



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

Seared scallops



Sugar peas | radish | citrus fruits

Wagyu beef slices

Ponzu | fermented chinese cabbage | Peanuts

Atlantic Tristan lobster

Baby peas | chicory | orange butter nage

Delice of Alb Valley veal

Parma ham | sage | Olivetti tomatoes

Coconut Crèmeaux



Blueberry | macadamia

Petit fours

Menu in 5 courses €145

Menu in 4 courses €130

(Scallops | Wagyu beef | veal | coconut)

Menu in 3 courses €115

(Scallops | veal | coconut)

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.

2021 Riesling Fuchsmantel

Weingut Karl Schäfer

Bad Dürkheim | Pfalz

2022 La Soufrandiere Pouilly Vinzelles

Les Quarts Burgundy

France

2021 Grauburgunder Achkarren Schlossberg

Weingut Dr. Heger

Ihringen Kaiserstuhl | Baden

2010 Chianti Classico Grand Selezione

Eamiglia Losi

Tuscany | Italy

2016 J. J. Prüm Wehlener Sonnenuhr

Riesling Spätlese

Mosel | Germany

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

Marinated endive salad



Chanterelles | elderflower vinaigrette | almonds

€26

Seared scallops

Sugar peas | radish | citrus fruits

€36

Wagyu beef slices



Ponzu | fermented chinese cabbage | peanuts

€33

Artichauts Barigoule



Quail eggs | Menton lemon | parsley

€28

SOUPS

Atlantic lobster broth



Lobster medallions | spring leeks

€24

Velouté of chanterelles



Wild mushroom roulade | pancetta

€23

INTERMEDIATE COURSES

Atlantic Tristan lobster

Young peas | Chicory | orange butter nage

€39

Composition of the Imperial Quail

Olive | artichoke | rocket

€39

VEGETARIAN

Fleur de Courgette



Eggplant tartare | Gratinated polenta | Saffron foam

€42

Homemade ravioli



Burrata di bufala | Pine nuts | basil

€42

FISH

Breton turbot

Crème fraîche | chanterelles | vineyard peach

€54

Wintergarten Bouillabaisse

Saffron potatoes | baby fennel | sauce rouille

€49

MEAT

Local beef fillet & Atlantic lobster

Pommes dauphine | Roscoff onion | chanterelles à la creme

€69

Delice of Alb Valley veal

Parma ham | sage | Olivetti tomatoes

€51

Original Wiener Schnitzel



Regional potato cucumber salad | hand stirred cranberries

€46

CHEESE

Selection of Affineur Antony cheese 

€29

DESSERT

Poached white peach 

Elderflower | buttermilk

€20

Coconut Crèmeaux   

Blueberry | macadamia

€20

Composition of apricot 

Raspberry | almond

€20

Brenners apple pancake 

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

€21

Ice cream soufflé 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.*