



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

Flamed yellowfin tuna

Coriander mayonnaise | Pickled Kohlrabi | Sesame vinaigrette  

Consommé double

Wagyu beef | Radish | Beech mushrooms  

Atlantic Tristan lobster

Parsnip | Black radish | Passpiere 

Duet of the black feathered chicken

Port wine ravioli | Winter asparagus | Watercress

Declinaison of the mango

Yogurt | Sesame 

Petit Fours

Menu 5 courses €145

Menu 4 courses €130

(Tuna | Consommé | Chicken | Mango)

Menu 3 courses €115

(Tuna | Chicken | Mango)

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

2018 Marsannay

Domaine Charles Audoin

Cote d'Or | Frankreich

2006 Domaine Weinbach

Gewürztraminer Grand Cru

Alsace | Frankreich

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 | €189

50 g | €299

100 g | €565



Imperial Caviar

Blinis | classic side dishes

we prepare this experience for you at the table

50 g | €285

STARTERS

Lambs' lettuce from Baden

Winter truffle | Potato champagne vinaigrette | Williams pear



€26

Flamed yellowfin tuna

Coriander mayonnaise | Pickled Kohlrabi | Sesame vinaigrette



€36

Pate from local deer

Kumquat | Dark chocolate | Pecan

€34

Gateau of wild mushrooms

Marinated porcini mushrooms | Roscoff onion | Perigord truffle



€29

SOUPS

Consommé double

Wagyu beef | Radish | Beech mushrooms



€24


Velouté of salsify

Smoked eel | Menton lemon

€22

INTERMEDIATE COURSES

Atlantic Tristan lobster

Parsnip | Black radish | Passpiere 

€39



Pithiviers of Barbarie duck

Brussels sprouts | pumpkin chutney | Barolo jus



€39

VEGETARIAN

Truffled acquerello risotto

Aged parmesan | aragula



€39

Homemade raviolis

Roquefort | Fermented Walnut | Young spinach 


€39

Sliced at the Table black Perigord- truffle

(Per gram of truffle €9)

FISH

Breton turbot

Creme fraiche | Leek mosaic | Champagne 

€52



Confit winter cod

Mixed beds | Piemontese Hazel Nut | Horseradish



€48

MEAT

Local beef fillet & Atlantic lobster

Potato hashbrown | Textures of Roscoff onions | Truffle jus

€68



Duet of the black feathered chicken

Port wine ravioli | Winter asparagus | Watercress



€51

Original Wiener Schnitzel

Regional potato cucumber salad | Hand stirred cranberries 

€44

CHEESE

Selection of finest raw milk cheeses 
from the Fromagerie Antony

€29

DESSERT

Declinaison of the mango

Yogurt | Sesame 


€20

Chocolate mousse

Persimmon | Coffee   


€20

Ile Flottante

Bergamot | Vanilla | Honey 


€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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