



# 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.

We wish you a memorable stay!



The Wintergarten Team

# WINTERGARTEN MENU

Daily from 6 pm

## Amuse bouche

### Pickled yellow fin Mackerel

smoked almond | grapefruit | shallot-vinaigrette

### Essenz of Miéral Duck

pistachio | sherry

## Atlantic Lobster

perigord-truffle | roscoff onion | hollandaise

### “Zwiebelrostbraten” of Wagyu Beef

hash browns | smoked bacon | roscoff onion

### Sweet potato cake

pekans | mango sorbet

## Petit Fours

Menu 5 courses € 145

Menu 4 courses € 130  
(Mackerel | Lobster | Wagyu Beef | Sweet potato)

Menu 3 courses € 115  
(Mackerel | Wagyu Beef | Sweet potato)

## WINE PAIRING

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

### **2019 Riesling Dürkheimer Fuchsmantel**

Weingut Karl Schäfer  
Pfalz

### **2020 Grauburgunder Ihringer Winklerberg Pagode**

Grosses Gewächs  
Stigler  
Baden

### **2020 La Soufrandiere Pouilly Vinzelles**

Les Quarts Burgund  
Frankreich

### **2019 Zinfadel**

Limerick Lane Estate Sonoma  
USA

### **2016 Riesling Spätlese Wehlener Sonnenuhr**

Joh. Jos. Prüm  
Mosel

Wine pairing 5 courses € 80

Wine pairing 4 courses € 70

Wine pairing 3 courses € 60

The listed wines are also available by the glass.  
Our service team will be pleased to assist you individually.

## STARTERS

### **Baden Lamb's lettuce**

perigord truffle | brioche croutons | roast potato vinaigrette

€ 23

### **Pickled yellow fin Mackerel**

smoked almond | grapefruit | shallot-vinaigrette

€ 33

### **Pâté from local Venison**

chestnut | cranberries | marinated kale

€ 34



### **Tatar of Breton sand carrot**

herbal cream | roscoff onion

€ 26

## SOUPS

### **Essenz of Miéral Duck**

pistachio | sherry

€ 24

### **Velouté of artichoke**

salt lemon | poached quail egg

€ 22

## INTERMEDIATE COURSES

### **Atlantic Lobster**

perigord-truffle | roscoff onion | hollandaise

€ 41



### **Truffled Brioche and Wagyu Onglet**

egg yolk miso cream | provolone

€ 39

## VEGETARIAN

### **Petit farcis nicoise**



ratatouille | chickpeas | rocket

€ 37

### **Homemade Fettucine**



truffle nage

€ 38

On request

### **Alba truffle sliced at the table**

Per gram

€ 19

## FISH



### **Breton Halibut North Sea crabs**

sea urchin | leek puree | edamame

€ 55

### **Confit winter Cod**

colorful beet root | hazelnut crust | horseradish

€ 52

## MEAT



### **Dry Aged saddle of “Albtal” Beef**

vadouvan | carrot | pommes soufflées

€ 51

### **“Zwiebelrostbraten” of Wagyu Beef**

hash browns | smoked bacon | Roscoff onion

€ 57

### **Original Wiener Schnitzel**

regional potato cucumber salad | hand stirred cranberries

€ 44

## CHEESE

**Selection of finest raw milk cheeses  
from the Fromagerie Antony**

€ 29

## DESSERT

**Apple confit** 

miso caramel | puff pastry | calamansi sorbet

€ 19



**Bollenhut**



original beans chocolate | cherries

€ 19

**Sweet potato cake** 

pekans | mango sorbet

€ 19

**Brenners apple pancake** 

sour cream ice cream | (*preparation time: 15-20 minutes*)

€ 20

**Ice cream souffle Stéphanie (from 2 persons)** 

raspberry sauce | (*preparation time: 15-20 minutes*)

€ 20 per Person



*Glutenfree*



*Lactosefree*



*Vegetarian*

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

*Our meals may contain the following additives:*

*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*

*We obtain our coffee and tea specialties from the following premium partners:*

### ***Kaffeesack Achern***

*The regional roastery attaches great importance to the quality of the raw material as well as the sustainable cooperation between farmers, green coffee traders and Kaffeesack.*

*Would you like to learn more? The roastery is located in Achern – only 20 minutes away.*

### ***Ronnefeldt Tea***

*Tea excellence since 1823. The German based traditional tea house Ronnefeldt sources tea from the world's best tea gardens and processes it responsibly and sustainably as one of the oldest tea producers in the world.*