



WINTERGARTEN

WELCOME

to 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

Terrine of Local Game



Dried Fruit | Pistachio | Mulled Wine

French Lobster Bisque

Crustacean Tartare | Brown Butter

Delice of Challans Duck



Brenners Honey | Parsnip | Flower Sprouts

Local beef fillet

Roscoff onions | Parsley ravioli | Barbecue jus

Walnut Parfait

Kumquat | Guania Chocolate

Petit fours

Menu in 5 courses €145

Menu in 4 courses €130

(Terrine of Local Game | French Lobster Bisque | Beef fillet | Walnut)

Menu in 3 courses €115

(Terrine of Local Game | Beef fillet | Walnut)

WINE PAIRING

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

2021 Riesling Fuchsmantel

Winery Karl Schäfer
Bad Dürkheim | Pfalz | Germany

2022 La Soufrandiere Pouilly Vinzelles

Les Quarts Burgundy
Burgundy | France

2022 Pinot Gris Achkarren Schlossberg

Winery Dr. Heger
Ihringen Kaiserstuhl | Baden | Germany

2020 Zinfandel

Limerick Lane | California | USA

2016 J. J. Prüm Wehlener Sonnenuhr

Riesling late harvest
Mosel | Germany

Wine pairing 5 courses €90

Wine pairing 4 courses €80

Wine pairing 3 courses €70

The listed wines are also available by the glass.
Our service team will be pleased to assist you individually.

RECOMMENDATIONS

Steak Tatar from Simmental beef



we prepare this experience for you at the table



Starter €35

80 g Steak Tatar from Simmental beef | French baguette

Main course €55

180 g Steak Tatar from Simmental beef | Roasted potatoes or French fries



Brenners Gourmet Slice

Simmental beef fillet

€29

Enjoy Brenners Gourmet Slice
with Imperial Caviar

30 g | €189

50 g | €299

100 g | €565



Imperial Caviar

Blinis | classic side dishes

we prepare this experience for you at the table

50 g | €285

STARTERS

Baden Field Salad

Williams Pear | Potato-Champagne Vinaigrette | Roasted Bacon

€28

Breton lobster salad

Garden cucumber | Tarragon mayonnaise | Chickweed

€37

Terrine of Local Game

Dried Fruit | Pistachio | Mulled Wine

€35

Composition of Colorful Beetroot

Mandarin | Caramelized Feta | Amaranth

€29

SOUPS

Chestnut Velouté

Burgundy Truffle | Lingonberry

€23

French lobster bisque

Crustacean tartare | Nut butter

€25

INTERMEDIATE COURSES

Atlantic king crab

Young leek | Cauliflower | Vanilla vinaigrette

€41

Delice of Challans Duck

Brenners Honey | Parsnip | Flower Sprouts

€38

VEGETARIAN

Truffled Winter Squash

Sweet Potato | Young Spinach | Roasted Vegetable Jus

€40

Homemade Ravioli

Roquefort | Fermented Walnut | Port Wine Pear

€42

FISH

Breton Loup de mer

Watercress | Jerusalem Artichoke | Beurre Rouge

€52

Confit Winter Cod

Chervil Root | Savoy Cabbage Roll | Lemon Beurre Blanc

€46

MEAT

Local beef fillet

Roscoff onions | Parsley ravioli | Barbecue jus

€56

Saddle of Venison Baden-Baden

Wild Brussels Sprouts | Hand-Scraped Spätzle | Spiced Jus

€52

Original Wiener Schnitzel

Regional potato cucumber salad | Hand stirred cranberries

€46

CHEESE

Selection of Affineur Antony 

€29

DESSERT

Walnut Parfait 

Kumquat | Guania Chocolate

€20

Elstar baked apple   

Alomand | Cinnamon ice cream

€20

Poached Williams pear 

Plums | speculoos

€20

Brenners apple pancake 

Sour cream ice cream
(preparation time: 15-20 minutes)

€21

Ice cream souffle Stéphanie (for 2 persons) 

Raspberry sauce
(preparation time: 15-20 minutes)

€21 per person



Gluten-free



Lactose-free



Vegetarian

*For exact information about allergens and additives,
in our dishes, please speak to our service staff.*