



CONDI LOUNGE

Dear guests,

Welcome to our Condi Lounge. Our team will take you on a culinary journey into the world of high-quality pâtisserie art with fine tartlets and traditional pastries from our own bakery. Enjoy noble creations and sweet compositions from the signature of our head pastry chef Roshlee Cardoso.

Start your day with a well-balanced classic breakfast and enjoy our varied offer. Whether a healthy Salad or a freshly prepared sandwich: In our Condi Lounge you are also for lunch time at the right address.

Everything our hotel has to offer, our guests will find here for the home. Variations on the finest Swiss art of chocolates from the Confiserie Sprüngli, home-made jam, high-quality oils, exclusively for the Hotel Vier Jahreszeiten created white and red wines- all with a personal touch of our house.

Your Condi Lounge Team

Breakfast

Bakery

Croissant	EUR 5,00
Almond croissant	EUR 6,00
Pistachio crossaint	EUR 6,00

Fruits & Cereals

Freshly sliced fruits (vegan)	EUR 16,00
Bircher Muesli	EUR 13,00
Overnight Oats	EUR 10,00
Porridge	EUR 12,00
Whole wheat muesli	EUR 8,00
Vier Jahreszeiten Acai Bowl with berries, granola and banana	EUR 16,00

Doc Fleck breakfast (all items are vegetarian)

Avocado bread with hummus and poached egg V	EUR 24,00
Chiapudding	EUR 11,00
Green Smoothie	EUR 13,00
Vitamin Smoothie	EUR 13,00
Bread, avocado, mozzarella V	EUR 23,00

Sweet breakfast

Croissant, bun	
Selection of jam, nutella, honey and curd	EUR 22,00

Small breakfast

Bun, bread selection	
Cheese selection, cold cuts and jam	EUR 24,00

Hamburg breakfast

Bun, bread selection, Franzbrötchen (local specialty), North Sea crab salad, roastbeef, smoked salmon, Egg Dish of your choice	EUR 42,00
--	-----------

Delicacies from our patisserie

Homemade tartlets from our Vier Jahreszeiten Patisserie

Per tartlet EUR 15,00

Petit Fours:

Amarena cherry with white chocolate

EUR 5,00

Orange and dark chocolate

EUR 5,00

Sweets for take away

Condi chocolate bar

- Dark chocolate

EUR 8,00

- Milk

EUR 8,00

Sprüngli



In 1836, David Sprüngli opened Confiserie Sprüngli & Fils on Marktgasse in Zurich. From 1845 onwards, Sprüngli became one of the pioneers among Swiss chocolate producers and played a significant role in establishing the enduring reputation of Swiss chocolate as the finest in the world.

As the exclusive European partner, we are delighted to have the great honor of offering you the high-quality and exceptional variations of exquisite Swiss chocolate art at Hotel Vier Jahreszeiten.

Indulge in our pralinés and truffles accompanied by an exclusive drink from our menu – our service staff will be pleased to inform you about our current selection of chocolates

1 Praliné oder Truffles à	EUR	4,00
9 Pralinés oder Truffles à	EUR	29,00
18 Pralinés oder Truffles à	EUR	54,00

Lunch

Salads

Mixed Lettuce	EUR 19,00
balsamico dressing, apple-cider vinaigrette or yoghurt-sour cream dressing	
Classic Caesar Salad	EUR 22,00
- with grilled poulard breast	EUR 33,00
- with grilled King prawns	EUR 37,00

Daily soup


Lobster bisque	EUR 29,00
Beef consommé double	EUR 22,00

Freshly prepared bagels, warm sandwiches, paninis

- with hummus, pepper and avocado crème V	EUR 15,00
- with cheese , ham or turkey breast	EUR 15,00
- with tomate, Mozzarella and basil V	EUR 15,00
- with salmon, lime and horseradish	EUR 18,00
- with Caesar Poularde and parmiggiano	EUR 16,00
- with Poularde, chilli and mango	EUR 16,00

All our sandwiches, bagels are served with salad, cucumber & tomato.

Vegan and glutenfree **V**

Quinoa Bowl Avocado, spinach with ponzu	EUR 23,00
Hash brows crème fraîche and leaf salad  V	EUR 23,00
Linguine Pomodoro V	
appetizer	EUR 26,00
main course	EUR 31,00

Classics

The Breakfast-Club-Sandwich grilled poulard breast, egg, bacon on toast	EUR 34,00
„Vier Jahreszeiten“ Burger	EUR 34,00
- + Bacon	EUR 3,50
- + Cheddar Cheese	EUR 5,00
Herbal Scrambled eggs with eel on brown bread	EUR 30,00
Pink Roast Beef (cold) with fried potatoes, sauce remoulade	EUR 34,00
“Wiener Schnitzel” Fried potatoes, cucumber salad	EUR 39,00
“ Vier Jahreszeiten Schlemmerschnitte” Fresh steak tartar on butter roasted toast	EUR 35,00
+ 10g Ossieta Caviar	EUR 71,00
+ 20g Ossieta Caviar	EUR 107,00
Croque Monsieur Ham, gruyere, béchamel sauce	EUR 26,00

We serve our Burger, Club Sandwich and Croque Monsieur with French .

Drinks

Hot Drinks

Enjoy your coffee with choice of organic whole milk, organic low fat milk,
soy milk, oat milk, almond milk or lactose-free milk

Small cup of coffee	EUR	8.00
Cappuccino	EUR	9.00
Latte Macchiato	EUR	9.00
- with flavour	EUR	10.00
Espresso	EUR	7.00
Double Espresso	EUR	9.00
Homemade hot chocolate	EUR	13.00
- with whipped cream	EUR	14.00
Hot milk with honey	EUR	8.00
Tea	EUR	8.00
Fresh peppermint –and ginger tea	EUR	11.00

Water

Acqua Panna, still	0.50 l	EUR	12.00
Acqua Panna, still	0,75 l/ 0,25l	EUR	14,00/8,00
San Pellegrino	0,75 l/ 0,25l	EUR	14,00/8,00
Magnus Still	0,75 l/ 0,25l	EUR	14,00/8,00
Magnus Classic	0,75 l/ 0,25l	EUR	14,00/8,00
Local water from northern Germany			

Juices & spritzer

passion fruit, mango, rhubarb, cherry, cranberry or apple (unfiltered)	0.20 l	EUR	8.00
freshly pressed orange juice	0.20 l	EUR	12.00
freshly pressed grapefruit juice	0.20 l	EUR	12.00
freshly pressed carrote juice	0.20 l	EUR	12.00

Drinks

Softs & Tonics

Cola ³ , /Cola light /Cola zero	0,20 l	EUR	8,00
Sprite/ F	0,20 l	EUR	8,00
Fritz Bio Appel Spritzer	0,20 l	EUR	8,00
Fever Tree Tonic	0,20 l	EUR	8,00
San Bitter ¹	0,10 l	EUR	7,00

Beer

Koenig Pils	0,25 l	EUR	8,00
Shandy	0,25 l	EUR	8,00
König Pils non-alcoholic	0,33 l	EUR	8,00

Aperitif

Hugo – elderflower syrup, Crémant, soda		EUR	19.00
Lillet Vivet – Lillet Blanc, cucumber, fruits, tonic		EUR	19.00
Aperol Sprizz – Aperol ¹ , Crémant, Soda, Orange		EUR	19.00
Campari Orange		EUR	19.00
Campari Soda		EUR	19.00
Mimosa – orange, champagne	0,10 l	EUR	23.00
Kir Royal – cassis, champagne	0,10 l	EUR	29.00
Kir – cassis, white wine	0,10 l	EUR	18.00
Bellini – mashed peach, champagne		EUR	29.00
Rossini – mashed strawberry, champagne		EUR	29.00
Moët Chandon Garden Sprizz		EUR	16

¹ contains colourant

² contains quinine

³ Fritz Kola - high caffeine content: 24.99mg/100ml

Drinks

Sparkling wines & champagne 0,1 l

Bouvet Crémant de Loire	EUR	15.00
Moët & Chandon Brut Imperial	EUR	28.00
Moët & Chandon Brut Imperial, Rosé	EUR	30.00

White wine 0,15 l

2021 Riesling Winery Sankt-Urbans-Hof, Mosel	EUR	16.00
2020 Grauburgunder Oberbergener Bassgeige Winery Franz Keller, Baden	EUR	18.00
2022 Jahreszeiten Grauburgunder Winery Schneider, Pfalz	EUR	17.00
2021 Jahreszeiten Weißburgunder Winery Dreisigacker, Rheinhessen	EUR	15.00

Rosé in 0,15 l

2021 Whispering Angel Château d'Esclans, France	EUR	19.00
--	-----	-------

Rotwein 0,15 l

2020 Jahreszeiten Cuvéé „Le Ponnant“ Domaine La Ferme du Mont Côte du Rhône, France	EUR	18.00
2019 Black Print Redwine Cuvée Weingut Markus Schneider Pfalz	EUR	18.00

¹ contains colourant

² contains quinine

³ Fritz Kola - high caffeine content: 24.99mg/100ml

Drinks

Sherry, Vermouth & Port (5 cl)

Martini Rubino	EUR	12.00
Martini Ambrato	EUR	12.00
Carpano – Punt e mes	EUR	12,00
Noilly Prat – Extra dry	EUR	9.00
Lillet Blanc	EUR	12.00
Sherry Don Zoilo	EUR	9.00

Bitters & Liqueur (4 cl)

Averna	EUR	12.00
Cynar	EUR	12.00
Fernet Branca / Fernet Menta	EUR	12.00
Pernod	EUR	12.00
Ricard	EUR	12.00
Ramazotti	EUR	12.00
Bailey's	EUR	12.00
Amaretto Di Saronno	EUR	12.00
Sambuca Molinari	EUR	12.00

Longdrinks

Americano - Campari ¹ , Vermouth rosso, soda	EUR	21.00
Cuba Libre - Rum, lime, Cola	EUR	21.00
Moscow Mule – Vodka, lime, ginger beer	EUR	21.00
London Buck – gin, lime, ginger beer	EUR	21.00
Pimm´s NO 1, cucumber, fruits, ginger ale	EUR	17,00

¹ contains colourant

² contains quinine

³ Fritz Kola - high caffeine content: 24.99mg/100ml