

SUSHI WITH KOSHIHIKARI RICES

We pay great importance to the quality of rice. The Japanese rice variety Koshihikari is one of the best known and highest quality varieties of Japanese round grain rice.

URA-MAKI INSIDE-OUT

🌱 **Beetroot Sashimi 11.90**
green asparagus, coriander,
soy paper, mango

🌱 **Special Tofu Roll 12.90**
tofu, kamyō pumpkin, avocado,
cucumber, spicy sour cream

🌱 **Sweet Potato Buddah 12.90**
pickled pumpkin, chili citrus ponzu,
teriyaki sauce

Chicken Chili Roll 13.90
chicken, chili mayonnaise, avocado,
jalapeño, toasted sesame seeds

Spicy Tatar Roll 14.90
spicy salmon tartar, avocado,
fennel kimchi, cucumber,
sesame, honey mayo

Crunchy Salmon Roll 15.90
tempura shrimp, salmon, coriander,
cucumber, cream cheese

SASHIMI

Label Rouge salmon 13.50
mango, lime sauce, chilli

Hamachi 15.50
yuzu soy sauce, miso, olive oil

Loup de Meer 14.00
citrus-ponzu, avocado, chives

Beef 14.50
amanigi sauce, coriander,
pickled plums

All sushi rolls are served with
our vegan brenner kitchen sauce

PUMPKINS AT BRENNER KITCHEN

The creamiest and cosiest orange vegetable of the year is here! Not only do we have great dishes with braised Hokkaido pumpkin and some very exquisite cheeses, we also prepared a crispy fresh carpaccio of raw marinated nutmeg pumpkin for you: tastes wonderful, unusual and very stimulating.

🌱 **Pumpkin Soup..... 7.50**
pumpkin cream soup with roasted pumpkin seeds

🌱 **Creamy Pumpkin Tortino 14.50**
with fresh marinated Italian figs and buffalo ricotta

🌱 **Nutmeg Pumpkin Carpaccio 13.50**
thinly sliced pumpkins marinated in honey with black roasted walnuts,
gratinated goat cheese and pomegranate seeds

APPETIZERS AND SALADS

🌱 **Red Beetroot Carpaccio 13.50**
marinated with lemon and olive oil, served with Manouri cheese, arugula, black nuts

🌱 **Avocado and Creamy Hummus 17.50**
with mint, olives, lemon and roasted Dukkah crunch

Caesar Salad..... 13.50
with romaine leave, freshly sliced parmesan, anchovy fillets and
crispy croutons from our homemade bread

🌱 **Superfood Salad 17.50**
with tender kale, avocado, blueberries, quinoa, goji berries, hemp seeds,
hazelnuts, pistachios, pomegranate seeds, carob and pear wedges

Beef Carpaccio 14.50
with rocket and crispy parmesan chips

Octopus Salad..... 14.50
with marinated olives, rocket and diced potatoes

Crispy Calamari..... 14.50
with wasabi mayonnaise, sea salt, chilli & lime



FROM THE GRILL

FISH

Calamari	17.50
on rocket and marinated tomatoes	
Octopus	200g · 19.50
delicately steamed, then hot and briefly grilled - served with marinated tomatoes	
Black Cod	32.00
marinated in miso with pickled plums, spring onions and Koshihikari rice	
Atlantic Sole	450g · 36.00
grilled whole	
Label Rouge Salmon Filet	200g · 19.50
from sustainable breeding in Scottish fjords	
Sea Bream Royal	400g-450g · 21.50
grilled whole	

MEATS

Scaloppine al Limone	18.50
slices of veal back with lime sauce and braised artichokes	
Black Angus Beef Straccetti	25.50
with mango-chilli salsa and coriander	
Crying Tiger de Paris	24.50
strip loin of Black Angus beef, with coriander, soy lime dip and beech mushrooms	
Thin Slices of Beef Fillet	24.50
briefly grilled, with rocket salad and freshly sliced Parmesan	
Entrecôte	380g · 30.00 / 280g · 25.00
of Black Angus Beef	
Beef Fillet	380g · 48.50 / 220g · 31.00
of Black Angus Beef	

SIDE DISHES

🌱 Steamed Spinach, 🌱 Rosemary Potatoes, 🌱 Steamed Vegetables, 🌱 Tomato Salad, 🌱 Koshihikari Sushi Rice	each · 4.50
🌱 Braised Artichoke Hearts	6.50

VEGETABLES FROM THE GRILL

Selected vegetables with high quality nuts and seeds - as often as possible from gardeners

🌱 Roasted Aubergine	12.50
with warm miso sauce and seaweed	
🌱 Cauliflower Steak	15.00
gently steamed, glazed with our apple BBQ sauce and briefly grilled - served with almond parsley salsa	
🌱 Sweet Potato Polpetti	15.50
with aubergine cream, marinated tomatoes & Pane Carasau	
🌱 Grilled Leek, served whole	11.00
with miso, black sesame sauce and smoked salt	

WE ALSO DELIVER TO YOUR HOME