.00 |

### OUR COCKTAIL RECOMMENDATIONS

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| Brenner Sbagliato .....                            | 12.50 |
| Aperol, Campari, Martini Rubino and Vino Frizzante |       |
| Amaretto Sour .....                                | 13.50 |
| Maker's Mark, Amaretto, Bitters and Orange Juice   |       |

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| Fragolino Royal .....                                    | 19.50 |
| Deutz Brut Champagne infused with fresh strawberry puree |       |

### STARTERS & SALADS

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| Tabouleh with Red Beets & Goat Cheese .....   | 15.00 |
| refreshing couscous salad, with lots of mint and lemon  |       |
| Grilled Avocado <sup>(v)</sup> .....  | 15.50 |
| with lime-coriander cream, Pico de Gallo and black lava salt  |       |
| 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 |       |
| Watermelon and Feta Cheese Salad .....  | 14.50 |
| a summer salad with mint, crunchy garden cucumber, olives and grated feta cheese                                  |       |
| Yellowfin Tuna Tartare .....  | 19.50 |
| hand cut tuna, served with orange fillets and a herb gremolata with the scent of freshly grated orange peels      |       |
| Octopus Salad .....   | 17.50 |
| with marinated olives, celery, carrots and diced potatoes   |       |
| Carpaccio del Gamberi Rossi Prawns .....  | 18.50 |
| carpaccio of briefly flamed large red prawns, served with blood orange fillets and salmon caviar                  |       |
| Pomeranian Beef Tartare .....   | 19.50 |
| with marinated and gratinated artichokes, pickled onions and grilled brioche                                      |       |
| 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.

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| <p><b>Wild Caught Calamari</b> ..... 26.50<br/>with marinated tomatoes and Chimichurri Sauce</p> <p><b>Lachsfilet</b>..... 27.00<br/>aus nachhaltiger Zucht in norwegischen Fjorden</p> <p><b>Octopus</b>..... 28.00<br/>gently steamed then grilled briefly over high heat, served with marinated tomatoes</p> <p><b>Dorade Royal</b>..... 400 - 450g · 28.50<br/>grilled whole</p> <p><b>Atlantic Black Tiger Prawns</b> ..... 34.00<br/>wild catch, with marinated tomatoes and aioli</p> <p><b>brenner Seafood Selection</b>..... 38.00<br/>with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli</p> <p><b>Tuna Fillet</b>..... 38.50<br/>exquisite yellowfin tuna in sashimi quality</p> <p><b>Atlantic Sole</b> ..... 400 - 500g · 49.00<br/>grilled whole</p> | <p><b>Salsiccia dell' Etna</b>..... 19.50<br/>handmade by our Sicilian butcher with marinated tomatoes</p> <p><b>Free Range Chicken Fillet</b> ..... 25.50<br/>with herb salsa, marinated tomatoes and grilled lemon</p> <p><b>Scaloppine al Limone</b> ..... 26.50<br/>veal loin with lime sauce and grilled courgettes</p> <p><b>Thinly Sliced Beef Fillet</b>..... 31.50<br/>briefly grilled, with arugula salad and parmesan shavings</p> <p><b>Entrecôte</b>..... 380g · 48.00 / 280g · 36.00<br/>Argentinian Black Angus</p> <p><b>Beef Fillet</b>..... 380g · 65.00 / 220g · 38.50<br/>Argentinian Black Angus</p> <p><b>Beef Fillet Surf &amp; Turf</b> ..... 43.00<br/>180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri</p> <p><b>Pomeranian Beef Fillet</b> ..... 380g · 67.50 / 220g · 44.00<br/>from a pasture cattle in Pomerania, dry-aged for 40 days</p> |
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## VEGETARIAN DISHES FROM THE GRILL

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| <p><b>Aubergine au Gratin with Bulgur</b> <sup>(v)</sup>..... 21.00<br/>stuffed and gratinated with bulgur, herbs, roasted almonds, pomegranate seeds, served with a lime and coriander dip</p> | <p><b>Cauliflower Steak</b>..... 21.50<br/>on a creamy puree of roasted cauliflower, almond-parsley salsa, pomegranate, freshly grated parmesan cheese</p> |
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### 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> ..... jewells · 5.90
- Small Mixed Salad <sup>(v)</sup> · Tomato Salad <sup>(v)</sup> ..... jewells · 6.50
- Braised Artichoke Hearts ..... 8.50
- 3 Spears of White Asparagus ..... 12.50
- 2nd plate of 5 brenner homemade bread rolls ..... 2.50

## SPECIAL CUTS

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| <p><b>U.S. Prime T-Bone Steak from Nebraska</b> ..... for 2 guests, around 600g · 95.00<br/>a regal steak from Angus and Hereford cattle from the 'Greater Omaha Packers'</p> <p><b>U.S. Prime Ribeye-Steak of Organic Black Angus</b> ..... for 2 guests, around 500g · 109.00<br/>Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA</p> <p><b>Irish Dry Aged Tomahawk-Steak</b> ..... for around 2 guests, around 1000 - 1200g, price per 100g · 13.50<br/>21 days dry-aged prime rib steak on the long rib bone</p> |
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### SOMMELIERS RED WINE CHOICE

**2019 Fatalis Fatum, Wölffer Estate, New York**..... 0,1l · 16.50 / 0,75l · 109.00  
strong and spicy red wine, Cuvée aus Merlot, Cabernet Sauvignon, Cabernet Franc und Petit Verdot

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.

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| <p><b>Bigoli Amatriciana with Burrata</b>..... 18.50<br/>with Italian guanciale bacon from Calabria</p> <p><b>Tagliatelle ai Funghi</b> ..... 21.50<br/>with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese</p> <p><b>Spaghetti allo Scoglio</b>..... 28.00<br/>with the finest seafood - grilled king prawns, tuna fillet, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs</p> <p><b>Spaghetti ai Calamaretti</b>..... 18.50<br/>with juicy calamari, briefly braised with Sicilian tomatoes, parsley and toasted crumbs from our homemade brenner bread</p> <p><b>Risotto milanese all'Ossobuco</b> ..... 23.50<br/>Saffron risotto with gently braised ossobuco ragù and 12-month aged Parmigiano Reggiano DOP</p> |
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(v) = vegane Gerichte

For any questions regarding allergens, please ask our staff