

FRENCH OYSTERS AT BRENNER

Anyone who loves oysters is immediately transported to the rugged Atlantic coasts with each bite, as the delicate, salty taste evokes the ocean itself. It's an unforgettable experience – one that many still remember long after tasting their very first oyster. We have selected three particularly fine varieties from France for you - all of them very sustainable, by the way, as oysters improve the quality of the sea and do not require any feed.

We serve all of our oysters with lemon and a briefly fermented shallot vinaigrette.

6 Pieces of Fines de Claire Nr. 3	24.50
Very beautiful rock oyster with a hint of citrus and fresh seaweed	
4 Pieces of Gillardeau Nr. 4	23.50
Rock oysters from the Marennes-Oléron region, they are taken out of the water and shucked around 50 times. The oysters are of course Spéciales de claire, they taste very pure, a special treat	
4 Pieces of Bélon Nr. 3	26.50
In Brittany, especially around the banks of the Belon river, the real European oysters thrive; their shape is rounder and flatter than that of rock oysters. Our Belon oysters have a very fine, slightly nutty flavour with a hint of fresh sea breeze	
3 Pieces of Oysters au Gratin	17.50
Fines de Claire oysters au gratin on spinach leaves with herb crumbs and half melted butter, served with a small, fresh lemon foam	
Special Selection of our Oysters	32.50
2 pieces each of Fines de Claire, Gillardeau and Belon oysters, perhaps the most beautiful way to enjoy the nuances!	

———— **WE RECOMMEND SPECIAL CHAMPAGNES ALSO BY THE GLASS** ————

Deutz Rosé Brut, Ay, Champagne	0,1l · 18.00 / 0,75l · 125.00
2018 Deutz Blanc de Blancs, Ay, Champagne	0,1l · 26.00 / 0,75l · 189.00
Bollinger Rosé Brut, Ay, Champagne	0,1l · 26.00 / 0,75l · 189.00
2013 Amour de Deutz Blanc de Blancs, Ay, Champagne	0,75l · 350.00

———— **STARTERS & SALADS** ————

Ligurian Fish Soup	22.00
aromatic essence with wild fennel, oven tomatoes, carefully fried mussels, salmon, black tiger prawns, toasted brenner bread and aioli	
Grilled Avocado ^(v)	16.90
with lime-coriander cream, Pico de Gallo and black lava salt	
Tabouleh with Red Beets & Goat Cheese	15.00
refreshing couscous salad, hazelnuts, with mint and lemon	
Avocado and Creamy Hummus ^(v)	15.50
with basil, olives, lemon and a roasted chili-crunch	
Warm Vegetable Salad ^(v)	14.50
grilled green asparagus, corn on the cob, spring onions, courgettes, avocados, tomatoes and green salad	
brenner Beef Salad	18.00
grilled slices of Pomeranian beef, pesto marinated leaf salad, hazelnuts, parmesan, mushrooms, tomatoes and pine nuts	
Octopus Salad	17.50
with marinated olives, celery, carrots and diced potatoes	
Yellowfin Tuna Tartare with Grilled Scallop	23.50
sashimi quality tuna with a avocado and wasabi cream, diced cucumber, fennel salad and Grapefruit	
Carpaccio del Gambero Rosso, 'Red Wild Prawns from Sicily'	25.50
with salted lemon, homemade aioli, crispy keta caviar and wild fennel	
Beef Fillet Tartare	19.00
hand cut, roasted focaccia and pickled onions	
Carpaccio of Beef Fillet a la Cipriani with Italian Winter Truffles	24.50
with toasted ciabatta bread	
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.

<p>Oktopus 28.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes</p> <p>Black Tiger Prawns 34.00 wild catch from the Atlantic ocean, with marinated tomatoes and aioli</p> <p>brenner Seafood Selection 36.00 with perfectly grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli</p> <p>Dorade Royal 400 - 450g · 28.00 grilled whole</p> <p>Tuna Fillet 38.50 exquisite yellowfin tuna in sashimi quality</p> <p>Salmon Fillet 26.50 from a sustainable farm in the Norwegian fjords</p> <p>Atlantic Sole 400 - 500g · 49.00 grilled whole</p>	<p>Thinly Sliced Beef Fillet 31.50 briefly grilled, with arugula salad and parmesan shavings</p> <p>Beef Fillet 380g · 65.00 / 220g · 38.50 Argentinian Black Angus</p> <p>Entrecôte 380g · 48.00 / 280g · 36.00 Argentinian Black Angus</p> <p>Pomeranian Beef Fillet 380g · 67.50 / 220g · 44.00 from a pasture cattle in Pomerania, dry-aged for 40 days</p> <p>Beef Fillet Surf & Turf 43.00 180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri</p> <p>Scaloppine al Limone 26.50 veal loin with lime sauce and grilled courgettes</p> <p>Corn Fed Poularde Fillet 25.50 first-class poulards from sustainable farms</p>
<p>Grilled Portobello Mushroom 21.50 grilled, stuffed and gratinated - with spinach leaves, scamorza, breadcrumbs and chilli crunch</p> <p>Grilled Cauliflower Steak with Freshly Shaved Black Winter Truffle 24.50 on a creamy puree of roasted cauliflower and truffle, pomegranate seeds and almonds</p>	

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) jewels · 5.90
- Small Mixed Salad ^(v) · Tomato Salad ^(v) jewels · 6.50
- Braised Artichoke Hearts 8.50
- Second bread plate (5 Pieces of Italian mini Bread rolls) 2.50

SPECIAL CUTS

U.S. Prime T-Bone Steak from Nebraska	for 2 guests, around 600g · 95.00
a royal steak from Angus and Hereford cattle from the „Greater Omaha Packers“	
U.S. Prime 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. Prime Porterhouse Steak	for 2 guests, around 1000 - 1200g, price per 100g · 15.50
21 days dry-aged high-rib steak served on the long rib bone	
Pomeranian Dry Aged Tomahawk-Steak	for 2 guests, around 1000 - 1200g, price per 100g · 13.50
21 days dry-aged prime rib steak on the long rib bone	

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.

Bigoli Amatriciana with Burrata	18.50
with Italian guanciale bacon from Calabria	
Tagliatelle ai Funghi e Tartufo	24.50
with fried mushrooms, creamy truffle fonduta and 24-month matured Parmesan cheese	
Spaghetti allo Scoglio e Aragosta	34.00
with the finest seafood - lobster, grilled king prawns, tuna, calamari, octopus - in an aromatic sauce of fresh cherry tomatoes, white wine and herbs	
Risotto milanese all'Ossobuco	23.50
Saffron risotto with gently braised ossobuco ragù and 12-month aged Parmigiano Reggiano DOP	
Tagliatelle al Brasato	21.50
with a Barolo roast ragù and pickled quince	