



Café Condi at the Hotel Vier Jahreszeiten, around 1920



Starters



Beef Carpaccio	
Parmigiano Reggiano, rucola, pine nuts	39,00 €
Norwegian Salmon graved and smoked	
with "Rösti", mustard crème, salad bouquet	
appetizer	29,00 €
main course	41,00 €
Büsum shrimp cocktail	
cocktail sauce, frisée	34,00 €
Smoked eel on herb scrambled eggs	30,00 €
toasted wholegrain bread, salad bouquet	

Salads



Classic Caesar Salad	
Romaine Lettuce, Croûtons, Parmesan Cheese	
classic Caesar Dressing	22,00 €
grilled black tiger prawns	37,00 €
grilled chicken breast	33,00 €
Mixed Lettuce ✓	19,00 €
Cherry tomatoes, cucumber, radish	
Dressing of choice:	
French vinaigrette	
Yoghurt-sour cream dressing	
Balsamico dressing	

Soup



Atlantik Lobster Bisque 29,00 €


Mains



Fried sea bass fillet 46,00 €
leaf spinach, parsley potatoes & champagne foam

Jahreszeiten Burger 34,00 €
GOP US Prime Grade Beef, Cole Slaw, french fries

Wiener Schnitzel 39,00 €
Fried potaoes creamy cucumber salad

Linguine Pomodoro 
Tomato-Sugo, Basil, Pecorino Sardo
appetizer 26,00 €
main course 31,00 €

Grilled poulard breast 39,00 €
Vichy carotts, mashed potatoes

Three kinds of cauliflower 
pine nuts, wild herbs, almond foam 29,00 €

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



Chocolate mishap

Warm chocolate cake with liquid core, berries,
pistachio ice cream

16,00 €

Crème Brûlée

12,00 €

Cheese Selection V

From the Affineur Bernard Antony, central France
and plateau

28,00 €

Ice Cream



Homemade ice cream

vanilla, strawberry, chocolate, pistachio
salted caramel

per scoop 6,00 €

Homemade sorbets

lemon, passionfruit, wild berry

per scoop 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	8,00 €
Pot of Coffee	12,00 €
Espresso	7,00 €
Cappuccino, Café au lait, Latte Macchiato	9,00 €
Coffee Royal – with Cognac	18,00 €
Irish Coffee	18,00 €
Portion of Ronnefeldt tea, organic	14,00 €

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

Juices & Softdrinks



Juices		
Apple, Grapes, Tomato	0,2l	8,00 €
Freshly squeezed juices		
Orange, grapefruit	0,2l	13,00 €
Softdrinks		
Cola*, Cola light*, Cola Zero*, Fanta, Sprite		
Bitter Lemon**, Ginger Ale	0,2l	8,00 €

* enthält Koffein ** enthält Chinin

Water



San Pellegrino	0,75l / 0,25l	14,00 € / 8,00 €
Acqua Panna	0,75l / 0,25l	14,00 € / 8,00 €
Magnus Still	0,75l / 0,25l	14,00 € / 8,00 €
Magnus Classic	0,75l / 0,25l	14,00 € / 8,00 €
Local water from northern Germany		

White Wine



2022 Sancerre Delaporte

Sauvignon Blanc
Sancerre, Loire, France

0,15l 20,00 €

2021 Riesling GG Bockstein

Van Volxem, Mosel, Germany

0,15l 25,00 €

2022 Terlaner Classico

Pinot Blanc, Chardonnay, Sauginon Blanc
Südtirol, Italy

0,15l 18,00 €

2020 Bourgogne Hoffmann Jeyer

Chardonnay
Burgund, Cote de Nuits, France

0,15l 18,00 €

Red Wine



2019 Chianti Classico Marchesi Antinori

Sangiovese
Toscana, Italy

0,15l 30,00 €

2018 Spätburgunder I- Lage

Franken, Germany

0,15l 25,00 €

2018 GSM Old Vines

Grenache, Syrah, Mourvedre
Borasso Valley, Australia

0,15l 18,00 €

Beer



König Pilsener

0,25l 8,00 €

„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.



