



# 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

### Breton scallop



edamame | ginger | lime caviar

### Artichokes velouté



salted lemon | poached quail egg

### Atlantic lobster

Perigord truffle | pearl onion | hollandaise

### Local saddle of venison

flower sprouts | hand-scraped spaetzle | cranberry

### Apple confit



miso caramel | puff pastry | kalamansi sorbet

## Petit Fours

Menu 5 courses € 145

Menu 4 courses € 130  
(Scallop | Velouté | Venison | Apple confit)

Menu 3 courses € 115  
(Scallop | Venison | Apple confit)

## WINE PAIRING

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

### **2017 Riesling Feigenwäldchen Buntsandstein**

Weingut Kopp | Klostergut Fremersberg  
Ortenau | Baden

### **2021 Chablis Terroir de Chablis**

Patrick Piuze  
Chablis | Burgundy

### **2018 Pinot Gris Zellberg**

Domaine Ostertag  
Alsace | France

### **2015 Spätburgunder Ihringer Winklerberg Großes Gewächs**

Dr. Heger  
Kaiserstuhl | Baden

### **2016 Wehlener Sonnenuhr**

Riesling Spätlese  
Joh. Jos. Prüm | Mosel

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

### **Baden field lettuce**

Perigord truffle | brioche croutons | fried potato vinaigrette

€ 23

### **Breton scallop**



edamame | ginger | lime caviar

€ 34

### **Tatar of albtal beef filet**



miso cream | Roscoff onion | belper tuber



€ 35

### **Delice from Hokkaido pumpkin**



Granny Smith | buttermilk

€ 26

## SOUPS

### **Lobster bisque**

crustacean tortellini | tarragon

€ 24

### **Artichokes velouté**



salted lemon | poached quail egg

€ 22

## INTERMEDIATE COURSES

### **Atlantic lobster**

Perigord truffle | pearl onion | hollandaise

€ 42

### **Duet of the Mieral dove**

Pied de Mouton | artichoke | La Perle Noire

€ 41

## VEGETARIAN

### **Braised eggplant**



charolais cheese | salsify | fermented garlic

€ 35

### **Homemade fettuccine**



Light truffle nage

€ 41

sliced at the table

Perigord Truffle

(per gram of truffle € 9)

## FISH



### **Breton halibut and north sea crabs**

sea urchin beurre blanc | leek puree | edamame



€ 54

### **Winter cod**

colorful beets | hazelnut crust | horseradish

€ 53

## MEAT

### **Local saddle of venison**

flower sprouts | hand-scraped spaetzle | cranberry

€ 54

### **“Zwiebelrostbraten” of Wagyu beef**

potato hash browns | smoked bacon | braised Roscoff onion

€ 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

**Apple confit** 

miso caramel | puff pastry | kalamansi sorbet

€ 20

**Bollenhut** 

Original Beans chocolate | cherries

€ 20

**Blood orange mousse**   

earl grey | macadamia

€ 20

**Brenners apple pancake** 

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

€ 21

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

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

€ 21 per Person



*Gluten-free*



*Lactose-free*



*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:*

### ***Kaffesack 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.*