



WINTERGARTEN

WELCOME

in 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. In the best tradition of the gourmet destination Baden-Baden, Chef Alexander Mayer and his team meticulously create *Grande Cuisine* with selected local ingredients and a modern twist.

We wish you a memorable stay!



Alexander Mayer
Chef de Cuisine Wintergarten

&

The Wintergarten Team

LUNCH 12-14h

STARTERS

Lightly pickled Ikarimi salmon



with lemongrass, coconut, pineapple and macadamia

€ 32

Ox muzzle salad „Wintergarten“



with Périgord truffle, broccoli, tonburi,
frisée salad and roasted shallots

€ 29

Lukewarm salad of white and green asparagus



with Provençal olive oil, sage, aged pecorino
Penja pepper and pine nuts

€ 26

INTERMEDIATE COURSES

Norway lobster baked in tempura

with saffron miso foam, avocado cream
and furikake on edamame fondue

€ 39

as a main course: € 71

Foie Gras „Heaven and Earth“

roasted foie gras with caramelized soy shallots
and Golden Delicious compote on potato mousseline

€ 32

Foamed velouté of Baden asparagus



with asparagus raviolo, turmeric, orange and Belper tuber

€ 21

VEGETARIAN

Fregola Sarda „served like a risotto“



with tomato textures, scamorza
and caramelized smoked almonds

€ 28

Composition of Baden asparagus and fresh morels



with pistachio vinaigrette, Kratzete, tonburi
and spring herbs

€ 39

FISH

Confit wild anglerfish



with verbena foam, guanciale, parsley root
and thick beans

€ 40

Salmon trout from Baden-Baden



with pistachio vinaigrette, summer squash, artichokes
and taggiasca olive

€ 34

MEAT

Composition of Palatinate lamb



back with purple curry jus, couscous, chickpeas and apricot
topside ragout with salt lemon and greek yogurt

€ 41

Duck breast from the Challans and Baden asparagus



with lukewarm elderflower vinaigrette, smoked duck ham,
Kratzete and spring herbs

€ 39

CHEESE

Diablotin of homemade sourdough bread and Roquefort „Papillon“ 

with banyuls reduction, fresh grapes
and caramelized walnuts

€ 23

DESSERT

Textures of domestic strawberry 

with greek yogurt, cornflakes and basil granité

€ 18

Braised rhubarb 

with white chocolate foam, yuzu and tarragon sorbet

€ 20

Piedmont hazelnut 

with sour cherry, espresso, amaranth and Nougat

€ 19

Sorbet variation „Oos-Rocks“   

€ 17

BRENNERS CLASSICS

Mixed seasonal lettuce



with raspberry vinaigrette, fresh grapes,
roasted nuts & seeds

€ 19

Original Wiener Schnitzel

with potato-cucumber salad and cranberries

€ 41

Brenners apple pancake



with sour cream ice-cream
(Preparation time: 15-20 minutes)

€ 19

Ice-cream soufflé Stéphanie (for 2)



with raspberry coulis
(Preparation time: 15-20 minutes)

€ 19 per person

The story of the ice-cream soufflé Stéphanie:

*The origin of this delicious creation of ice-cream, fruit & cream
goes back far more than 100 years.*

*Camille Brenner, who inherited the hotel from his father in 1881,
named this sweet temptation after his daughter Stéphanie,
who loved this dessert and enjoyed it at every possible opportunity.*

*Even after more than 100 years, people still enjoy and love
our ice-cream soufflé Stéphanie.*