

## **STARTERS**

### **Brenner's Vital salad**

Rocket-Cress salad with balsamico vinaigrette, basil crostini  
Seared king prawns

17.00



### **Brenner's Park salad**

Seasonal leaf salads with tomato-tarragon dressing  
Pan-fried calf's sweetbreads and chanterelles

19.00

### **Saddle of rabbit**

Filled with sobrassada and chanterelles-beans sauté

21.00

### **Tuna steak wrapped in sesame-bread**

Wasabi and coriander  
Bell pepper salsa and avocado tartar

22.00

### **Mozzarella di Buffala**

Marinated tomatoes  
Rocket and basil

17.50



Our Spa Cuisine dishes are especially adapted for you  
according to Brenner's nutritional philosophy .

## **SOUPS**

**Peas–curry soup**  
Marinated bell pepper

10.00

**Chicken consommé**  
Lemongrass, seafood ravioli  
Ginger and coconut froth

11.00

**Seasonal fish soup**  
Mussels, olive oil crostini and pea cress

12.00



## **VEGETARIAN DISHES**

**Chanterelles risotto**  
Dried apricots and green asparagus

19.00

**Peas–cauliflower curry**  
Coconut froth, aromated Basmati rice and Affila–cress salad

17.00

**Ravioli filled with mushroom, goat cheese and spinach**  
Sage butter and bell pepper salsa

18.00

## **FISH**

**Scottish wild salmon**  
Coconut froth  
Cauliflower-peas curry and aromated Basmati rice  
32.00

**Seared fillet of char**  
Ragoût of chaterelles and green asparagus with herb-crêpe  
28.00



**Atlantic monkfish**  
Mussels-vegetable sauce and tomato-rocket risotto  
35.00

**In aromates seared fillet of sea bass**  
White balsamic sauce  
Braised tomato-fennel and mashed potatoes with olives  
36.00

## **MEAT**

**Loin of lamb with parmesan-thyme crust**  
Olive sauce  
Ratatouille and herb-crêpe  
34.00



**Pan-fried fillet of local beef**  
Sobrassada sauce  
Beans cassoulet and herb-fried potatoes  
37.00



**Breast and leg of spring chicken**  
Lemon butter  
Carrot-ginger mousseline and warm couscous salad  
28.00

**Calf's cheek with grape sauce**  
Spinach and mashed potatoes with olives  
29,00

## **CHEESE**

Assorted international cheese from the tray

**Small selection**

8.50

**Large selection**

12.00

## **DESSERT**

**Brenner's apple pancake**

Malaga ice cream

(Time to prepare: 10-15 minutes)

9.50

**Mille Feuille with raspberries**

Peach-lavender sorbet

11.00

**Almond-cherry vacherin**

Meringue and cherries

9.00

**Pan-fried peach**

Almond bisquit with raspberry sauce and vanilla ice cream

9.00

**Strawberries served in three ways**

10.00

**Ice soufflé Stephanie for 2**

Raspberry sauce

(Time to prepare: 15-20 minutes)

26.00