

SCHROBENHAUSENER ASPARAGUS AT BRENNER

Every morning, we harvest our asparagus near Schrobenhausen in accordance with the rules of the EU quality label PGI, Protected Geographical Indication. We peel the tender spears while they're still crisp, and a few hours later, they're in the pot or on the grill.

STARTERS

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| Pure White Asparagus Soup | 9.50 |
| without any cream, but with puréed asparagus and a fragrant lemon-asparagus tartare | |
| Asparagus Carpaccio | 14.50 |
| marinated asparagus with homemade lime Pearls, aged Parmesan, and pomegranate | |
| Marinated and Flambéed Char | 16.50 |
| with white asparagus, asparagus purée, wasabi cream, and char caviar | |

PASTA

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| Risotto Verde con Asparagi | 17.50 |
| served with sautéed white asparagus, our creamy spring herb pesto, and lemon | |
| Spaghetti Aglio e Olio con Gamberetto | 21.00 |
| with black tiger shrimp, fresh spring garlic, peperoncino, and sautéed asparagus | |

GRILL

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| Veal T-Bone | 34.00 | White Asparagus Spears | 22.50 |
| tender veal steak on the bone, served with grilled white asparagus and Béarnaise sauce | | served with rosemary potatoes, shaved Parmesan and melted butter | |
| | | optional: with Parma ham + 7.50 | |

WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

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| 2024 Blauer Silvaner, Max Müller, Franken | 0,1l · 9.50 / 0,75l · 57.00 |
| 2024 Ribolla Gialla, Tunella, Friaul | 0,1l · 11.00 / 0,75l · 65.00 |
| 2022 Weißburgunder Vorberg, Kellerei Terlan, Südtirol | 0,1l · 18.50 / 1,5l · 220.00 |
| <small>served from a magnum bottle</small> | |

OUR COCKTAIL RECOMMENDATIONS

Passion Fruit Martini...14.50
Patron Silver, Passion Fruit, Vanilla, Lime

Amaretto Sour...13.50
Maker's Mark, Amaretto, Bitters and Orangejuice

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

BRENNER SUNDAY BURGER

VON 12:00 UHR BIS 17:00 UHR

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| Brenner Cheeseburger..... | 18.50 |
| juicy burger made with tender beef, caramelized onions, homemade Brenner Burger Sauce, crunchy pickles and homemade beef jus for dipping | |

STARTERS & SALADS

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| Grilled Avocado and Creamy Hummus ^(v) | 15.50 |
| with lime and coriander cream, pico de gallo, marinated olives, lemon and chilli crunch | |
| Yellowfin Tuna Tartare | 19.50 |
| Hand cut with marinated fennel, crispy cucumbers and a wasabi crème fraîche | |
| Octopus Salad | 17.50 |
| with olives, celery, red onions, diced paprika, potatoes, diced potatoes and an Aceto di Vino Rosso marinade | |
| East Coast Crab Cakes | 21.00 |
| juicy crab cakes with grilled corn salsa and homemade tartar sauce | |
| 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 | |
| Brenner Beef Salad..... | 21.50 |
| grilled slices of Pomeranian beef, pesto marinated leaf salad, hazelnuts, parmesan, mushrooms, tomatoes and pine nuts | |
| Warm Vegetable Salad ^(v) | 17.50 |
| 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 | |

Top your salad with:

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| Grilled Chicken Breast, Wild-Caught Scampi, Thinly Sliced Grilled Pomeranian Beef | |
| Gratinated Goat Cheese | each + 6.50 |

(v) = vegan dishes

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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| Wild Caught Calamari with marinated tomatoes and Chimichurri Sauce | 26.50 | Salsiccia dell' Etna..... handmade by our Sicilian butcher with marinated tomatoes | 19.50 |
| Salmon Fillet..... from a sustainable farm in the Norwegian fjords | 28.00 | Veal-Piccata..... a veal schnitzel in a parmesan and herb coating served with braised artichokes | 26.50 |
| Octopus..... gently steamed then grilled briefly over high heat, served with marinated tomatoes | 29.00 | Thinly Sliced Beef Fillet..... briefly grilled, with arugula salad and parmesan shavings | 31.50 |
| Dorade Royal..... 400 - 450g · | 31.00 | Entrecôte..... 380g · 49.00 / 280g · | 36.00 |
| grilled whole | | Argentinian Black Angus | |
| Atlantic Black Tiger Prawns..... wild catch, with marinated tomatoes and aioli | 34.00 | Beef Fillet..... 380g · 69.00 / 220g · | 39.50 |
| | | Argentinian Black Angus | |
| brenner Seafood Selection..... with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli | 38.00 | Beef Fillet Surf & Turf..... 180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri | 45.00 |
| Tuna Fillet..... exquisite yellowfin tuna in sashimi quality | 38.50 | Chianina Beef Fillet..... 220g · | 59.50 |
| | | the most tender steak from the finest beef | |
| Atlantic Sole.....400 - 500g · | 49.00 | | |
| grilled whole | | | |

VEGETARIAN DISHES FROM THE GRILL

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| Aubergine au Gratin with Bulgur ^(M) stuffed and gratinated with bulgur, herbs, roasted almonds, pomegranate seeds, served with a lime and coriander dip | 21.00 | Cauliflower Steak..... on a creamy puree of roasted cauliflower, almond-parsley salsa, pomegranate, freshly grated parmesan cheese | 21.50 |
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SAUCES

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

SIDES

- Steamed Spinach ^(M) · Rosemary Potatoes ^(M)
- Steamed Vegetables ^(M).....jewels · 5.90
- Small Mixed Salad ^(M) · Tomato Salad ^(M).....jewels · 6.50
- Braised Artichoke Hearts..... 8.50
- 2nd plate of 5 brenner homemade bread rolls..... 2.50
- 3 white Asparagus Spears..... 11.50

SPECIAL CUTS

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| John Stone Ribeye Steak..... The Irish beef affineur has already won the World Steak Challenge with its super tender and juicy ribeye | for about 2 Guests, approx. 500g · | 95.00 |
| Bistecca Fiorentina from Chianina-Beef..... Perhaps the pinnacle of Italian barbecue: the largest and juiciest ribeye steak from Val di Chiana beef | for about 2-3 Guests, approx. 1200g, price per 100g · | 15.50 |
| Irish Dry Aged Tomahawk-Steak..... 21-day dry-aged prime rib steak on the long rib bone | for about 2 Guests, approx. 1000 - 1200g, price per 100g · | 13.50 |

WE SERVE BÉARNAISE SAUCE AND ROSEMARY POTATOES WITH ALL SPECIAL CUTS

SOMMELIERS RED WINE CHOICE

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| 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.

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| Spaghetti Bolognese..... homemade ragù made from juicy beef and tender veal | 17.00 |
| Bigoli Amatriciana with Burrata..... with Italian guanciale bacon from Calabria | 18.50 |
| Risotto Zafferano..... with 12-month aged Parmigiano Reggiano DOP and Italian white wine | 19.50 |
| Spaghetti allo Scoglio..... with the finest seafood - grilled king prawns, tuna fillet, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs | 28.00 |

If you have any questions about allergens, please ask our staff