

## 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

## SALADS

**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

🍣 **Warm Vegetable Salad..... 14.50**  
with grilled green asparagus, corn on the cob, spring onions, courgette,  
mixed with avocado, tomatoes and green salad

## BENTO BOX

🍣 **Vegetarian Bento Box..... 14.50**  
with vegetarian maki roll, small salad & mochi

## LUNCH SPECIAL

**Today's Special ..... 13.50**  
daily changing, served with small salad and homemade bread rolls

Of course also vegetarian



## 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

(v) Steamed Spinach, (v) Rosemary Potatoes, (v) Steamed Vegetables, (v) Tomato Salad, (v) Koshihikari Sushi Rice.....each · 4.50  
 (v) Braised Artichoke Hearts.....6.50

## VEGETABLES FROM THE GRILL

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

(v) Roasted Aubergine .....	12.50
with warm miso sauce and seaweed	
(v) Cauliflower Steak .....	15.00
gently steamed, glazed with our apple BBQ sauce and briefly grilled - served with almond parsley salsa	
(v) Sweet Potato Polpetti .....	15.50
with aubergine cream, marinated tomatoes & Pane Carasau	
(v) Warm Vegetable Salad .....	14.50
with grilled green asparagus, corn on the cob, spring onions, courgette, mixed with avocado, tomatoes and green salad	
(v) Grilled Leek, served whole .....	11.00
with miso, black sesame sauce and smoked salt	

WE ALSO DELIVER TO YOUR HOME