



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

Alb Valley veal in aspic

Pickled vegetables | pumpernickel | remoulade sauce

Flamed yellowfin tuna

Coriander mayonnaise | Pickled kohlrabi | Sesame vinaigrette

Composition of Imperial quail

Olive | Artichoke | Rocket

Breton turbot

Crème fraîche | leek mosaic | Büsum prawns

Douceur of passion fruit

Florentine | Vanilla

Petit fours

Menu in 5 courses €145

Menu in 4 courses €130
(veal | tuna | turbot | passion fruit)

Menu in 3 courses €115
(veal | turbot | passion fruit)

WINE PAIRING

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

2014 Viognier

Weingut Dr. Heger
Ihringen Kaiserstuhl | Baden

2022 La Soufrandiere Pouilly Vinzelles

Les Quarts Burgund
Frankreich

2021 Grauburgunder Achkarren Schlossberg

Weingut Dr. Heger
Ihringen Kaiserstuhl | Baden

2010 Chianti Classico Grand Selezione

Eamiglia Losi
Toskana | Italien

2006 Domaine Weinbach

Gewürztraminer Grand Cru
Alsace | Frankreich

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

White asparagus salad



Avocado | Olivetti tomatoes | Tarragon vinaigrette

€26

Flamed yellowfin tuna



Coriander mayonnaise | Pickled kohlrabi | Sesame vinaigrette

€36

Alb Valley veal in aspic



Pickled vegetables | pumpernickel | remoulade sauce

€33

Baden asparagus au gratin

Quail eggs | Rhubarb | Brioche croutons

€29

SOUPS

Atlantic lobster stock



Lemongrass | Spring leek

€24

Velouté of white asparagus spears

Menton lemon | Tarragon

€22

INTERMEDIATE COURSES

Atlantic Tristan lobster



Young peas | Chicory | Orange butter Nage

€39

Composition from the Imperial Quail

Olive | Artichoke | Rocket

€39

VEGETARIAN

Acquerello risotto



Baden asparagus | Puntarelle | Aged parmesan

€42

Homemade ravioli



Burrata di bufala | Pine nuts | Basil

€42

FISH

Breton turbot

Crème fraîche | Leek mosaic | Büsum prawns

€54

Label Rouge Salmon



Celery | Cucumber | Granny Smith

€48



MEAT

Local fillet of beef & Atlantic lobster

Potato hashbrown | Spring vegetables | Bernaise

€71

Back of Limousin lamb

Wild garlic | Pommes fondant | Morel

€51

Original Wiener Schnitzel



Regional potato cucumber salad | Hand stirred cranberries

€46



CHEESE

Selection of Affineur Antony cheese 

€29

DESSERT

Douceur from the passion fruit 

Florentine | Vanilla

€20

Poached rhubarb   

Granola | Strawberry

€20

Delice of Menton lemon 

Basil | Ricotta

€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.*