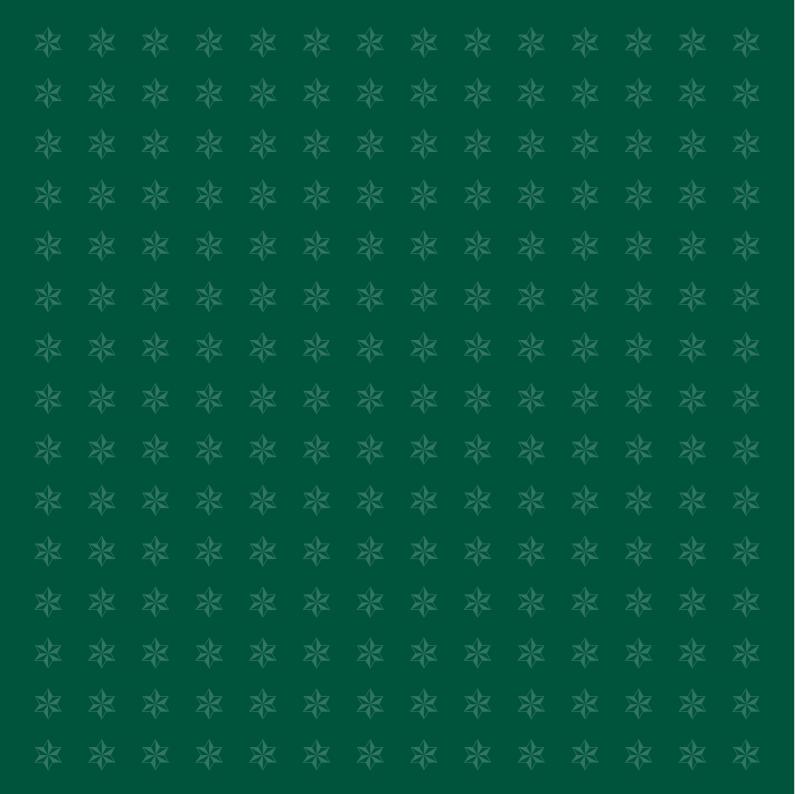
## Christmas & New Year's Eve

- 2025 -









#### 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



# Wintergarten



## 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



#### Christmas Eve

24.12.2025 **—** 

Christmas Day

25.12.2025 -

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

Amuse-Bouche

Local venison pâté Cranberries | Piedmont hazelnuts | banyuls

> Atlantic lobster bisque Lemongrass | lobster pouch

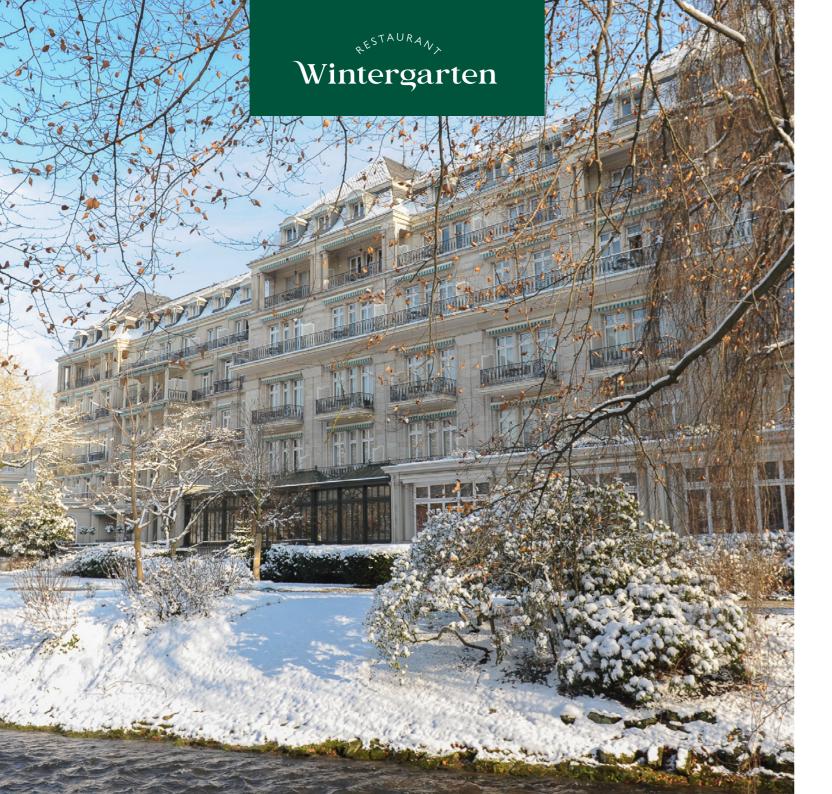
Breton scallops
Sand carrots | chicory | orange

Composition of Challans duck Black salsify | dates | mocha jus

Poached Williams pear White port wine | mascarpone

Petit fours

5-course menu | €249 per person



# **Boxing Day**

- 26.12.2025 <del>---</del>

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



#### 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
Périgueux 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

# 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

