

ARTICHOKES AT BRENNER

When the almonds blossom in Sicily, the first young artichokes also begin to grow - spring is on its way!

STARTERS

PASTA

Artichoke Soup..... 12.50 made from fresh artichokes - pure and without cream, but with artichoke-olive tartare and crispy Parmesan crisps	Risotto Scampi profumato al limone..... 24.50 with king prawns, grilled artichokes and a hint of our lemons straight from Sicily
Artichoke-Carpaccio..... 16.00 Sliced wafer-thin and marinated raw, with Puntarelle Romane and 30-month matured Parmesan cheese	Bigoli con Carciofi e Salsiccia..... 19.50 braised artichokes, tomatoes, southern Italian white wine and Salsiccia del Etna
Pomeranian Beef Tartare..... 19.50 with marinated and gratinated artichokes, pickled onions and grilled brioche	
Artichoke Casserole..... 22.50 with Gamberetti Rossi shrimps, tomatoes, olives from Sicily, in crustacean stock with a hint of peperoncino	Donald Russell Rack of Lamb..... 39.00 a Scottish dry-aged prime rack of lamb, served with a marinated raw artichokes and bean salad

FROM THE GRILL

WE RECOMMEND THE BELOW SPECIAL WINES, ALSO BY GLASS

2021 St. Joseph Blanc Jean-Louis Chave, Selection, Rhône..... 0,1l · 10.50 / 0,75l · 80.00
2020 Château du Moulin à Vent, Burgund..... 0,1l · 11.50 / 0,75l · 85.00

OUR COCKTAIL RECOMMENDATIONS

Brenner Sbagliato..... 12.50 Aperol, Campari, Carpano Rosso and Vino Frizzante
Amaretto Sour..... 13.50 Maker's Mark, Amaretto, Bitters und Orangensaft

STARTERS & SALADS

Grilled Avocado ^(v) 15.50 with lime-coriander cream, Pico de Gallo and black lava salt	brenner Beef Salad..... 18.00 / 21.50 grilled slices of Pomeranian beef, pesto marinated leaf salad, hazelnuts, parmesan, mushrooms, tomatoes and pine nuts
Tabouleh with Red Beets & Goat Cheese..... 15.00 refreshing couscous salad, with lots of mint and lemon	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
Avocado and Creamy Hummus ^(v) 15.50 with basil, olives, lemon and a roasted chili-crunch	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
4 Pieces of Gillardeau Nr. 4..... 23.50 Spéciales de claire oysters, which taste very pure	Caesar Salad..... 15.50 with crispy croutons made from our homemade brenner bread
Yellofin Tuna Tartare..... 19.50 hand cut and served with orange fillets, a herb gremolata with a hint of blood orange peel	Top your salad with: Grilled Chicken Breast..... + 6.50 Wild-Caught Scampi..... + 6.50 Thinly Sliced Grilled Pomeranian Beef..... + 6.50
Octopus Salad..... 17.50 with marinated olives, celery, carrots and diced potatoes	
Carpaccio del Gamberi Rossi Prawns..... 18.50 carpaccio of briefly flamed large red prawns, served with blood orange fillets and salmon caviar	
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 BUSINESS LUNCH

FROM MONDAY TO FRIDAY

daily special served with small salad and homemade rolls..... 17.50

(v) = vegane Gerichte

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 Calamari28.50 with marinated tomatoes and Chimichurri Sauce	Salsiccia dell' Etna19.50 handmade by our Sicilian butcher with marinated tomatoes
Octopus28.00 gently steamed then grilled briefly over high heat, served with marinated tomatoes	Thinly Sliced Beef Fillet31.50 briefly grilled, with arugula salad and parmesan shavings
Atlantic Black Tiger Prawns34.00 wild catch, with marinated tomatoes and aioli	Beef Fillet380g · 65.00 / 220g · 38.50 Argentinian Black Angus
brenner Seafood Selection38.00 with grilled king prawns, octopus, calamari, grilled avocado, marinated tomatoes and aioli	Entrecôte380g · 48.00 / 280g · 36.00 Argentinian Black Angus
Dorade Royal400 - 450g · 28.00 grilled whole	Pomeranian Beef Fillet380g · 67.50 / 220g · 44.00 from a pasture cattle in Pomerania, dry-aged for 40 days
Tuna Fillet38.50 exquisite yellowfin tuna in sashimi quality	Beef Fillet Surf & Turf43.00 180g Black Angus fillet steak and black tiger prawns with salsa giardiniera and chimichurri
Salmon Fillet26.50 from a sustainable farm in the Norwegian fjords	brenner Tris di Carne41.50 fillet of beef, Straccetti with arugula and parmesan, and free range chicken fillet
Atlantic Sole400 - 500g · 49.00 grilled whole	Scaloppine al Limone26.50 veal loin with lime sauce and grilled courgettes
	Free Range Chicken Fillet25.50 with herb salsa, marinated tomatoes and grilled lemon
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 Steak21.50 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
- 2nd plate of 5 brenner homemade bread rolls 2.50

SPECIAL CUTS

- U.S. Prime T-Bone Steak from Nebraskafor 2 guests, around 600g · 95.00
a regal steak from Angus and Hereford cattle from the 'Greater Omaha Packers'
- U.S. Prime Ribeye-Steak of Organic Black Angusfor 2 guests, around 500g · 109.00
Pasture-raised cattle from Creekstone Natural Farms, Arkansas, certified organic by the USDA
- Irish Dry Aged Tomahawk-Steakfor 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 ^(v)14.50 with piccadilly tomatoes, garlic and fresh basil	Homemade Gnocchi Sorrentina16.50 with aubergine, stewed tomatoes and ricotta salata di bufala - a spicy buffalo ricotta
Spaghetti Bolognese17.00 homemade ragù made from juicy beef and tender veal	Spaghetti allo Scoglio28.00 with the finest seafood - grilled king prawns, tuna fillet, calamari, octopus - in an aromatic, fresh sauce of cherry tomatoes, white wine and herbs
Bigoli Amatriciana with Burrata18.50 with Italian guanciale bacon from Calabria	Red Wine Risotto19.50 with orange fillets, braised radicchio, red wine reduction and mature Parmesan cheese
Tagliatelle ai Funghi21.50 with fried mushrooms, creamy truffle fonduta, and 24 month aged matured Parmesan cheese	

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