



HOTEL
VIER JAHRESZEITEN
HAMBURG

EST. 1897

IN ROOM DINING

À LA CARTE

11.00 AM to 11.00 PM

Dear Guests, please let us know whether we may adapt our dishes to any food intolerances, allergies or special dietary needs.

All prices include VAT.



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SNACKS

Jahreszeiten Grill Salad **V**

Mixed salads, seasonal vegetables, pickled onions, pomegranate and feta cheese **EUR 16.00**
Apple vinegar-herbs vinaigrette, yoghurt-lemon dressing or
balsamico-walnut oil vinaigrette

We are happy to serve you our salad also as a vegan option.

Classic Caesar Salad

Romana lettuce, Parmigiano Reggiano, croûtons, classic Caesar Dressing **EUR 18.00**
with grilled corn fed chicken breast **EUR 25.00**
with grilled Black Tiger prawns **EUR 28.00**

Handpatted Beef Carpaccio

Parmigiano Reggiano, rucola und pine seeds **EUR 27.00**

Seafood Cocktail

Frisée salad, Cocktail Sauce and toast
Büsum Bay Shrimps **EUR 26.00**
Atlantic Lobster **EUR 32.00**

SOUPS

Beef Consommé Double

Semolina dumplings und root vegetables **EUR 18.00**

Lobster Cream Soup

Apple and cognac **EUR 19.00**

SANDWICHES

Croque Monsieur

Ham-cheese-sandwich fried in butter **EUR 19.00**

Club-Sandwich

Grilled corn fed chicken breast, salad, egg, **EUR 26.00**
Tomato, crispy bacon, sandwich cream

We serve our sandwiches with French Fries or small salad upon your choice.



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PASTA

Ragù alla bolognese	EUR	26,00
Tomato and basil sauce V	EUR	24,00
with grilled Black Tiger prawns	EUR	33,00

We serve our pasta dishes with spaghetti or penne upon your choice.

MAIN DISHES

Vier Jahreszeiten Burger		
US Prime Beef, salad, tomato, cucumber, pepper relish on sesame Brioche bun with French Fries or small salad upon your choice	EUR	28.00
Wiener Schnitzel		
Potato-cucumber salad with bacon	EUR	34.00
Poached Halibut in Mustard Sauce		
Cucumber-cream salad and parsley potatoes	EUR	42.00
“True Wilderness” New York Steak 300g		
Princess beans, potato gratin and Sauce Bèarnaise	EUR	48.00
Vier Jahreszeiten „Super Bowl“ V		
Quinoa, avocado, spinach, beetroot, apple and carrot with Ponzu sauce	EUR	24.00



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ASPARAGUS

Fresh German asparagus à 250g	EUR 29,00
Fried salmon and 250g asparagus	EUR 44,00
Holstein smoked ham and 250g asparagus	EUR 39,00
Wiener Schnitzel and 250g asparagus	EUR 42,00
Prime Black Angus beef filet and 250g asparagus	EUR 56,00

All asparagus dishes are served with parsley potatoes with sauces of your choice: Sauce Béarnaise, Sauce Hollandaise or melted butter.

DESSERT

Hamburg Red Fruit Jelly with vanilla sauce	EUR 14.00
Crispy Vanilla Cream with fresh berries and one scoop of ice cream	EUR 16.00
Cheese Selection V with chutney and nuts	EUR 19.00

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BEVERAGES

MINERAL WATER

San Pellegrino, Staatl. Fachingen	0.25 l	EUR	6.50
San Pellegrino, Staatl. Fachingen	0.75 l	EUR	11.00
Aqua Panna, Vittel, Evian	1.00 l	EUR	11.50

SOFTDRINKS

Coke*, Diet Coke*	0.20 l	EUR	6.50
Fanta Orange, Sprite			
Schweppes Bitter Lemon**, Schweppes Ginger Ale			
Tonic Water Fentimans	0.125 l	EUR	6.50
Apple-, Grape Juice	0.20 l	EUR	6.50
Tomato Juice	0.20 l	EUR	6.50
Orange Juice, freshly squeezed	0.20 l	EUR	11.00
Grapefruit Juice, freshly squeezed	0.20 l	EUR	11.00

*contains caffeine **contains chinin

BEER

König Pilsener	0.33 l	EUR	7.50
Benedictiner Hefeweizen (contains yeast)	0.33 l	EUR	7.50
König Pilsener nonalcoholic	0.33 l	EUR	7.50
Benedictiner Hefeweizen nonalcoholic	0.33 l	EUR	7.50

HOT BEVERAGES (our Coffee- and Tea Specialties are organically and sustainably resourced.)

Espresso		EUR	5.50
Cappuccino		EUR	7.00
Pot of Coffee		EUR	10.00
Pot of Ronnefeldt Tea		EUR	10.00
English Breakfast, Assam, Darjeeling, Earl Grey			
Jungpana, Japan Sencha, Herbs			
Hot or Cold Milk		EUR	5.50
Hot Chocolate		EUR	10.00



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24 HOURS MENU

Jahreszeiten Grill Salad ✓ Mixed salads, seasonal vegetables, pickled onions, pomegranate and feta cheese Apple vinegar-herbs vinaigrette, yoghurt-lemon dressing or balsamico-walnut oil vinaigrette	EUR 16.00
Beef Consommé Double Semolina dumplings und root vegetables	EUR 18.00
Lobster Cream Soup Apple and cognac	EUR 19.00
Elsässer Flammkuchen Pancetta, Crème Fraîche	EUR 21.00
Cheese selection ✓ with chutney and nuts	EUR 19.00
New York Cheesecake with blueberries and Mascarpone crème	EUR 16.00
Continental breakfast Wheat- and whole grain toast, croissants, jam, honey, butter Coffee- or tea, fresh orange juice- or grapefruit juice	EUR 33.00
Bircher Müsli ✓ Oatmeal with milk, cream, apple, pear and banana	EUR 10.00