

2026

Menus Christmas & New Year's Eve



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN

Christmas Goose

11.11. to 23.12.2026



Oldenburg Four-Grain Goose, Carved at the Table
Spiced Red Cabbage | Potato Dumplings | Baked Apple
Glazed Chestnuts | Goose Jus

€299 for 4 people

Our Christmas goose is prepared exclusively upon advance reservation.

*To ensure the best possible dining experience,
we kindly ask you to place your order at least 24 hours
prior to your preferred reservation time by calling +49 7221 900 890.*

*Thank you for your understanding.
We look forward to welcoming you.*

The Wintergarten Restaurant Team

Let us bring the festive spirit to your home.

Our traditional Christmas goose with
accompanying side dishes, is delivered
by taxi free of charge within
Baden-Baden city limits.

€269 for 4 people

Advent Afternoon Tea

06.12.2026 to 06.01.2027

During the festive Advent season, enjoy our Christmas-themed Brenners Afternoon Tea featuring exquisite treats from our in-house patisserie.

Look forward to lovingly crafted holiday pastries, wintery flavors, and exquisite tea specialties.
Accompanied upon request by a glass of champagne for a particularly festive moment of indulgence.



Christmas Eve

24.12.2026

M E N U

Amuse-Bouche

Flambéed Balfegó Tuna
Pickled kohlrabi | Avocado | Sesame vinaigrette

Chestnut Velouté
Périgord truffle | Cranberry

Breton St. Pierre
Parsnip | Pickled radish | Saffron fumet

Challans Duck Délice
Hokkaido Pumpkin | Dates | Mocha Jus

Star Anise Composition
Spiced Cherries | Valrhona Chocolate

Petit Four

€249 per person

Christmas Day

25.12.2026

M E N U

Amuse-Bouche

Breton Scallops
Edamame | Nashi Pear | Ginger Vinaigrette

Black-Feather Chicken Consommé
Sot-l'y-laisse | Root Vegetable Mosaic

Atlantic sole
Almonds | Wild broccoli textures | Gillardeau oysters

Albtal beef fillet
Roasted Jerusalem artichokes | Tropea onions | Truffle Jus

Mandarin sorbet
Ceylon cinnamon | Rice pudding

Petit four

€249 per person

Boxing Day

26.12.2026

M E N U

Amuse-Bouche

Atlantic Lobster

Carrot purée | Pickled cauliflower | Madagascar vanilla

Velouté of Oldenburg Goose

Clementine | Crispy strudel

Sliced Breton Turbot

Chervil root | Watercress | Imperial caviar

Duet of Local Venison

Pommes Macaire | Red Cabbage | Pear Jus

Gingerbread Panna Cotta

Blood Orange | Pecan

Petit Four

€249 per person

New Year's Eve

31.12.2026



M E N U

Amuse-Bouche

Norwegian King Crab

Grapefruit | Smoked almonds | Buttermilk

Miéral Duck Délice

Granny Smith | Assorted beets | Piedmont hazelnuts

Atlantic Carabinero

Cuttlefish | Sea grapes | Pak choi

Kagoshima Wagyu Beef Fillet

Périgord truffle | Black salsify | Beech mushrooms

Citrus Pavlova

Fir | Bollinger champagne ice cream

Petit Four

€349 per person

Christmas Eve

24.12.2026

CHEF-CHOICE-MENU

Spekulatius Salmon
Beets | Kumquat | Kalamansi Ice Cream

Porcini Mushroom Essence
Venison Lardo Dim Sum | Spring Leeks

Dry-Aged Duck
Red Cabbage Kimchi | Sweet Potato

Albtäler Beef Tenderloin & Périgord Truffle
Truffle Jus | Brioche Dumplings | Spiced Carrots

Piura Porcelana Chocolate Tart
Brazil Nuts | Spruce | Mandarin Orange

€185 per person

New Year's Eve

31.12.2026

M E N U

Local Arctic Char
Carrot | Mandarin Orange | Yuzu Kosho | Buckwheat

Potato Mille-Feuille & Truffle
Parsnip | Parmesan

Grilled Lobster
Vanilla Beurre Blanc & Vin Jaune | Winter Asparagus

Irish Wagyu Sirloin
Madeira Jus | Jerusalem Artichoke | Treviso

“Noir” Vanilla Cream
Osciètra Caviar | Apple | Tarragon

€249 per person

Christmas Eve

24.12.2026

M E N U

Balfegó Tuna
Truffle | Daikon Radish | Buttermilk

Pan-Seared Ikejime Sea Bass Fillet
Sand Carrot | Lemongrass Nage

Miéral Duck Duet
Truffled Black Salsify | Fondant Potato

Gravensteiner Apple Parfait
Cinnamon Crèmeux | Toasted Almonds

€205 per person



New Year's Eve Gala

31.12.2026

M E N U

Scallop Carpaccio from the North Sea
Quince | Avocado | Sea Greens

Dombes Quail Essence
Ravioli | Gold Flakes

Sautéed Breton Lobster Tail
Sugar Snap Peas | Caviar Beurre Blanc

US Prime Beef Fillet under a Herb Crust
Jerusalem artichoke | Beech mushrooms | Winter truffle

White Chocolate Gâteau with Black Forest Fir
Toasted macadamia nuts | Champagne rice

€450 per person



BRENNERS PARK-HOTEL & SPA

BADEN-BADEN

If you have any questions about the events, please feel free to contact our concierge.
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OETKER HOTELS

Masterpiece Collection