



Café Condi at the Hotel Vier Jahreszeiten, around 1920



Starters



Beef Carpaccio 29,00 €
Parmigiano Reggiano, Rucola & Pine nuts

Smoked Arctic Salmon

With Potato Pancake

Small Portion 22,00 €

Large Portion 28,00 €

Büsum Bay Shrimps *(Do not miss out on this local specialty)* 25,00 €

Toasted Wholegrain Bread, Scrambled eggs with herbs

Salads



Classic Caesar Salad

Romaine Lettuce, Croûtons, Parmesan Cheese, Bacon Bits, 18,00 €

Classic Caesar Dressing & poached free range egg from the Cassenshof

mit gegrillter Loué-Maishähnchenbrust 25,00 €

mit gegrillter Black Tiger Garnelen 28,00 €

Vier Jahreszeiten Salad ✓ 18,00 €

Mixed salads, seasonal vegetables,

pickled onions, Pommegranate & Feta Cheese

We are happy to prepare you our Vier Jahreszeiten Salad also as a vegan dish.

Herbal-Apple Vinaigrette

Joghurt-Lemon Dressing

Balsamico-Walnut Vinaigrett

Soup



Lobster Bisque

Apple & Cognac

21,00 €

Mains



Filet of Pike Perch

Champagner pickled cabbage,
parsley potatoes and bacon croutons

42,00 €

Pink Roastbeef, cold

Fried Potatoes & Remoulade sauce

28,00 €

Wiener Schnitzel

Potato-Cucumber Salas with bacon

36,00 €

Tagliatelle **V**

Rucola, fennel and tomato
with grilled black tiger prawns
with grilled beef filet tips

24,00€

+ 9,00€

+15,00€

Venison stew

“Spätzle” and red cabbage

34,00 €

Dear esteemed guests, we are happy to provide you with full details on our dishes with regard to the products used, allergens substances and nutrition. Please ask our service team for further information.

We are happy to serve you further vegan dishes upon request.

Dessert



„Hamburger Rote Grütze“ <i>(Do not miss out on this local specialty)</i> with vanilla sauce	14,00 €
Crème Brûlée With fresh berries and a scoop of vanilla ice cream	16,00 €
Cheese Selection V with chutney & nuts	19,00 €

Ice Cream



Chocolate, Strawberry		
With fresh fruits	Per scoop	5,00 € +6,00 €
Vanilla		
With fresh fruits	Per scoop	6,00 € +6,00 €
Forest Berries, Lemon vegan		
Sorbet With fresh fruits	Per scoop	5,00 € +6,00 €

Cakes



Our Café Condi team is happy to provide you any needed information about our homemade cake and pasties selection.

Coffee and Tea



Cup of Coffee	6,50 €
Pot of Coffee	11,00 €
Espresso	5,00 €
Cappuccino, Café au lait	7,00 €
Coffee Royal – with Cognac	13,00 €
Irish Coffee	13,00 €
Portion of Ronnefeldt tea, organic	11,00 €

Our coffee- and tea selection is Fairtrade certified and sustainably resourced.

Juices & Softdrinks



Juices		
Apple, Grapes, Tomato	0,2l	7,00 €
Freshly squeezed juices		
Orange, grapefruit	0,2l	11,00 €
Softdrinks		
Cola*, Cola light*, Cola Zero*, Fanta, Sprite		
Bitter Lemon**, Ginger Ale	0,2l	6,00 €

** enthält Koffein ** enthält Chinin*

Water



San Pellegrino	0,75l / 0,25l	13,00 € / 7,00 €
Acqua Panna	0,75l / 0,25l	13,00 € / 7,00 €

White Wine



2018 Pinot Blanc Jahreszeiten Weingut Dreissigacker, Rheinhessen, Germany	0,2l	13,00€
2020 Chardonnay Weingut Jermann, Friaul, Italy	0,2l	18,00 €
2020 Sauvignon blanc Cloudy Bay, Marlborough, New Zealand	0,2l	18,00€
2019 Pinot Gris Oberbergener Baßgeige Weingut Keller, Baden, Germany	0,2l	16,00 €

Red Wine



2019 Cuvée Le Volte Tenuta dell'Ornellaia, Toscana, Italy	0,2l	19,00 €
2017 Cabernet Sauvignon Allesverloren Wineryard, Stellenbosch, South Africa	0,2l	17,00 €
2017 Jahreszeiten Cuvée „La Ponnant“ Domaine La Ferme du Mont, Côte du Rhône, France	0,2l	16,00 €

Beer



König Pilsener	0,25l	7,00 €
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„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.

