

## 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.**

**Hervé Fine Nr. 3** ..... per piece • 5.00

very nice rock oysters from David Hervé, who refines his Fines in Marennes Oléron.

The oysters have a very pleasant bite, are low in fat and seduced with delicate sea flavours.

**Hervé Royal Nr. 3** ..... per piece • 8.00

Particularly meaty and sweet rock oysters from David Hervé. The population density in the 'Claire's' is even lower than for other Hervé oysters, allowing the Royale oysters to develop undisturbed for four years.

**BB-Boudeuse Nr. 5** ..... per piece • 6.50

cultivated in the ocean, where the movement of waves and constant turning allows them to grow particularly slowly, these are small, crisp, aromatic and slightly sweet.

**Oyster Tasting Menu** ..... 36.00

with 2 pieces each of the Hervé Fine Nr.3, Hervé Royal Nr. 3 and BB-Boudeuse Nr. 5

Perhaps the most beautiful way to enjoy them all!

### WE RECOMMEND SPECIAL CHAMPAGNES BY THE GLASS

Deutz Rosé Brut, Ay, Champagne ..... 0,1l • 19.50 / 0,75l • 130.00

2019 Deutz Blanc de Blancs, Ay, Champagne ..... 0,1l • 28.50 / 0,75l • 189.00

Bollinger Rosé Brut, Ay, Champagne ..... 0,1l • 28.50 / 0,75l • 189.00

2015 Dom Perignon Brut, Épernay, Champagne ..... 0,1l • 65.00 / 0,75l • 439.00

## OUR COCKTAIL RECOMMENDATIONS

**Brenner Sbagliato** ..... 12.50  
Aperol, Campari, Martini Rubino and Vino Frizzante

**Amaretto Sour** ..... 13.50  
Maker's Mark, Amaretto, Bitters and Orange Juice

## STARTERS & SALADS

**Minestrone** ..... 9.50  
our traditional vegetable soup with diced vegetables and a splash of the finest olive oil

**Courgette Carpaccio** ..... 14.00  
with a citrus fruit marinade, basil, mint, pomegranate seeds, pistachios and freshly shaved Parmesan cheese

**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

**Yellowfin Tuna Tartare** ..... 19.50  
hand cut tuna, served with orange fillets and a herb gremolata with the scent of freshly grated orange peels

**Octopus Salad** ..... 17.50  
with olives, celery, red onions, paprika, diced potatoes, and diced carrots

**East Coast Crab Cakes** ..... 21.00  
juicy crab cakes with grilled corn salsa and homemade tartar sauce

**Carpaccio del 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 focaccia

**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, avocados, tomatoes and green salad

**Superfood Salad** <sup>(v)</sup> ..... 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 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) = 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	Salsiccia dell' Etna.....19.50
with marinated tomatoes and Chimichurri Sauce	handmade by our Sicilian butcher with marinated tomatoes
Salmon Fillet .....27.00	Veal-Piccata.....24.50
from a sustainable farm in the Norwegian fjords	a veal schnitzel in a parmesan and herb coating
Octopus.....28.00	served with braised artichokes
gently steamed then grilled briefly over high heat,	Free Range Chicken Fillet .....25.50
served with marinated tomatoes	with herb salsa, marinated tomatoes and grilled lemon
Dorade Royal.....400 - 450g · 28.50	Scaloppine al Limone .....26.50
grilled whole	veal loin with lime sauce and grilled courgettes
Atlantic Black Tiger Prawns .....34.00	Thinly Sliced Beef Fillet.....31.50
wild catch, with marinated tomatoes and aioli	briefly grilled, with arugula salad and parmesan shavings
brenner Seafood Selection .....38.00	Entrecôte .....380g · 48.00 / 280g · 36.00
with grilled king prawns, octopus, calamari, grilled avocado,	Argentinian Black Angus
marinated tomatoes and aioli	Beef Fillet .....380g · 65.00 / 220g · 38.50
Tuna Fillet.....38.50	Argentinian Black Angus
exquisite yellowfin tuna in sashimi quality	Beef Fillet Surf & Turf .....43.00
Atlantic Sole .....400 - 500g · 49.00	180g Black Angus fillet steak and a half black tiger prawn
grilled whole	with salsa giardiniera and chimichurri
	Chianina Beef Fillet.....220g · 59.50
	particularly tender fillet of grass-fed beef from Tuscany

## VEGETARIAN DISHES FROM THE GRILL

Aubergine au Gratin with Bulgur <sup>(v)</sup> .....21.00	Cauliflower Steak.....21.50
stuffed and gratinated with bulgur, herbs, roasted almonds,	on a creamy puree of roasted cauliflower, almond-parsley
pomegranate seeds, served with a lime and coriander dip	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

U.S. T-Bone Steak from Nebraska .....for 2 guests, around 600g · 95.00
a regal steak from Angus and Hereford cattle from the 'Greater Omaha Packers'
U.S. 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
Bistecca Fiorentina of Chianina Beef.....for 2 to 4 Pers., around 1100 - 2500g, per 100g · 15.50
The largest and juiciest steak from the famous Val di Chiana region, grilled on the 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 Tuminia, 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	Bigoli Amatriciana with Burrata.....18.50
with basil pesto, lemon zest, a hint of chilli pepper	with Italian guanciale bacon from Calabria
and creamy ricotta	Risotto al Funghi con Ragù .....21.00
Spaghetti Pomodoro <sup>(v)</sup> .....14.50	with Chianina ragù, marinated shallots, and toasted
with piccadilly tomatoes, garlic and fresh basil	herb breadcrumbs
Spaghetti Bolognese .....17.00	Spaghetti allo Scoglio.....28.00
homemade ragù made from juicy beef and tender veal	with the finest seafood - grilled king prawns, tuna fillet,
Risotto Zafferano .....19.50	calamari, octopus - in an aromatic, fresh sauce of cherry
with 12-month aged Parmigiano Reggiano DOP	tomatoes, white wine and herbs
and Italian white wine	

(v) = vegan dishes

For any questions about allergens, please ask our staff