



Café Condi at Hotel Vier Jahreszeiten 1920



Continental Breakfast

Served on an Etagere:

Fresh rolls, bread & croissants
Marmalade, honey & butter

Coffee or tea

Freshly squeezed juice (orange or grapefruit)

32.00 €

Café Condi Breakfast Buffet

Fresh Bio baked goods, croissants & pastries
Fruits rich in vitamins & healthy cereals, muesli
Yoghurt, curd, salads, raw fruit & vegetables
Delicate ham, selection of cold cuts & cheeses
Salmon & specialties of smoked fish from northern Germany

According to your wishes, our breakfast cook will prepare:
Scrambled eggs, fried eggs & omelets and other specialties of your choice

Coffee or tea, freshly squeezed juices & four seasons sparkling Crémant

45.00 €

Cold Drinks

Freshly squeezed juices – orange, grapefruit, carrot, apple
9.00 €

Hot Drinks

Cup of Coffee	5.50 €	Pot of Coffee	10.50 €
Cappuccino, Latte Macchiato	6.00 €	Pot of hot Chocolate	9.50 €
Cup of hot Chocolate	6.50 €	Selection of Tea	9.50 €
Decaf Cup of Coffee	5.50 €	Cup of Tea	5.50 €

Organic milk of your choice: fat milk, low fat milk, lactose free milk and soy milk

Warm Dishes



Fried Egg	7,00 €	Boiled egg	4,00 €
Scrambled Egg or Omelette	7,00 €	Pancakes with maple sirup	8,50 €
Additional supplement	3,00 €	Eggs Benedict	15,50 €
Poached eggs on toast	9,00 €	One Egg Benedict	9,00 €

Fruits and Cereals



Cut fruits	12,00 €	Porridge with honey and berries	8,00 €
“Four Seasons” Muesli	6,00 €	Cornflakes, Chocolate flakes	4,00 €
with dried or fresh fruits	9,00 €	Granola with yoghurt	9,00 €
Bircher Muesli	9,00 €	Yoghurt (Fruit, natural or low fat)	9,00 €

Cold Dishes



Selection of cold cuts	12,00 €	Selection of Cheese	9,00 €
Roast beef with Remoulade	14,00 €	“Büsum” Bay Shrimps	16,00 €
Smoked Salmon	16,00 €		

International Dishes



Miso Soup		Congee	12,00 €
with Tofu	12,00 €	with Bonito flakes, spring onion and soy sauce	
		with Youtiao	+ 6,00 €
		with Tea Eggs	+ 6,00 €

Please allow us 15 minutes of preparation time

Doc Fleck Breakfast



Avocadobread	12,50€	Doc Fleck Muesli	11,50€
Farmers Bread, Avocado and poached egg		with linseed crunch	

Baked Goods



Bread basket with butter & jam on your choice

Hamburger farmers bread, Niehbühl bread, Ciabatta, Holsteiner whole grain bread, Hamburger Kräftiges, Mixed brown toast, Wheat toast, Croissants, Franzbrötchen and Danish pastry

12,00 €

Once we would go to visit the Condi on Sundays” – many locals recollect their first memories of Hotel Vier Jahreszeiten fondly. After an extensive walk around Alster Lake or a stroll through the inner city’s elegant shopping passages, one met at Café Condi for a cozy chat over a good cup of coffee. Sitting on the so-called “hayloft” – which previously allowed travelling horses the pleasure to experience the hospitality at Hotel Vier Jahreszeiten – one would blink at the sparkling water of Binnenalster Lake. The air was sweet with the scent of fresh coffee and one’s heart would skip a beat when the Condi Ladies, dressed in starched white aprons and small bonnets, set down artful cakes and gateaux on the table.

Outside, right in front of the door, the Condi coach was waiting – a small carriage drawn by two ponies complete with coach box and lantern – carrying a huge chocolate box which was decorated with an even bigger bow. The signage read “Home Delivery – Cakes, Gateaux, Chocolates and Ice Cream” and promised many guests the sweet indulgence also at home.

By opening “Café Condi“ in 1934, Fritz Haerlin, who had just taken over his father’s business, succeeded in reviving the époque of Biedermeier style. The various objects of art, chandeliers and lamps are all originals dating back to the year 1830. They have been carefully refurbished to match the new interior design and they still embellish Café Condi today.

The hotel’s dedication to the region and to its heritage is evident in the handmade timberworks like the traditional merchant’s stand as well as in the furniture’s bright and natural colors, such as tender grey and lined wall panels which are inspired by the interplay of color reflections on Binnenalster Lake. Light curtains embroidered with delicate feathers before the hayloft’s large windows open the view to the famous Alster Swans and circling sea gulls – only two out of the Alster Lake’s 43 domestic birds.

The new Condi’s ambience is reminiscent of sun light caught by the purling water of the lake. It makes waking up a pleasantly sensual experience. Just like in a country house kitchen the smell of newly baked bread is coming from the traditional cast-iron oven by Wenz 1919. Fresh egg dishes and healthy fruit are prepared in front of the guests and according to their choice – naturally and solely by using produce complying to the highest organic standards of their respective category.

