

Christmas & New Year's Eve

- 2025 -



BRENNERS PARK-HOTEL & SPA

BADEN-BADEN



The most festive time of the year

This year, in particular, as we are able to welcome our guests back in full after the renovation, the anticipation for the Christmas season is especially high.

Look forward to enjoyable festive days with sophisticated menus in our restaurants, nestled in the magnificent backdrop of Baden-Baden – a place where tranquillity and festive atmosphere merge in perfect harmony.

We cordially invite you to join us on a splendid journey through the holidays – in our traditional grand hotel, which now shines in new splendour.

Sincerely,
Yours

Stephan Bösch
Managing Director





Christmas goose

11.11. to 23.12.

Oldenburg 4-grain goose carved at the table
Spiced red cabbage | potato dumplings | baked apple
Glazed chestnuts | goose jus

€299 for 4 people

*We serve our goose exclusively upon advance order.
Please let us know at least 24 hours
before your desired reservation time
by calling 00 49 7221 900 890
when we can welcome you to our restaurant.*

*Thank you very much for your understanding.
Your Wintergarten Restaurant Team.*



Goose taxi for your convenience.
Delivery within the city limits of
Baden-Baden is free of charge.

Goose with side dishes
€269 for 4 people

RESTAURANT
Wintergarten



Christmas Eve

24.12.2025

Amuse-Bouche

Atlantic king crab tartare
Buttermilk | marinated grapefruit | brazil nuts

Oldenburg goose velouté
Ceylon cinnamon | mandarin

Breton turbot
Crème fraîche | winter leek | Imperial Caviar

Fillet of Albtal beef
Roasted parsnip | truffle Pommes Anna
Nut butter hollandaise

Bûche de Noël
Speculoos | cassis

Petit fours

5-course menu | €249 per person

Christmas Day

25.12.2025

Amuse-Bouche

Local venison pâté
Cranberries | Piedmont hazelnuts | banyuls

Atlantic lobster bisque
Lemongrass | lobster pouch

Breton scallops
Sand carrots | chicory | orange

Composition of Challans duck
Black salsify | dates | mocha jus

Poached Williams pear
White port wine | mascarpone

Petit fours

5-course menu | €249 per person

RESTAURANT
Wintergarten

Boxing Day

26.12.2025

Amuse-Bouche

Marinated bluefin tuna
Winter kohlrabi | edamame | sesame

Consommé of Dôme quail
Julienne vegetables | small Maultaschen

Atlantic lobster
Watercress | lardo | balsamic lentils

Duet of local venison
Pommes fondant | flower sprouts | pear jus

Gingerbread parfait
Blood orange | fir tree

Petit fours

5-course menu | €249 per person

New Year's Eve

31.12.2025

Amuse-Bouche

Mousse de canard
Liquorice root | sea buckthorn | pistachio

Atlantic Carabinero
Sea grapes | olivetti tomato
Shellfish broth

Breton St. Pierre
Sautéed savoy cabbage | colourful beetroot
Caviar beurre blanc

Duet of US Prime Wagyu beef fillet
Pied de Mouton | port wine ravioli
Périgord truffle

Bollinger champagne
Gravenstein apple | rosehip

Petit fours

5-course menu | €349 per person

Orangerie



Christmas Eve

24.12.2025

Yellowtail composition
Blood orange | daikon | pistachio

Velouté of winter asparagus
Périgord truffle | nut butter

Duet of Oldenburg goose
Small brioche dumpling | chestnuts
Brussels sprout leaves | cranberry jus

Brenner's baked apple
Pecan nut | Rémy Martin

4-course menu | €205 per person

New Year's Eve

31.12.2025

Atlantic lobster salad
Pomelo | frisée tips | vanilla vinaigrette

Double oxtail consommé
Profiterole | gold leaf

Confit turbot
under a crust of herbs and marrow bones
Caviar | jerusalem artichoke | chive oil

Veal fillet 'Rossini'
Celery mousseline | port wine shallots
Périgieux sauce

Bollinger champagne
Macadamia nuts | spiced cherries

5-course menu | €450 per person
including champagne aperitif

New Year's Eve

31.12.2025

Amuse-Bouche

Buffalo burrata & Ossietra caviar
Mango | Piedmont hazelnuts | chives

Yellowtail mackerel
Buttermilk | horseradish | apple and wood sorrel sorbet

Breton turbot & pulled lobster
Sea urchin and lobster nage | edamame

Beef Wellington with Koji-aged fillet
Périgord truffle | celery

Caramelised white chocolate
Persimmon | sea buckthorn

Petit fours

5-course menu | €266 per person

Let's Celebrate

Gift Voucher



Heartfelt gifts full of joy from Brenners.
Surprise your loved ones with a voucher for special moments.

Whether it's an exclusive overnight stay, a romantic dinner
or a relaxing massage ritual – with our Brenners vouchers
you can give the gift of pure joy.

Visit our online voucher shop at www.brenners.com.
We will create the voucher for you against advance payment (credit card or bank transfer).

We are also happy to advise you by telephone on 00 49 7221 900 801
or in writing by email at reception.brenners@oetkerhotels.com





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