



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

Ceviche of Ikarimi salmon  

avocado | sweet potato | lime | chili

Fried foie gras 

almond | chicorée | amaranth

Atlantic lobster confit in nut butter 

cauliflower | radish | nut butter foam

Filet of Albtal beef

vegetables | potato flan | roasted onion jus

Regional plum 

mascarpone | quinoa

Epilog

Petit Fours

Menu 5 courses € 145

Menu 4 courses € 130
(Foie gras | Lobster | Beef | Plum)

Menu 3 courses € 95
(Ceviche | Beef | Plum)

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.

2021 Sauvignon Blanc

Fischer

Kaiserstuhl | Baden

2012 Wehlener Sonnenuhr

Riesling Spätlese

Joh. Jos. Prüm | Mosel

2019 Vouvray Sec

Le Haut Lieu

Domaine Huet | Lore

2013 Bandol

Domaine Tempier

Provence

2017 Banyuls

Gérard Bertrand

Languedoc-Roussillon

Wine pairing 5 courses € 75

Wine pairing 4 courses € 65

Wine pairing 3 courses € 50

The listed wines are also available by the glass.

Our service team will be pleased to assist you individually.

STARTERS

Regional lamb's lettuce

potato-champagne-vinaigrette | bacon croûtons

€ 18

Ceviche of Ikarimi salmon

avocado | sweet potato | lime | chili

€ 27

Tatar of regional milk-fed calf

crème fraîche | egg yolk | yeast waffle

€ 28

Burratina di Bufala

duet of ox heart tomato | basil

€ 26

INTERMEDIATE COURSES

Light foam soup of artichoke  

salt lemon | water cress pesto

€ 20

Atlantic lobster confit in nut butter 

cauliflower | radish | nut butter foam |

€ 42

Fried foie gras 

almond | chicorée | amaranth

€ 35

Truffled Acquerello risotto  

forest mushrooms | smoked tofu | Belper bulb

€ 31

FISH

Breton sea bass

carrot | sea asparagus | chive

€ 45

Filet of salmon trout

black salsify | beans | beurre blanc

€ 38

MEAT

Filet of Albtal beef

vegetables | potato flan | roasted onion jus

€ 49

Déllice of black-feathered chicken

braised hokkaido | Pied-de-mouton mushrooms | tarragon gravy

€ 44

Original Wiener Schnitzel

regional potato cucumber salad | hand stirred cranberries

€ 42

CHEESE

Brie de Meaux from Affineur Antony

pear chutney | butter brioche | autumn truffle

€ 25

DESSERT

Variation of tropical fruits

Mumbai curry | Ivoire chocolate foam
passionfruit | mango-thyme sorbet

€ 19

Regional plum

mascarpone | quinoa

€ 19

Piedmont hazelnut and nougat

sour cherry | espresso | cherry water

€ 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*)

€ 19 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