SICILIAN CITRUS FRUITS AT BRENNER

Some of the world's best citrus fruits grow around Mount Etna, not only the famous "Arancie rosse die Sicilia IGP" (red oranges of Sicily), but also fresh, sweet kumquats, impressive citrons, and even fragrant bergamots. Hot temperature during the day time with cooler night temeratures, and fertile volcanic soil ensure that these fruits are particularly flavorful. For us, these wonderful citrus fruits also pair wonderfully with our favorite winter vegetables: artichokes, puntarelle, and fennel.

STARTERS

Puntarelle and Bergamot 13.50
creamy white beans, blood oranges and crispy fried puntarelle with toasted bread and a bergamot gremolata

Blood Orange Carpaccio 15.50
with creamy burrata from Apulia DOP, balsamic onions, black olives and green pistachios

Zedri and Goat Cheese 14.00
thinly sliced zedri, kumquats and blood oranges, delicately marinated with fresh goat cheese and fennels

PASTA

Tagliatelle with Chianina Ragù & Blood Orange 17.50
very juicy ragù stewed from Chianina beef with bergamot gremolata, blood oranges and a hint of peperoncino.

Artichoke Risotto with Zedri 18.50
cooked deliciously in a broth made from artichoke leaves, served with artichokes and zedri

WE RECOMMENED THE FOLLOWING WINES ALSO AVAILABLE BY GLASS

2024 Bramito, Castello della Sala, Umbria ..... 0,1l · 14.50 / 0,75l · 85.00
2021 St. Maurice - Blanc, Guillaume de Rouville, Côtes du Rhône ..... 0,1l · 12.50 / 0,75l · 76.00

OUR COCKTAIL RECOMMENDATIONS

Brenner Sbagliato...12.50
Aperol, Campari, Martini Rubino and Vino Frizzante

Amaretto Sour...13.50
Maker´s Mark, Amaretto, Bitters and Orange Juice

STARTERS & SALADS

Ligurian Fish Soup 18.00
Aromatic essence of wild fennel, oven-roasted tomatoes, green-shelled mussels, salmon, black tiger prawns, toasted bread and aioli.

Tabouleh with Red Beets & Goat Cheese 15.00
refreshing couscous salad, with lots of mint and lemon

Grilled Avocado and Creamy Hummus (v) 15.50
with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch

East Coast Crab Cakes 21.00
juicy crab cakes with grilled corn salsa and homemade tartar sauce

Warm Vegetable Salad (v) 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

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 olives, celery, red onions, diced paprika, potaotes, diced potatoes and an Aceto di Vino Rosso marinade

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

EARLY DINNER

Your relaxed start to the evening – after shopping or before going to the theatre or opera.
Mo. - Fr. 17:30 - 18:30. The table is reserved for you only until 19:00.

Spumante or Wine glass of 0,1l
Starter: Grilled Avocado or Tabouleh
Main Dish: Veal Piccata or Saffron Risotto
Dessert: Mini-Tiramisu or Espresso
27.50

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 26.50
with marinated tomatoes and Chimichurri Sauce

Salmon Fillet 27.00
from a sustainable farm in the Norwegian fjords

Octopus 28.00
gently steamed then grilled briefly over high heat, served with marinated tomatoes

Dorade Royal ..... 400 - 450g · 28.50
grilled whole

Atlantic Black Tiger Prawns 34.00
wild catch, with marinated tomatoes and aioli

brenner Seafood Selection 38.00
with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli

Tuna Fillet 38.50
exquisite yellowfin tuna in sashimi quality

Atlantic Sole ..... 400 - 500g · 49.00
grilled whole

Salsiccia dell' Etna 19.50
handmade by our Sicilian butcher with marinated tomatoes

Veal-Piccata 24.50
a veal schnitzel in a parmesan and herb coating served with braised artichokes

Truffled Poularde 32.00
Slowly grilled, filled with black winter truffles under crispy skin and port wine shallots

Thinly Sliced Beef Fillet 31.50
briefly grilled, with arugula salad and parmesan shavings

Entrecôte ..... 380g · 48.00 / 280g · 36.00
Argentinian Black Angus

Beef Fillet ..... 380g · 65.00 / 220g · 38.50
Argentinian Black Angus

Beef Fillet Surf & Turf 43.00
180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri

Chianina Beef Fillet ..... 220g · 59.50
the most tender steak from the finest beef

VEGETARIAN DISHES FROM THE GRILL

Aubergine au Gratin with Bulgur (v) 21.00
stuffed and gratinated with bulgur, herbs, roasted almonds, pomegranate seeds, served with a lime and 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
- Sauce Béarnaise ..... each · 3.50

SIDES

- Steamed Spinach (v) · Rosemary Potatoes (v)
- Steamed Vegetables (v) ..... jeweils · 5.90
- Small Mixed Salad (v) · Tomato Salad (v) ..... jeweils · 6.50
- Braised Artichoke Hearts 8.50
- 2nd plate of 5 brenner homemade bread rolls 2.50

SPECIAL CUTS

U.S. T-Bone Steak from Nebraska ..... for 2 guests, around 600g · 95.00
a regal steak from Angus and Hereford cattle from the 'Greater Omaha Packers'

U.S. 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

U.S. Porterhouse Steak ..... for 2 to 4 guests, around 1200g, price per 100g · 14.50
a wonderful ox steak with particularly tender fillet served with a parsley and salt lemon gremolata

WE SERVE BÉARNAISE SAUCE AND ROSEMARY POTATOES WITH ALL SPECIAL CUTS

SOMMELIERS RED WINE CHOICE

2020 Guidalberto, Tenuta San Guido, Tuscany ..... 0,1l · 24.50 / 0,75l · 145.00

2014 Sassicaia, Tenuta San Guido, Tuscany ...served by the glass via Coravin 0,1l · 99.00 / 0,75l · 649.00

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 Bolognese 17.00
homemade ragù made from juicy beef and tender veal

Bigoli Amatriciana with Burrata 18.50
with Italian guanciale bacon from Calabria

Risotto Zafferano 19.50
with 12-month aged Parmigiano Reggiano DOP and Italian white wine

Tagliatelle ai Funghi 21.50
with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese

Spaghetti allo Scoglio 28.00
with the finest seafood - grilled king prawns, tuna fillet, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs

(v) = vegan dishes
For any questions about allergens, please ask our staff