

SICILIAN BLOOD ORANGES AT BRENNER

Some of the best oranges in the world, the 'Arance rosse di Sicilia IGP', grow around the Etna volcano. The hot temperature during the days, cold nights and fertile volcanic soil ensure a particularly rich flavour. We have directly contacted some local orange growers and can now source our Moro and Tarocco oranges freshly picked directly from Sicily!

STARTERS

Blood Orange Carpaccio	16.50
with creamy burrata from Apulia, balsamic vinegar onions, crispy black olives, green pistachios and basil	
Tuna Tartare.....	19.50
chopped by hand, with blood orange fillets, a herb gremolata with the scent of blood orange peel and homemade blood orange pearls	
Carpaccio del Gamberi Rossi Prawns	18.50
carpaccio of briefly flamed large red prawns, served with blood orange fillets and salmon caviar	

PASTA

Mezzelune Scampi.....	23.50
our breenner dumplings filled with scampi, blood oranges, Sicilian artichokes and pistachios	
Red Wine Risotto	19.50
with blood orange fillets, braised radicchio, red wine reduction and mature Parmesan cheese	

FROM THE GRILL

Loup de Mer	32.50
with blood orange and herb gremolata, chimichurri, and a fennel and blood orange salad	

WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2022 Etna Bianco „Alta Mora“, Cusumano, Sicily	0,1l · 9.50 / 0,75l · 69.00
2022 Fiano Bianco Cometa, Planeta, Sicily	0,1l · 11.50 / 0,75l · 85.00

OUR COCKTAIL RECOMMENDATIONS

Brenner Spagliato.....	12.50
Aperol, Campari, Carpano Rosso and Vino Frizzante	
Amaretto Sour.....	13.50
Maker's Mark, Amaretto, Bitters and Orange Juice	

STARTERS & SALADS

Artichoke Soup.....	12.50
without cream, with parmesan crisps and spicy granolas	
Grilled Avocado ^(v)	15.50
with lime-coriander cream, Pico de Gallo and black lava salt	
Tabouleh with Red Beets & Goat Cheese	15.00
refreshing couscous salad, with lots of mint and lemon	
Avocado and Creamy Hummus ^(v)	15.50
with basil, olives, lemon and a roasted chili-crunch	
4 Pieces of Gillardeau Nr. 4.....	23.50
Spéciales de claire oysters, which taste very pure, a special treat	
Octopus Salad	17.50
with marinated olives, celery, carrots and diced potatoes	
Beef Fillet Tartare	19.00
hand chopped, with toasted focaccia, pickled onions and parmesan crisps	
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 ^(v)	14.50 / 17.50
grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad	
Superfood Salad ^(v)	16.00 / 19.50
with tender green kale, 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 breenner bread	

Top your salad with:

Grilled Chicken Breast	+ 6.50
Wild-Caught Scampi.....	+ 6.50
Thinly Sliced Grilled Pomeranian Beef	+ 6.50

WHITE WINE 0,1L

2023 Riesling Max Müller I, Franken	5.50
2023 Grauburgunder Wolf, Pfalz.....	5.80
2023 Sauvignon Blanc Andres, Pfalz	5.80
2022 Verdicchio Stefano Antonucci, Marken	7.50
2022 Silvaner Max Müller I, Franken.....	8.50

CHAMPAGNE 0.1L

Deutz Brut Ay, Champagne	16.00
Deutz Rosé Brut Ay, Champagne	18.00

RED WINE 0,1L

2023 Primitivo Versante Vallone, Apulien.....	5.90
2021 Nero d'Avola Antura Maggio Vini, Sicily	5.90
2021 Cabernet Cantina Colli Euganei, Venetien	5.60
2020 Tempranillo Protocolo.....	5.60
Vino de la Tierra de Castilla, Spain	

ROSE WINE 0.1L

2023 Les Collines du Bordic.....	6.80
Racine Rosé, Languedoc	

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.

Wildfang Calamari 28.50 mit marinierten Tomaten, Rucola und Chimichurri	Salsiccia dell' Etna 19.50 handmade by our Sicilian butcher with marinated tomatoes
Oktopus 28.00 zart gedämpft, dann heiß gegrillt, mit marinierten Tomaten	Thinly Sliced Beef Fillet 31.50 briefly grilled, with arugula salad and parmesan shavings
Atlantic Black Tiger Prawns 34.00 wild catch, with marinated tomatoes and aioli	Beef Fillet 380g · 65.00 / 220g · 38.50 Argentinian Black Angus
Brenner Seafood Selection 38.00 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 giardiniera 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
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
- Sauce Béarnaise each · 3.50

SIDES

- Steamed Spinach ^(v) · Rosemary Potatoes ^(v)
- Steamed Vegetables ^(v) jeweils · 5.90
- Small Mixed Salad ^(v) · Tomato Salad ^(v) jeweils · 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 ein königliches Steak von Angus- und Hereford-Rindern der „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
Irish Dry Aged Tomahawk-Steak for around 2 guests, around 1000 - 1200g, price per 100g · 13.50 21 days 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 14.50 with piccadilly tomatoes, garlic and fresh basil	Homemade Gnocchi Sorrentina 16.50 with aubergine, stewed tomatoes and ricotta salata di bufala - a spicy buffalo ricotta
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, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs
Bigoli Amatriciana with Burrata 18.50 with Italian guanciale bacon from Calabria	Risotto allo Zafarano 19.50 with 12-month aged Parmigiano Reggiano DOP and Italian white wine
Tagliatelle ai Funghi 21.50 with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese	

BRENNER BUSINESS LUNCH daily special served with small salad and homemade rolls 17.50
FROM MONDAY TO FRIDAY

(v) = vegane Gerichte