



WINTERGARTEN

WELCOME

to Baden-Baden!

Overlooking the world-famous Lichtentaler Allee, the sun-drenched Wintergarten restaurant and its picturesque park terrace are offering contemporary international cuisine and Brenners culinary classics alike.

We wish you a memorable stay!



The Wintergarten-Team

WINTERGARTEN MENU

Daily from 6 pm

Amuse Bouche

Lightly smoked veal fillet

Caper apple | menton lemon | tuna espuma

Consommé double

Wagyu beef | radish | beech mushrooms

Atlantic tiger prawn

Grilled avocado | tomato salsa | crustacean hollandaise

Fillet of local beef

Tuber vegetables | glazed beef marrow | bearnaise sauce

Mont Blanc

Mascarpone | williams pear



Petit Fours

Menu 5 courses €145

Menu 4 courses €130

(veal fillet | tiger prawn | fillet of beef | mont blanc)

Menu 3 courses €115

(tiger prawn | fillet of beef | mont blanc)

WINE PAIRING

To complement the Wintergarten Menu, our Restaurant Manager recommends the following wines, which wonderfully match the flavors of our dishes. Let yourself be inspired by these selected drops.

2014 Pinot Gris Grand Cru

Weingut Josmeyer

Alsace | Frankreich

2021 La Soufrandiere Pouilly Vinzelles

Les Quarts Burgund

Frankreich

2021 Grauburgunder Achkarren Schlossberg

Weingut Dr. Heger

Ihringen Kaiserstuhl | Baden

2014 La Guillotine

Gregor Drescher

Roquebrune sur Argens | Frankreich

2014 Dottinger Castellberg

Weißer Burgunder Beerenauslese

Martin Waßmer | Baden

Wine pairing 5 courses €90

Wine pairing 4 courses €80

Wine pairing 3 courses €70

The listed wines are also available by the glass.

Our service team will be pleased to assist you individually.

RECOMMENDATIONS

Steak Tatar from Simmental beef

we prepare this experience for you at the table



Starter €29

80 g beef fillet | French baguette

Main course €49

180 g beef fillet | roasted potatoes or French fries



Brenners Gourmet Slice

Simmental beef fillet

€29

Enjoy Brenners Gourmet Slice
with Imperial caviar

30 g | €175

50 g | €275

100 g | €525



Imperial Caviar

Blinis | classic side dishes

we prepare this experience for you at the table

50 g | €250

STARTERS

Lambs' lettuce from Baden

Autumn truffle | potato champagne vinaigrette | williams pear

€23

Lightly smoked veal fillet

caper apple | menton lemon | tuna espuma

€35

Jambon Persille

Hokkaido pumpkin | Dijon mustard | sourdough croutons

€32

Gateau of wild mushrooms

Marinated porcini mushrooms | Roscoff onion | perigord truffle

€28

SOUPS

Consommé double

Wagyu beef | radish | beech mushrooms

€24

Velouté of nutmeg pumpkin

Pumpkin seed nougat | beech seed oil

€22

INTERMEDIATE COURSES

Atlantic tiger prawns

Grilled avocado | tomato salsa | crustacean hollandaise

€39



Pithiviers of Barbarie duck



Flower sprouts | pumpkin chutney | piedmont hazelnut

€39

VEGETARIAN

Acquerello risotto



Porcini mushrooms | mature parmesan cheese | parsley foam

€42

Homemade Tagliatelle



Light truffle nage | young leek

€42

Sliced at the Table White Alba Truffle

(Per gram of truffle €19)

FISH

Breton Loup de mer

Artichoke | young peas | sauce vierge

€49



Confit black cod



Pak choi | aubergine | black forest miso

€52

MEAT

Fillet of local beef

Tuber vegetables | glazed beef marrow | bernaise sauce

€56



Saddle of venison from Baden



Brussels sprouts | hand-scraped spaetzle | spice jus

€52

Original Wiener Schnitzel



Regional potato cucumber salad | hand stirred cranberries


€44

CHEESE


Selection of finest raw milk cheeses 
from the Fromagerie Antony

€29


DESSERT

Lukewarm crud cheese dumplings 
nougat | quince

€20

Bühler plums 
Cocoa fruit | piedmont hazelnut


€20

Mont Blanc 
mascarpone | williams pear

€20

Brenners apple pancake 
Sour cream ice cream | (*preparation time: 15-20 minutes*)

€21

Ice cream souffle Stéphanie (for 2 persons) 
Raspberry sauce | (*preparation time: 15-20 minutes*)

€ 21 per Person



Gluten-free



Lactose-free



Vegetarian

*For exact information about allergens and additives,
in our dishes, please speak to our service staff.*

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