



WINTERGARTEN

WELCOME

in 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. In the best tradition of the gourmet destination Baden-Baden, Chef Alexander Mayer and his team meticulously create *Grande Cuisine* with selected local ingredients and a modern twist.

We wish you a memorable stay!



Alexander Mayer
Chef de Cuisine Wintergarten

&

The Wintergarten Team

LUNCH 12-14h

STARTERS

Lightly pickled Ikarimi salmon



with lemongrass, coconut, pineapple and macadamia

€ 32

Ox muzzle salad „Wintergarten“



with Périgord truffle, broccoli, tonburi,
frisée salad and roasted shallots

€ 29

Lukewarm salad of white and green asparagus



with Provençal olive oil, sage, aged pecorino
Penja pepper and pine nuts

€ 26

INTERMEDIATE COURSES

Norway lobster baked in tempura

with saffron miso foam, avocado cream
and furikake on edamame fondue

€ 39

as a main course: € 71

Foie Gras „Heaven and Earth“

roasted foie gras with caramelized soy shallots
and Golden Delicious compote on potato mousseline

€ 32

Foamed velouté of Baden asparagus



with asparagus raviolo, turmeric, orange and Belper tuber

€ 21

VEGETARIAN

Fregola Sarda „served like a risotto“



with tomato textures, scamorza
and caramelized smoked almonds

€ 28

Composition of Baden asparagus and fresh morels



with pistachio vinaigrette, Kratzete, tonburi
and spring herbs

€ 39

FISH

Confit wild anglerfish



with verbena foam, guanciale, parsley root
and thick beans

€ 40

Salmon trout from Baden-Baden



with pistachio vinaigrette, summer squash, artichokes
and taggiasca olive

€ 34

MEAT

Composition of Palatinate lamb



back with purple curry jus, couscous, chickpeas and apricot
topside ragout with salt lemon and greek yogurt

€ 41

Duck breast from the Challans and Baden asparagus



with lukewarm elderflower vinaigrette, smoked duck ham,
Kratzete and spring herbs

€ 39

CHEESE

Diablotin of homemade sourdough bread and Roquefort „Papillon“ 

with banyuls reduction, fresh grapes
and caramelized walnuts

€ 23

DESSERT

Textures of domestic strawberry 

with greek yogurt, cornflakes and basil granité

€ 18

Braised rhubarb 

with white chocolate foam, yuzu and tarragon sorbet

€ 20

Piedmont hazelnut 

with sour cherry, espresso, amaranth and Nougat

€ 19

Sorbet variation „Oos-Rocks“   

€ 17

BRENNERS CLASSICS

Mixed seasonal lettuce



with raspberry vinaigrette, fresh grapes,
roasted nuts & seeds

€ 19

Original Wiener Schnitzel

with potato-cucumber salad and cranberries

€ 41

Brenners apple pancake



with sour cream ice-cream
(Preparation time: 15-20 minutes)

€ 19

Ice-cream soufflé Stéphanie (for 2)



with raspberry coulis
(Preparation time: 15-20 minutes)

€ 19 per person

The story of the ice-cream soufflé Stéphanie:

*The origin of this delicious creation of ice-cream, fruit & cream
goes back far more than 100 years.*

*Camille Brenner, who inherited the hotel from his father in 1881,
named this sweet temptation after his daughter Stéphanie,
who loved this dessert and enjoyed it at every possible opportunity.*

*Even after more than 100 years, people still enjoy and love
our ice-cream soufflé Stéphanie.*

DINNER 18-22h

„STRASBOURG – BADEN-BADEN“

Prolog

Ox muzzle salad „Wintergarten“



with Périgord truffle, broccoli, tonburi,
frisée salad and roasted shallots

€ 29

Norway lobster baked in tempura

with saffron miso foam, avocado cream
and furikake on edamame fondue

€ 39

as a main course: € 71

Salmon trout from Baden-Baden



with pistachio vinaigrette, summer squash, artichokes
and taggiasca olive

€ 39

Duck breast from the Challans and Baden asparagus



with lukewarm elderflower vinaigrette, smoked duck ham,
Kratzete and spring herbs

€ 39

**Diablotin of homemade sourdough bread
and Roquefort „Papillon“**



with banyuls reduction, fresh grapes
and caramelized hazelnuts

€ 23

Textures of domestic strawberry



with greek yogurt, cornflakes and basil granité

€ 18

Epilog

Tasting menu 6 courses € 165

Discovery journey 4 courses € 105
(Ox muzzle salad / Salmon trout / Duck / Strawberry)

Excursion 3 courses € 85
(Ox muzzle salad / Duck / Strawberry)

„INNOVATION - TRADITION“

Prolog

Lightly pickled Ikarimi salmon

with lemongrass, coconut, pineapple and macadamia

€ 32

Foie Gras „Heaven and Earth“

roasted foie gras with caramelized soy shallots
and Golden Delicious compote on potato mousseline

€ 32

Confit wild anglerfish

with verbena foam, guanciale, parsley root
and thick beans

€ 40

Composition of Palatinate lamb

back with purple curry jus, couscous, chickpeas and apricot
topside ragout with salt lemon and greek yogurt

€ 41

Diablotin of homemade sourdough bread and Roquefort „Papillon“

with banyuls reduction, fresh grapes
& caramelized hazelnuts

€ 23

Piedmont hazelnut

with sour cherry, espresso, amaranth and Nougat

€ 19

Epilog

Tasting menu 6 courses € 165

Discovery journey 4 courses € 105
(Salmon / Foie Gras / Lamb / Piedmont hazelnut)

Excursion 3 courses € 85
(Salmon / Lamb / Piedmont hazelnut)

„ODE TO THE ASPARAGUS“

Prolog

Lukewarm salad of white and green asparagus

with Provençal olive oil, sage, aged pecorino
Penja pepper and pine nuts

€ 26

Foamed velouté of Baden asparagus

with asparagus raviolo, turmeric, orange and Belper tuber

€ 21

Fregola Sarda „served like a risotto“

with tomato textures, scamorza
and caramelized smoked almonds

€ 28

Composition of Baden asparagus and fresh morels

with pistachio vinaigrette, Kratzete, tonburi
and spring herbs

€ 39

Diablotin of homemade sourdough bread and Roquefort „Papillon“

with banyuls reduction, fresh grapes
& caramelized hazelnuts

€ 23

Braised rhubarb

with white chocolate foam, yuzu and tarragon sorbet

€ 20

Epilog

Tasting menu 6 courses € 145

Discovery journey 4 courses € 105
(Salad / Fregola Sarda / Composition of asparagus / Rhubarb)

Excursion 3 courses € 80
(Salad / Composition of asparagus / Rhubarb)

May we offer you some classics?

Sorbet variation „Oos-Rocks“



€ 17

Brenners apple pancake



with sour cream ice-cream
(Preparation time: 15–20 minutes)

€19.00

Ice-cream soufflé Stéphanie (for 2)



with raspberry sauce
(Preparation time: 15–20 minutes)

€19.00 per person

The story of the ice-cream soufflé Stéphanie:

The origin of this delicious creation of ice-cream, fruit & cream goes back far more than 100 years.

Camille Brenner, who inherited the hotel from his father in 1881, named this sweet temptation after his daughter Stéphanie, who loved this dessert and enjoyed it at every possible opportunity.

Even after more than 100 years, people still enjoy and love our ice-cream soufflé Stéphanie.



Glutenfree



Lactosefree



Vegetarian

For accurate allergens information in our dishes please ask our service team.

Our meals may contain the following additives:

A - gluten containing cereal

B - crustaceans

C - egg

D - fish

E - nuts

F - soy

G - milk, lactose

L - celery

M mustard

N - sesame

O - sulphides

P - lupine

R - molluscs