BRENNER TOUCHDOWN MENU

Welcome to the American football highlight in Munich!
This year, the New England Patriots face off against the Detroit Lions, another true NFL highlight match of the 2026 season.
To celebrate this special game, we are serving our best cuts from the greater Omaha packing in Nebraska,
as well as three of our favorite classics from the US East Coast.

STARTERS

Maine Lobster Roll 17.50
marinated lobster meat with cider mayonnaise, red onions, cornichons and celery, served in a classic brioche roll

East Coast Crab Cakes 21.00
juicy Crab Cakes with homemade tartare sauce

New England Clam Chowder 13.50
creamy shellfish soup with clams, potatoes, celery, bacon, dill and sweetcorn crackers

GRILL

US Prime Beef Fillet ..... 200g · 69.50
the most tender cut of beef, melt-in-the-mouth, juicy and with a delicate texture, offering an elegat, pure beef flavour

US Prime Ribeye Steak ..... 500g · 95.00
perfectly marbled, juicy and with a carmelised fat rim; a classic cut of steak among American prime steaks

US Prime Porterhouse Steak ..... pro 100g · 15.50
around. 1200g, bone-in dry-aged, perfect for sharing

ALL STEAKS ARE SERVED WITH PEPPER SAUCE AND ROSEMARY POTATOES

DESSERTS

Original Toll House Chocolate Chip Cookies 6.90
freshly baked chocolate chip cookies made with the original recipe, served with vanilla ice cream

New York style Blueberry Cheesecake 7.90
a classic, New York cheesecake with blueberries

WE RECOMMEND RIDGE VINEYARDS FROM CALIFORNIA, SERVED BY THE GLASS

Ridge Vineyards is a Californian wine legend, world-famous for its Monte Bello and top-quality Zinfandels that reflect their heritage.

2019 Petit Syrah - Lyton Estate ..... 0,1l · 19.00 / 0,75l · 118.00
2020 Zinfandel - East Bench ..... 0,1l · 19.00 / 0,75l · 118.00
2008 Monte Bello - Santa Cruz Mountains .... served by the glass via Coravin 0,1l · 85.00 / 0,75l · 555.00

OUR COCKTAIL RECOMMENDATIONS

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

Brenner Bellini ... 19.50
Peach Puree, Pêche de Vigne, Deutz Brut Champagne

BRENNER SUNDAY BURGER

FROM 12:00 TILL 17:00

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

Minestrone 9.50
our traditional vegetable soup with root vegetables and a dash of the finest olive oil

6 Pieces of Fines de Claires No. 3 Oysters 24.50
with Chester bread and shallot vinaigrette

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

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

Carpaccio of Red Prawns 18.50
with peperonata cream, basil oil, organic red seaweed from Brittany, pickled lemon and salmon caviar

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, carrots and diced potatoes

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

(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.

Wild Caught Calamari 26.50
with marinated tomatoes and Chimichurri Sauce

Salmon Fillet 28.00
from a sustainable farm in the Norwegian fjords

Octopus 29.00
gently steamed then grilled briefly over high heat, served with marinated tomatoes

Dorade Royal ..... 400 - 450g · 31.00
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 Scaloppine 27.50
thin slices of veal with herb vinaigrette and braised artichokes

Grilled Corn-fed Chicken 28.50
crispy grilled boneless leg, served with lemon chimichurri and marinated tomatoes

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

Entrecôte ..... 380g · 49.00 / 280g · 36.00
Argentinian Black Angus

Beef Fillet ..... 380g · 69.00 / 220g · 39.50
Argentinian Black Angus

Beef Fillet Surf & Turf 45.00
180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri

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
- Homemade Pepper Sauce ..... each · 4.00

SIDES

- Steamed Spinach (v) · Rosemary Potatoes (v)
- Steamed Vegetables (v) ..... each · 5.90
- Small Mixed Salad (v) · Tomato Salad (v) ..... each · 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

Pomeranian Dry Aged Tomahawk-Steak ..... for about2 Guests, approx. 1000 - 1200g, price per 100g · 13.50
21-day dry-aged prime rib steak on the long rib bone

WE SERVE HOMEMADE PEPPER 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

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

Risotto Scampi 23.50
with pan-fried black tiger prawns, wild fennel from Sicily, saffron threads and a dash of white wine

Linguine Tonno con Limone 21.50
with hand-cut tuna tartare, Romanesco courgette, Amalfi lemon, a hint of perperoncini and delicate lomon butter

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