



# WINTERGARTEN

WELCOME!


Overlooking the world-famous Lichtentaler Allee, the sun-drenched Wintergarten restaurant and its park terrace are offering contemporary international cuisine and Brenners culinary classics alike. In the best tradition of a gourmet destination, Chef Alexander Mayer and his team meticulously create grande cuisine with the finest local ingredients and a modern twist.

Alexander Mayer  
Chef de Cuisine Wintergarten

&

Max Gabriel Abolnik  
Restaurantmanager Wintergarten

## STARTER

**Sashimi and tatar of yellowtail amberjack**  
with kombucha, tapioca, parsley root and tarragon 



€29.00

**Veal filet and Blue Fin Tuna**  
with capers, smoked olive oil, focaccia and rocket salad

€36.00

**Foie Gras**  
with liquorice, plum, sesame and brioche


€37.00

**Cauliflower and corn salad**  
with salted lemon, peanut and chickpeas  

€24.00


## SOUP

### Beetroot essence

with Sansho pepper, pickled radish and mandarin 

€24.00


### Riesling Velouté

with purée of leek, quail egg  
and imperial caviar „selection Wintergarten“ 

€28.00

## VEGETARIAN | VEGAN

### Aquarello risotto

with truffle foam, onsen egg, leaf salad and “Belp Ball“ 

We are delighted to serve you truffle.  
(According to market price)

€29.00


### Variation of Jerusalem artichoke

with shiitake verjus stock and bitter salad lettuce leaves   

€28.00


## FISH

### **Baden char roll**

with Kombu stock, pearl barley, brussels sprouts and williams pear 

€35.00

### **Miso sousvide cooked Black Cod**

with Bouchot mussels, pearl onions, pickled cucumber vegetables, potato mousseline and mushrooms 

€42.00

## MEAT

### **Jugged and saddle of roe deer**

with arabica coffee, black salsify, bread dumplings and goji berry


€39.00

### **Silver Hill breast of duck**

with Robert sauce, celery, mushrooms, walnut and quince

€38.00

### **Iberico pork Presa and filet**

with Japanese BBQ sauce, corn, Jerusalem artichoke and cassis 

€37.00

## CHEESE


### **Brie de Meaux**

with truffle Provençal olive oil and roasted sourdough bread 

€20.00

## DESSERT

### **Pomegranate, orange, pumpernickel**

with yoghurt mousse and Grand Marnier 


€19.00

### **Hokkaido pumpkin**

Pumpkin seed oil, yuzu and valrhona Tulakalum chocolate 

€20.00




### **Stroll over the “Lichtentaler Allee“**

with plum, chestnut, dried blossoms and Mascarpone 

€22.00

## BRENNERS CLASSICS

### Lettuce

with raspberry vinaigrette, roasted almonds and fresh grapes   

€19.00

### Dry aged roast beef

with tartare sauce, fried potatoes, lettuce and raspberry vinaigrette

€37.00

### Wiener Schnitzel

with potato salad and cranberries

€39.00

### Local Trout Meunière

with egg-chives-vinaigrette, braised gherkins and potato mousseline

€33.00

### Swabian Ravioli

in verjus stock with roscoff onion jam and leek

€31.00

### Brenners apple pancake

Sour cream ice-cream (*Preparation time: 15–20 minutes*)

€16.00

### Ice-cream soufflé Stephanie for two

Raspberry sauce (*Preparation time: 15–20 minutes*)

€15.00

## DINNER MENU

„Flora“

**Prolog**

**Cauliflower and corn salad**

with salted lemon, peanut and chickpeas

\*\*\*

**Beetroot essence**

with Sancho pepper, pickled radish and mandarin

\*\*\*

**Aquarello risotto**

with truffle foam, onsen egg, leaf salad and “Belp Ball“

We are delighted to serve you truffle.

(According to market price)

\*\*\*

**Variation of Jerusalem artichoke**

with shiitake verjus stock and bitter salad lettuce leaves

\*\*\*

**Brie de Meaux**

with truffle Provençal olive oil and roasted sourdough bread

\*\*\*

**Stroll over the “Lichtentaler Allee“**

with plum, chestnut, dried blossoms and Mascarpone

\*\*\*

**Epilog**

**Petit Fours**

“Ausflug“ 3 courses €65,00

Cauliflower | Jerusalem artichoke | Stroll over the “Lichtentaler Allee“

“Landpartie“ 4 courses €85,00

Cauliflower | Beetroot essence | Jerusalem artichoke | Stroll over the “Lichtentaler Allee“

“Rundreise“ 6 courses €105,00

(last order for 6 courses 8:30pm)

## DINNER MENU

„Innovation“

**Prolog**

**Sashimi and tatar of yellowtail amberjack**

with kombucha, tapioca, parsley root and tarragon

\*\*\*

**Foie Gras**

with liquorice, plum and brioche

\*\*\*

**Miso sousvide Black Cod**

with Bouchot mussels, pearl onions, pickled cucumber vegetables,

potato mousseline and mushrooms

\*\*\*

**Jugged and saddle of roe deer**

with arabica coffee, black salsify, bread dumplings and goji berry

\*\*\*

**Brie de Meaux**

with truffle Provençal olive oil and roasted sourdough bread

\*\*\*

**Hokkaido pumpkin**

Pumpkin seed oil, yuzu and valrhona Tulakalum chocolate

\*\*\*

**Epilog**

**Petit Fours**

“Ausflug“ 3 courses €85.00

Sashimi | Deer | Pumpkin

“Landpartie“ 4 courses €105.00

Sashimi | Foie Gras | Deer | Pumpkin

Rundreise 6 courses €145.00

(last order for 6 courses 8:30pm)



## DINNER MENU

### „Tradition“

#### Prolog

#### Veal filet and Blue Fin Tuna

with capers, smoked olive oil, focaccia and rocket salad

\*\*\*

#### Riesling Velouté

with purée of leek, quail egg

and imperial caviar „selection Wintergarten“

\*\*\*

#### Baden char roll

with Kombu stock, pearl barley, brussels sprouts and williams pear

\*\*\*

#### Silver Hill breast of duck

with Robert sauce, celery, mushrooms, walnut and quince

\*\*\*

#### Brie de Meaux

with truffle Provençal olive oil and roasted sourdough bread

\*\*\*

#### Pomegranate, orange, pumpernickel

with yoghurt mousse and Grand Marnier

\*\*\*

#### Epilog

#### Petit Fours

„Ausflug“ 3 courses €85,00

Blue fin tuna | Breast of duck | Pomegranate

„Landpartie“ 4 courses €105,00

Blue fin tuna | Riesling Velouté | Breast of duck | Pomegranate

„Rundreise“ 6 courses €145,00

(last order for 6 courses 8:30pm)

*For accurate allergens information in our dishes please ask our service team.*

*Our meals may contain the following additives:*



*Glutenfree   Lactosefree   Vegetarian*

A - gluten containing cereal

B - crustaceans

C - egg

D - fish

E - nuts      F - soy

G - milk, lactose

L - celery

M - mustard

N - sesame      O - sulphides

P - lupine

R - molluscs