

## SCHROBENHAUSENER ASPARAGUS AT BRENNER

Every morning, we harvest our asparagus near Schrobhausen 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

- 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

- 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

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

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

- 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 served from a magnum bottle ..... 0,1l · 18.50 / 1,5l · 220.00

### 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

### STARTERS & SALADS

- Tabouleh with Red Beets & Goat Cheese ..... 15.00  
refreshing couscous salad, with lots of mint and lemon
- Grilled Avocado and Creamy Hummus <sup>(v)</sup> ..... 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
- 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
- Carpaccio di 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 ..... 18.00 / 21.50  
grilled slices of Pomeranian beef, pesto marinated leaf salad,  
hazelnuts, parmesan, mushrooms, tomatoes and pine nuts
- Warm Vegetable Salad <sup>(v)</sup> ..... 14.50 / 17.50  
grilled green asparagus, corn on the cob, spring onions,  
courgettes mixed with avocados, tomatoes and green salad
- Superfood Salad <sup>(v)</sup> ..... 16.00 / 19.50  
with tender baby spinach and baby swiss chard, avocado,  
blueberries, quinoa, goji berries, hemp seeds, hazelnuts,  
pistachios, pomegranate seeds, carob and pear wedges
- Caesar Salad ..... 15.50  
with crispy croutons made from our  
homemade brenner bread
- Top your salad with:
- Grilled Chicken Breast.....+ 6.50
- Wild-Caught Scampi .....+ 6.50
- Thinly Sliced Grilled Pomeranian Beef .....+ 6.50
- Gratinated Goat Cheese.....+ 6.50

### BRENNER LUNCH SPECIAL

FROM 12:00 UNTIL 14:30

daily special, served with small salad and homemade rolls.....17.50

(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 ..... 26.50 with marinated tomatoes and Chimichurri Sauce	Salsiccia dell' Etna ..... 19.50 handmade by our Sicilian butcher with marinated tomatoes
Salmon Fillet ..... 28.00 from a sustainable farm in the Norwegian fjords	Veal-Piccata ..... 26.50 a veal schnitzel in a parmesan and herb coating served with braised artichokes
Octopus ..... 29.00 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
Dorade Royal ..... 400 - 450g · 31.00 grilled whole	Entrecôte ..... 380g · 49.00 / 280g · 36.00 Argentinian Black Angus
Atlantic Black Tiger Prawns ..... 34.00 wild catch, with marinated tomatoes and aioli	Beef Fillet ..... 380g · 69.00 / 220g · 39.50 Argentinian Black Angus
brenner Seafood Selection ..... 38.00 with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Beef Fillet Surf & Turf ..... 45.00 180g Black Angus fillet steak and black tiger prawns with salsa gardeniera and chimichurri
Tuna Fillet ..... 38.50 exquisite yellowfin tuna in sashimi quality	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

Aubergine au Gratin with Bulgur <sup>(v)</sup> ..... 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 <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	
· 2nd plate of 5 brenner homemade bread rolls ..... 2.50	

## SPECIAL CUTS

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

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.

Paccheri al Pesto ..... 14.50 with basil pesto, lemon zest, a hint of chilli pepper and creamy ricotta	Bigoli Amatriciana with Burrata ..... 18.50 with Italian guanciale bacon from Calabria
Spaghetti Pomodoro <sup>(v)</sup> ..... 14.50 with piccadilly tomatoes, garlic and fresh basil	Risotto Zafferano ..... 19.50 with 12-month aged Parmigiano Reggiano DOP and Italian white wine
Spaghetti Bolognese ..... 17.00 homemade ragù made from juicy beef and tender veal	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
Fusilli Salsiccia dell'Etna e funghi ..... 18.50 with our handmade Salsiccia dell'Etna	

(v) = vegane Gerichte

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