

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 Distachio | 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



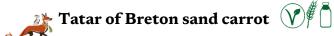
smoked almond | grapefruit | shallot-vinaigrette

€33

Pâté from local Venison

chestnut | cranberries | marinated kale

€ 34





herbal cream | roscoff onion

€ 26

SOUPS

Essenz of Miéral Duck

pistachio | sherry

€ 24

Velouté of artichocke 🖤



salt lemon | poached quail egg

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





regional potato cucumber salad | hand stirred cranberries

CHEESE

Selection of finest raw milk cheeses from the Fromagerie Antony

€ 29

DESSERT

Apple confit **V**



miso caramel | puff pastry | calamansi sorbet

€ 19



Bollenhut



original beans chocolate | cherries

€ 19

Sweet potato cake



pekans | mango sorbet

€ 19

Brenners apple pancake (V)



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



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.