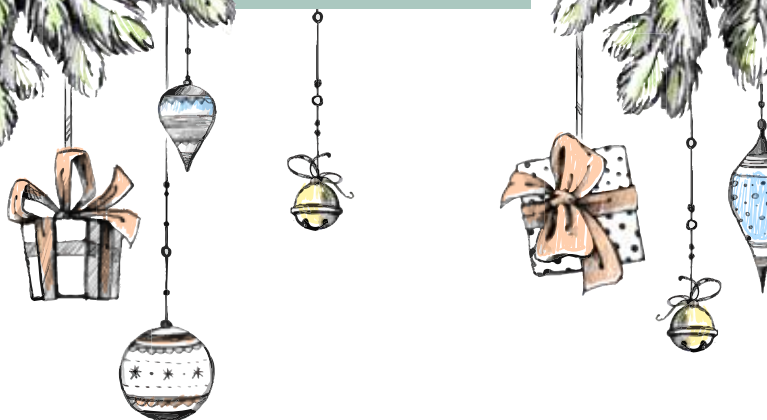


2024



*It's finally  
Christmas again*

*Christmas & New Year's Eve  
at Brenners*



BRENNERS PARK-HOTEL & SPA  
BADEN-BADEN

2024 | 2025



*Dear guests,*

Oh, how wonderful  
the anticipation of Christmas is!

In this magical time of year, when hearts shine brighter and joy can be felt everywhere, we warmly invite you to experience the culinary delights of the winter holiday season with us.

Our culinary team, led by Chef Stefan Naatz, has carefully and creatively crafted exclusive menus that perfectly complement this special time. Even though our main building is currently being modernized for you, the festive charm at Brenners remains unbroken.

We can hardly wait to offer you an oasis of peace and reflection in our lovingly decorated winter garden, even during times of change.

Your gracious and festive hosts



WINTERGARTEN

**Nov 11 to Dec 23**

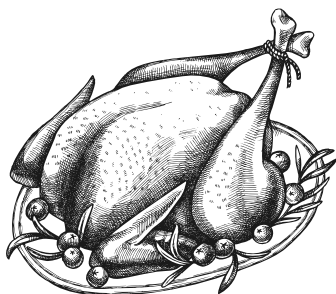
# *Christmas Goose*

## **Oldenburg 4-Grain Goose**

Carved tableside

Spiced red cabbage | potato dumplings | baked apple  
glazed chestnuts | goose jus

€299 for 4 people



We serve our goose exclusively by pre-order.

Please let us know at least 24 hours before your  
desired reservation time by calling 07221 900 890  
to arrange your visit.

We sincerely thank you for your understanding.

**Dec 24, 2024**

# *Christmas Eve*

## **Amuse Bouche**

### **Terrine of Stubble Goose**

Quince | Dark Chocolate | Butter Brioche

### **Atlantic Lobster Bisque**

Sepia Ravioli | Lobster Tartare

### **Tranche of Turbot**

Parsnip | Leek Fondue | Saffron

### **Dry-Aged Label Rouge Black Feather Chicken**

Roasted Jerusalem Artichoke | Périgord Truffle  
Port Wine Jus

### **Petite Sweetness of Speculoos & Mascarpone**

Clementine | Pecan Nut

## **Petit Fours**

€249 p.p



**Dec 25, 2024**

# *1st Christmas Day*

## **Amuse Bouche**

### **Delight of Atlantic Shrimp**

Edamame | Smoked Almond | Ginger Vinaigrette

### **Velouté of Nutmeg Pumpkin**

Mandarin | Sot-l'y-laisse

### **Breton Saint Pierre**

Sand Carrot | Pickled Radish | Macadamia

### **Venison Rack from Local Hunt**

Brussels Sprouts | Pommes Macaire  
Lingonberry Jus

### **Mont-Blanc Cake**

Blackcurrant | Vanilla

## **Petit Fours**

€249.- p. p.

**Dec 26, 2024**

# *2nd Christmas Day*

## **Amuse Bouche**

### **Smoked Scallops**

Bergamot | Nashi Pear | Cucumber

### **Consommé Double**

Root Vegetables | Organic Egg Ravioli

### **Atlantic Lobster**

Pea Mousseline | Wild Cauliflower  
Vanilla Beurre Blanc

### **Duet of Mieral Duck**

Spiced Cherries | Celery | Chestnut Soufflé

### **Cinnamon Parfait**

Buckwheat | Williams Pear

### **Petit Fours**

€249.- p. p.



**Dec 31, 2024**

# *New Year's Eve*

## **Amuse Bouche**

### **Delight of Gillardeau Oysters**

Kafir Lime | Avocado | Imperial Caviar

### **Norwegian King Crab**

Young Fennel | Watercress | Sea Grapes

### **Line-Caught Sea Bass**

Textures of Wild Broccoli | Almond | Black Salsify

### **US Prime Wagyu Beef Fillet and Blue Lobster**

Roscoff Onion | Potato Baumkuchen

Périgord Truffle

### **Gâteau with Brenners Honey**

Bollinger Champagne | Grapefruit

## **Petit Fours**

€329 p. p.

*"Oh, how wonderful it is  
when it's Christmas!  
I only wish that it could be  
Christmas a little more often."*

Astrid Lindgren

[www.brenners.com](http://www.brenners.com)



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