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

Balfego tuna tatar

avocado | pickled radish | coriander

Velouté of chanterelles

raviolo of forest mushroom | Remy Martin

Slice of Breton turbot

chanterelles | lardo | vineyard peach | verbena

Filet of local Albtal beef

summer vegetables | pommes maxime | port gravy

Black Forest Cherry

nougat | lavender | amaranth

Petit Fours

Menu 5 courses € 145

Menu 4 courses € 130
(Tatar | Velouté | Albtal beef | Cherry)

Menu 3 courses € 115
(Tatar | Albtal beef | Cherry)

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.

2022 Sauvignon Blanc
Weingut Fischer
Kaiserstuhl | Baden

2018 Pouilly Vinzelles Climat les Quarts
La Soufrandière
Burgund

2018 Pinot Gris Hengst
Albert Mann
Elsass | Frankreich

2018 Spätburgunder Ihringer Winklerberg Großes Gewächs
Dr. Heger
Kaiserstuhl | Baden

2021 Moscato Rosa
Fritz Haas
Südtirol

Wine pairing 5 courses € 85

Wine pairing 4 courses € 75

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

Artichauts Barigoule

pearl onion | capers | anchovy cream

€ 23

Balfego tuna tartar

avocado | pickled radish | coriander

€ 33

Jambon persillée

pickled vegetables | Dijon mustard | wild herbs

€ 32

Burrata di Bufala

cocktail tomato | Charentais melon | piemont hazelnut

€ 26

SOUPS

Essence of Roscoff onion

gruyère | lovage

€ 23

Velouté of chanterelles

forest mushroom raviolo | Remy Martin

€ 24

INTERMEDIATE COURSES

Breton scallop

sugarpea | pickled radish | passion fruit beurre blanc

€ 39

Quail délice

chanterelles | chicory | carrot

€ 39

VEGETARIAN

Enroulé d'Aubergine

pointed peppers | shiso | Crottin de Chavignol

€ 35

Homemade Fettucine

chanterelle | young pea | belper knolle

€ 41

FISH

Tranche of Ōra King salmon

cucumber | buttermilk | dill

€ 49

Slice of Breton turbot

chanterelles | lardo | vineyard peach | verbena

€ 54

MEAT

Duett of Rouen-Clair-Duck

Braised fennel | menton-lemon-polenta | banyuls

€ 49

Filet of local Albtal beef

Summer vegetables | pommes maxime | port gravy

€ 56

Original Wiener Schnitzel

regional potato cucumber salad | hand stirred cranberries

€ 44

CHEESE

Selection of finest raw milk cheeses
from the Fromagerie Antony

€ 29

DESSERT

Black Forest Cherry
nougat | lavender | amaranth

€ 19

Variation of exotic Fruits
olive oil | butter milk

€ 19

Délice of Guava and Carrot
lemon | thyme | macadamia

€ 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			