

IN-ROOM DINING



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN

BREAKFAST

FROM 6AM TO 11AM

CONTINENTAL BREAKFAST

Rolls or toast, bread, butter, jam and honey
1 glass of fresh fruit juice, coffee, decaffeinated coffee,
tea or hot chocolate
33 €

SPA BREAKFAST

Served with butter, honey, jam, curd with fresh herbs,
rolls, wholewheat bread. Choice between turkey breast,
smoked salmon, boiled ham, roast beef or
lean cheese. Bircher muesli or fruit salad,
tea selection or coffee
42 €

BRENNERS BREAKFAST

Rolls or toast, bread, butter, jam and honey
1 glass of fresh fruit juice, coffee, decaffeinated coffee,
tea or hot chocolate with mixed cold cuts or cheese
selection
48 €

GOURMET BREAKFAST FOR 2

Bread roll or toast, bread, butter, jam and honey and
two glasses of fresh fruit juice, coffee,
decaffeinated coffee, tea, or hot chocolate.
With smoked salmon, shrimp cocktail, Parma ham,
Filet steak on toast, a bottle of Alfred Gratien
champagne and Imperial caviar 50 g
499 €

EGG DISHES

Boiled organic egg (1 egg)	9 €
Poached organic egg on toast	18 €
2 fried or scrambled eggs	16 €
with ham, bacon or sausages supplement	8 €
Plain omelette	16 €
Pancakes with maple syrup	14 €
Egg Benedict	20 €
Scrambled eggs with smoked salmon	19 €
Scrambled eggs flavoured with truffles	39 €

FRUITS AND JUICES

½ grapefruit or portion of prune	7 €
Fresh fruit or orange salad	12 €
Tomato juice	8 €
Fresh orange, grapefruit or carrot juice	13 €

MISCELLANEOUS

Coffee or decaffeinated coffee	13 €
Hot chocolate	12 €
Glass of milk	5.50 €
Plain yoghurt	5.50 €
Curd or cottage cheese	5.50 €
Porridge or cornflakes with milk	8 €
Bircher muesli	11 €
Mixed cold cuts and cheese plate	14 €
Roast beef slices	14 €
Cured or boiled ham	14 €
A choice of organic Emmental or Edam cheese	14 €
Crusty grated fried potatoes with smoked salmon	22 €

GLUTEN-FREE

Selection of breads and rolls including butter	12.50€
Muesli	10€


LACTOSE-FREE

Butter	
Yoghurt	2.80€
Cheese	5.50€
Glass of soy milk	14€
	5.50€

FROM 12 NOON TO 11PM

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STARTERS AND SNACKS

 **CAESAR SALAD**⁷
Romaine lettuce, anchovies, parmesan dressing, bacon, croutons, grilled corn chicken breast
26 €

 **SEASONAL MIXED SALAD**
Balsamic dressing, croutons
15 €

 **LUKEWARM GOAT CHEESE SALAD**
Local goat cheese, pistachio nut
19 €

  **BEEF FILLET TATAR**
Marinated rocket tips, parmesan
28 €

 **BRENNERS CLUB SANDWICH**⁷
Juicy turkey breast, crispy bacon, fried egg tomatoes, iceberg lettuce and French fries
33 €

*Please choose your type of bread:
wholegrain, wheat toast or graham toast*

In addition we serve ketchup, mayonnaise or mustard.

 **Glutenfree**

 **Lactosefree**

Our meals may contain the following additives:

1 = colorant 3 = antioxidant 5 = sulfurated 7 = phosphate
2 = preservative 4 = flavor enhancer 6 = blackened 8 = milk protein

SOUPS

  **LOBSTER BISQUE**
Prawn, small vegetables
24 €

  **GRASSLAND CATTLE ESSENCE**
Vegetables, sausage meat dumplings
19 €

 **TOMATO CREAM SOUP**
Burrata, basil
16 €

All soups are served with a choice of bread.


PASTA


 **PENNE NAPOLI**
Olivetti tomato
22 €


 **SPAGHETTI BOLOGNESE**⁷
Beef mince, tomato, parmesan
26 €


 **SPAGHETTI**
King prawns, garlic, cherry tomatoes
34 €

MAIN COURSES

 **WAGYU BURGER**^{7,8}
Cheddar, BBQ dip, bacon, French fries
39 €

 **FISH & CHIPS**
Peas, malt vinegar, French fries
33 €

 **COD LOIN**
Capers-olive vinaigrette, lukewarm potatoes, mesclun salad
38 €

 **ESCALOPE VIENNA STYLE**⁸
Potato-cucumber salad, cranberries
39 €

  **GRILLED FILLET OF BEEF 200 g**
Truffle jus, green asparagus
50 €


  **RED THAI CURRY**^{1,2,3,4}
Mixed vegetables, basmati rice
for choice

with king prawns
36 €

with country chicken
29 €

DESSERTS


 **SELECTION OF FINE ROW MILK CHEESE**^{2,5,8}
Fig mustard, grapes
22 €

  **FRUIT SALAD**^{2,3,4}
Mint
9 €


CHOCOLATE CAKE^{1,2}
Marinated cherries, vanilla ice
18 €


MILLEFEUILLE OF HAZELNUT^{1,2,3,6}
Preserved apricots
18 €

FROM 11PM TO 7AM MEALS & SNACKS

 **TOMATO CREAM SOUP**
Burrata, basil
16 €

 **SEASONAL MIXED SALAD**
Balsamic dressing, croutons
15 €

 **PENNE NAPOLI**
Olivetti tomato
20 €

 **2 RADEBERGER SAUSAGES**
Bread and Brenners mustard
12 €



Thirsty?
Here you will find our
Oleander bar menu.

SPARKLING WINE & CHAMPAGNE

	0,15 l 0,75 l
Alfred Gratien Classic Brut	18 € 98 €
Ruinart Rosé Brut	26 € 149 €
	0,375 l
Alfred Gratien Brut	59 €
Louis Roederer Rosé brut	82 €

WINES BY THE GLASS

	0,15 l 0,75 l
	WHITE WINE
2019 Sauvignon Blanc Fischer Baden – Kaisterstuhl <i>lively, clear</i>	8 € 35 €
2020 Grauburgunder Sonett Heger Baden – Kaiserstuhl <i>fruity</i>	8 € 35 €
2016 Riesling Schloss Neuweier Baden – Ortenau <i>aromatic, fresh</i>	7 € 29 €

RED WINE

2014 Spätburgunder F8 Stigler Baden – Kaiserstuhl <i>fragrant, fine spicy</i>	8 € 39 €
2017 Château de Saint Cosme Les Deux Albion Côtes du Rhône – Gigondas 100% Syrah	10 € 49 €
2016 Sierra Cantabria Crianza Rioja 100% Tempranillo	8 € 39 €

WHITE WINE

	0,75 l
2016 Riesling Mauerwein Großes Gewächs Schloss Neuweier Baden – Ortenau	69 €
2018 Weißburgunder Vorderer Winklerberg Großes Gewächs Dr. Heger, Baden – Kaiserstuhl	69 €
2019 Chablis Terroir de Courgis Patrick Piuze, Burgund – France	65 €
2021 Cloudy Bay Sauvignon Blanc – New Zealand	75 €

ROSÉ

2020 Secret de Léoube Château Léoube, Édition Oetker Collection Côte de Provence – France	49 €
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RED WINE

2019 Fellbacher Lemberger Weingut Aldinger Württemberg	45 €
2016 Chianti Classico Riserva Berardenga Felsina, Tuscany – Italy	79 €
2016 Château le Puy Émilien, Bordeaux – France	99 €

For a more extensive wine selection with Baden and international growths we recommend to contact our In-Room Dining staff (901).