

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)	14.50
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 mixed with avocados, tomatoes and green salad	
Caesar Salad	15.50
with crispy croutons made from our homemade brenner bread	
Octopus Salad	17.50
with marinated olives, celery, carrots and diced potatoes	
Yellowfin Tuna Tartare	18.50
sashimi quality tuna with an avocado-wasabi cream, fennel salad and grapefruit	
Beef Fillet Tartare	19.00
hand cut, roasted focaccia and pickled onions	
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	

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 28.50 with marinated tomatoes, arugula salad and Chimichurri Sauce	Salsiccia dell' Etna 19.50 handmade by our Sicilian butcher with marinated tomatoes
Oktopus 28.00 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
Black Tiger Prawns 34.00 wild catch from the Atlantic ocean, with marinated tomatoes and aioli	Beef Fillet 380g · 65.00 / 220g · 38.50 Argentinian Black Angus
brenner Seafood Selection 36.00 with perfectly grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Entrecôte 380g · 48.00 / 280g · 36.00 Argentinian Black Angus
Dorade Royal 400 - 450g · 28.00 grilled whole	Pomeranian Beef Fillet 380g · 67.50 / 220g · 44.00 from a pasture cattle in Pomerania, dry-aged for 40 days
Tuna Fillet 38.50 exquisite yellowfin tuna in sashimi quality	Beef Fillet Surf & Turf 43.00 180g Black Angus fillet steak and black tiger prawns with salsa gardeniera and chimichurri
Salmon Fillet 26.50 from a sustainable farm in the Norwegian fjords	Scaloppine al Limone 26.50 veal loin with lime sauce and grilled courgettes
Atlantic Sole 400 - 500g · 49.00 grilled whole	Corn Fed Poularde Fillet 25.50 first-class poulards from sustainable farms
Grilled Portobello Mushroom 21.50 grilled, stuffed and gratinated - with spinach leaves, scamorza, breadcrumbs and chilli crunch	
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) 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
- Pomeranian Tomahawk-Steak for 2 guests, around 1000 - 1200g, price per 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

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 Pomodoro with Burrata 18.50 with piccadilly tomatoes, garlic and fresh basil
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
Spaghetti allo Scoglio 28.00 with the finest seafood - grilled king prawns, tuna, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs
Risotto milanese all'Ossobuco 23.50 Saffron risotto with gently braised ossobucu ragù and 12-month aged Parmigiano Reggiano DOP
Tagliatelle al Brasato 21.50 with a Barolo roast ragù and pickled quince

(v) = vegane Gerichte