

RESTAURANT

Wintergarten

Overlooking the world-famous Lichtentaler Allee and bathed in natural sunlight, the Wintergarten restaurant and its park terrace are a breathtaking place to dine. The restaurant stands for fine dining with regional character and subtle French accents. Seasonally selected products characterize our changing specialties, complemented by timeless classics such as our steak tartare, prepared at your table.

Your Wintergarten team





Seasonal menu

Atlantic lobster

Asparagus Tips | Pickled Radish | Tarragon Mayonnaise

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Duo of Local Lamb

Bean Cassoulet | Pommes Macaire | Wild Garlic

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Strawberry Entremet

Basil | Yogurt

€119 p. p.

Wine pairing

Three-course wine pairing €70 per person.
Our service team will be happy to recommend
the perfect wine pairing.





Classic

Simmental beef steak tartare
We prepare this dish for you at your table.

Starter 80 g | Main course 160 g
€35 | €55

Served with French baguette as a starter
Main course served with a choice of fried potatoes or French fries.

Imperial caviar
Blinis | classic side dishes

We prepare this experience for you at your table.
50 g | €285


Zürich-style sliced veal
Potato rösti | Mushrooms
€42

Wiener schnitzel
Potato and cucumber salad | Hand-stirred cranberries
€47





Starters

Endive salad 

Roasted macadamia | Wild asparagus | Rhubarb vinaigrette
€26

Marinated roast beef

BBQ mayonnaise | Purslane | Shallot vinaigrette
€34

Atlantic St. Pierre

Garden cucumber | Yuzu | Buttermilk
€38

Baked asparagus 

Wild strawberries | Avocado | Quail eggs
29 €

Flambéed scallops

Sand carrots | Chicory | Orange
€37

Soups

Velouté of white Baden asparagus 

Morels | Tarragon
€23

French lobster bisque

Lobster tartare | Menton lemon
€25





Main courses


Local beef fillet & Atlantic lobster
Pommes Dauphine | Perigord truffles | Nut butter hollandaise
€67

Crepinette of Bresse chicken
Poveraden | Datterino tomatoes | Morel cream sauce
€49

Breton turbot
Büsum shrimp | Braised leek | Crustacean foam
€57

Medallion of monkfish
Spiced couscous | Pointed pepper | Lemon beurre blanc
€49

Onsen egg 
Wild garlic | Potato risotto | Field caviar
€38

Homemade tagliatelle 
Scamorza | Zucchini | White tomato
€41







Cheese


Selektion feinsten Rohmilchkäse
from affineur Antony
€29

Desserts

Rhubarb gâteau 
Raspberry | Vanilla
€20

Mille-feuille of salted caramel 
Brazil nut | Tonka bean
€20

Brenner's apple pancakes 
Sour cream ice cream
€22

Stéphanie ice cream soufflé 
Raspberry coulis
(Serves 2 or more, preparation time 15-20 minutes)
€22 per person



Vegetarian

For precise information about allergens in our dishes, please speak to our service staff.