

— 2026 —
VEGETARIAN



Menus Christmas & New Year's Eve



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN

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

MENU

Amuse-Bouche

Braised Winter Kohlrabi
Tarragon | Avocado | Sesame Vinaigrette

Chestnut Velouté
Périgord Truffle | Cranberry

Parsnip Duet
Mandarin Orange | Pickled Radish | Saffron

Hokkaido Pumpkin Delice
Baby Spinach | Dates | Mocha

Star Anise Composition
Spiced Cherries | Valrhona Chocolate

Petit Four

€249 per person

Christmas Day

25.12.2026

MENU

Amuse-Bouche

Marinated Lamb's Lettuce
Champagne Vinaigrette | Piedmont Hazelnuts | Périgord Truffles

Wild Mushroom Consommé
Poached Quail Egg | Root Vegetable Mosaic

Stuffed Gnocchi
Almonds | Textures of Wild Broccoli | Menton Lemon

Braised BBQ Celery
Roasted Jerusalem Artichokes | Tropea Onions | Roasted Vegetable Jus

Mandarin Orange Sorbet
Ceylon Cinnamon | Rice Pudding

Petit Four

€249 per person

Boxing Day

26.12.2026

MENU

Amuse-Bouche

Sand Carrot Tartare
Chervil Cream | Pickled Cauliflower | Madagascar Vanilla

Nutmeg Squash Velouté
Clementine | Crispy Strudel

Leek Mosaic
Chervil Root | Watercress | Field Caviar

Chestnut Gateau
Pommes Macaire | Red Cabbage | Pear

Gingerbread Panna Cotta
Blood Orange | Pecan

Petit Four

€249 per person

New Year's Eve

31.12.2026



MENÜ

Amuse-Bouche

Delice from Bunte Beete
Grapefruit | Smoked almonds | Buttermilk

Winter Asparagus Velouté
Fermented Walnut | Menton Lemon

Homemade Tagliatelle
Pak Choi | Sea Grapes | Tomato Foam

Acquerello Risotto
Périgord Truffle | Salsify | Beech Mushrooms

Citrus Pavlova
Fir | Bollinger Champagne Icecream

Petit Four

€349 per person

Christmas Eve

24.12.2026

CHEF-CHOICE-MENU

Colorful Beets
Speculoos | Kumquat | Kalamansi Ice Cream

Porcini Mushroom Essence
Wild Mushroom Dim Sum | Spring Leeks

Grilled Chicory
Red Cabbage Kimchi | Sweet Potato

Dry-Aged Celery & Périgord Truffle
Truffle Jus | Brioche Dumplings | Spiced Carrots

Chocolate Tart
Brazil Nuts | Spruce | Mandarin Orange

€185 per person

New Year's Eve

31.12.2026

MENU

Silken Tofu
Carrot | Mandarin Orange | Yuzu Kosho | Buckwheat

Potato Mille-Feuille & Truffle
Parsnip | Parmesan

Grilled Leek Hearts
Vanilla Beurre Blanc & Vin Jaune | Winter Asparagus

Dry-Aged Celery
Madeira Jus | Jerusalem Artichoke | Treviso

Vanilla Cream "Noir"
Apple | Tarragon

€249 per person

Christmas Eve

24.12.2026

MENU

Colorful Beets
Truffles, Daikon Radish, Buttermilk

Sand Carrot Composition
Field Caviar, Lemongrass Nage

Baked Black Salsify
Truffles | Fondant Potato | Hazelnuts | Vin Jaune Sauce

Gravensteiner Apple Parfait
Cinnamon Crèmeux, Toasted Almonds

€205 per person



New Year's Eve Gala

31.12.2026

MENU

Winter kohlrabi
Quince | Avocado | Sea greens

Essence of Sicilian Tomato
Ravioli | Gold Flakes

Organic Free-Range Egg
Peas | Nut Butter Espuma | Brioche

Jerusalem Artichoke
Beech Mushrooms | Winter Truffles | Leeks | Vin Jaune

White Chocolate Cake with Black Forest Fir
Toasted Macadamia Nuts | Champagne Icecream

€450 per person

OETKER HOTELS

Masterpiece Collection



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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