



# 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.

We wish you a memorable stay!



The Wintergarten-Team

# WINTERGARTEN MENU

Daily from 6 pm

## **Amuse Bouche**

### **Fine slices of Wagyu beef**

Pourpier | shallot vinaigrette | Dijon mustard

### **Lobster Bisque**

crustacean tortellini | tarragon

### **Alsace rabbit**

artichokes | Piedmont hazelnuts | apricots

### **Local saddle of venison**

flower sprouts | hand-scraped spaetzle | cranberry

### **Blood orange mousse**

earl grey | macadamia

## **Petit Fours**

Menu 5 courses € 145

Menu 4 courses € 130

(Wagyu beef | lobster bisque | saddle of venison | blood orange)

Menu 3 courses € 115

(lobster bisque | saddle of venison | blood orange)

## WINE PAIRING

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

**2017 Schloss Neuweier Riesling Mauerwein Großes Gewächs**

Ortenau | Baden

**2021 La Soufrandriere Pouilly Vinzelles**

Les Quarts | Burgundy

France

**2020 Ihringer Winklerberg Pagode Grauburgunder Großes Gewächs**

Stigler

Kaiserstuhl | Baden

**2016 Spätburgunder Ihringer Winklerberg Großes Gewächs**

Dr. Heger

Kaiserstuhl | Baden

**2019 Graacher Himmelreich**

Riesling Spätlese

Joh. Jos. Prüm | Mosel

Wine pairing 5 courses € 85

Wine pairing 4 courses € 75

Wine pairing 3 courses € 65

The listed wines are also available by the glass.  
Our service team will be pleased to assist you individually.

## STARTERS

### **Baden field lettuce**

Perigord truffle | brioche croutons | fried potato vinaigrette

€ 23

### **Marinated Breton scallop**

edamame | ginger | lime caviar

€ 34

### **Fine slices of Wagyu beef**

pourpier | shallot vinaigrette | Dijon mustard

€ 37



### **Delice of celeriac**

Granny Smith | mocha | pecan



€ 26

## SOUPS

### **Lobster bisque**

crustacean tortellini | tarragon

€ 24

### **Soupe au pistou**

basil pesto | pine nuts

€ 22

## INTERMEDIATE COURSES

### **Atlantic lobster**

spring peas | melon radish | choron sauce

€ 41

### **Alsace rabbit**

artichokes | Piedmont hazelnuts | apricots

€ 39

## VEGETARIAN

### **Braised eggplant**

Charolais cheese | salsify | fermented garlic

€ 38

### **Homemade Gnocchi**

 Saint Pierre tomato | courgette | smoked mozzarella 

€ 40

## FISH



### **Breton monkfish cutlet**

chickpea puree | braised fennel | aioli foam



€ 51

### **Fillet of local char**

Venere risotto | cauliflower | vanilla beurre blanc

€ 47

## MEAT

### **Local saddle of venison**

hand-scraped spaetzle | Brussels sprouts | cranberries

€ 54



### **Composition of Bresse chicken**

Pommes rissolées | morels | cognac cream sauce



€ 51

### **Original Wiener Schnitzel**



regional potato cucumber salad | hand stirred cranberries

€ 44

## CHEESE

**Selection of finest raw milk cheeses**  
**from the Fromagerie Antony**



€ 29

## DESSERT

**Williams pear**



coffee | cardamom

€ 20



**Bollenhut**



Original Beans chocolate | cherries



€ 20

**Blood orange mousse**



earl grey | macadamia

€ 20

**Brenners apple pancake**



sour cream ice cream | (*preparation time: 15-20 minutes*)

€ 21

**Ice cream souffle Stéphanie (from 2 persons)**



raspberry sauce | (*preparation time: 15-20 minutes*)

€ 21 per Person



*Gluten-free*



*Lactose-free*



*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*

*We obtain our coffee and tea specialties from the following premium partners:*

### ***Kaffesack Achern***

*The regional roastery attaches great importance to the quality of the raw material as well as the sustainable cooperation between farmers, green coffee traders and Kaffeesack.*

*Would you like to learn more? The roastery is located in Achern – only 20 minutes away.*

### ***Ronnefeldt Tea***

*Tea excellence since 1823. The German based traditional tea house Ronnefeldt sources tea from the world's best tea gardens and processes it responsibly and sustainably as one of the oldest tea producers in the world.*