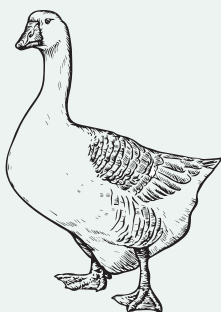


# Festive Treat

2022



BRENNERS PARK-HOTEL & SPA  
BADEN-BADEN



## **Traditional Brenners Christmas goose**

**11th November to 26th December 2022**

As is well known, November 11th is not only the commencement of the German carnival season, but also much anticipated by real gourmets. As every year, St. Martin's Day heralds the festive season at Brenners. To get you into the Christmas spirit, we have prepared a special treat for you: Our Oldenburg goose from organic farming. Either at the festive table in the Winter Garden Restaurant or, if you wish, in the comfort of your own home.

Christmas goose | red cabbage  
glazed chestnuts | potato dumplings | goose jus

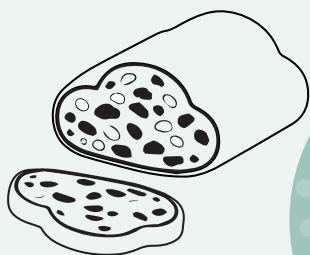
At Wintergarten Restaurant  
for 4 people  
279 € (excluding drinks)

To go within the city area of Baden-Baden  
for 4 people  
249 €

**Brenners christmas stollen**  
**21st November to 26th December**

Stollen small 250 g | 25 €

Stollen large 750 g | 60 €



*It's  
Tea-o'clock*

**Brenners Afternoon Tea**  
**inspired by Pierre Hermé Paris**

At teatime, we offer an elegant break in the cosy fireside lounge with tasty classics of British tea culture and sensual creations by star pastry-chef Pierre Hermé.

Afternoon Tea  
49 € per person

Glas of Bollinger Special Cuvée  
champagne included  
65 € per person



**Christmas Eve**  
*Saturday, 24th December*  
*Orangerie*

Flamed Ikarimi salmon | citrus flavours  
avocado | wild herbs

Slice of Atlantic halibut | Périgord truffle  
salsify | chives

Suprême of black feather chicken  
courgette flower | Le Puy lentils | Madeira-jus

Red wine | roasted almonds | orange



169 €  
excluding drinks



## WINTERGARTEN

### **Christmas Eve**

*Saturday, 24th December*

*Wintergarten Restaurant*

#### Amuse Bouche

Balfego tuna

Avocado | kombu | bergamot

Light chestnut velouté

Apple | duck liver praline | winter truffle

King crab

Watercress | black salsify | pepquinos

Local saddle of venison

Spice jus | red cabbage

“Schupfnudel“ | Pied de Mouton

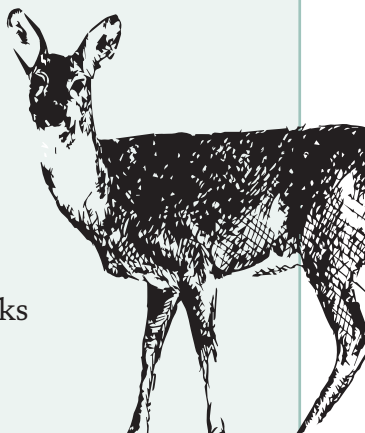
Buckwheat

Quince | apple | spruce

Petit fours

219 €

excluding drinks





## WINTERGARTEN

**1st Christmas Day**  
*Sunday, 25th December*  
*Wintergarten Restaurant*

Amuse Bouche

Foie gras  
Cumquats | dark chocolate | brioche

Essence of Dome quail  
Shallot | flower sprouts

Breton turbot  
Imperial caviar | winter leek

Composition of Alb-valley beef  
Brussels sprouts | tuber vegetables

Walnut  
Pear | speculatius

Petit fours



199 €  
excluding drinks



## WINTERGARTEN

### **2nd Christmas Day**

*Monday, 26th December*

*Wintergarten Restaurant*

#### Amuse Bouche

Japanese wood mackerel  
Yuzu | Nashi pear | cucumber

Parsley root velouté  
Wild mushroom praline | chives

St. Pierre  
Caviar beurre blanc | cauliflower |

Miéral duck breast  
Port wine | butternut squash | almond

Banana  
Oabika | Tonka beans

Petit fours



219 €  
excluding drinks

## **Fondue Evenings at the Black Forest**

*28th and 29th December*

*Flößerhütte Neuhaus*

Balik salmon | marinated frisée lettuce  
champagne dressing | spring onion cream

Traditional cheese fondue  
La Ratte potatoes | oven fresh country bread  
homemade pickles | rosemary ham

Apricot dumplings | apricot roast | butter crumble

100 € per person  
Drinks and transfer excluded

250 € per person  
drinks and transfer included







2023

**New Years Eve**

*Saturday, 31st December*  
*Orangerie*

**Seafood Buffet**

Treasures of the Sea

Velouté of european lobster  
Sea grape | small crustacean ravioli

Slice of breton halibut  
Kohlrabi | Osietra caviar

Fillet of Alb-valley veal in crispy bread coat  
Smoked celery | Pom Dauphine | Périgord truffle jus

Variety of exquisite desserts

349 €  
excluding drinks



## WINTERGARTEN

### **News Years Eve**

*Saturday, 31st December*

*Wintergarten Restaurant*

Amuse Bouche

Atlantic lobster

Fly mango | algae | lemongrass

Velouté of black salsify

Foie gras | egg | parsley foam

Breton sea bass

Caviar | Topinambur | Sea grapes

Wagyu beef fillet

Crosnes | winter truffle | beech mushrooms

Citrus fruits

Champagne | Macadamia

Petit fours

265 €  
excluding drinks

*Let's  
celebrate!*



## **New Years Eve**

*Saturday, 31st December*

*Fritz & Felix Restaurant*

Ivory King salmon

Leek vinaigrette | cucumber | coastal greens

Buffalo Burrata & Diamond caviar

Coloured beets | persimmon | dill

Lobster bisque

Fregola sarda | coconut | harissa

Norwegian scallop

Foamed vanilla-beurre-noisette | cauliflower

Alb Valley Dry Aged Veal Saddle

Périgord Truffle | Pommes Anna | artichoke

Gianduja Tart

Caramelised country milk ice cream

Spiced cumquats

219 €

excluding drinks

happy ho ho



[www.brenners.com](http://www.brenners.com)