

Salads

Seasons Leaf Salad	13,00 €	Caesar Salad	
balsamic vinaigrette		Romaine lettuce, croutons, Caesar dressing	18,00 €
classic French vinaigrette		with grilled Loué chicken breast	23,00 €
yoghurt dressing		with grilled black tiger prawns	26,00 €

Appetizers

Carpaccio of Argentinian Fillet of Beef		Smoked Eel	
with Parmigiano Reggiano, rocket & pine nuts	27,00 €	with scrambled eggs on roasted rye bread	23,00 €
with black Piemont truffle	32,00 €		
Atlantic Lobster with Frisée and Herbs		“Büsum” Bay Shrimps	
lukewarm with classic cocktail sauce	32,00 €	classic	26,00 €
Smoked Arctic Rose Salmon			
classic with „Rösti”	25,00 €		
Fresh Oysters		Ossietra Caviar	
on crushed ice, cheddar bread & shallot vinaigrette		from the Altonaer Kaviar Import House	
Fine de Claire (per oyster)	5,00 €	30 g	90,00 €
Sylter Royal (per oyster)	6,00 €	50 g	145,00 €
gratinated with spinach	+2,00 €	100 g	290,00 €

Soups

Beef Consommé		Atlantic Lobster Bisque	
with Julienne vegetables	18,00 €	with apple	19,00 €

Pasta

Tagliatelle with Fennel, Rocket and Tomatoes

appetizer	18,00 €
main course	24,00 €
with grilled black tiger prawns	+ 9,00 €
with grilled beef filet tips	+ 9,00 €

Four Seasons Grill Signature Dishes

- FISH -

served with Parsley Potatoes, sautéed Spinach & Pommery Mustard Sauce

Salmon, Faroe Islands	37,00 €	½ Norwegian Lobster	37,00 €
Sole, North Sea	68,00 €	Filet of Cod, North Sea	37,00 €

- STEAKS -

served with Potato Gratin, green Beans & Sauce Béarnaise

grilled on our 800°C American “Southbend” infrared Grill

Prime Black Angus Beef from the Creekstone Farms (USA) raised environmentally sustainable		Braised Ox Cheek truffled celery puree, carrots & morel jus	36.00 €
Filet Steak 200g	49.00 €		
New York Strip 300g	42.00 €		
Rib Eye 300g	45.00 €		
Iberico The Iberico pig is an indigenous species that is only found in the Iberian peninsula. The meat has a wonderful nutty flavour.		Loué Poultry premium quality free range chicken from Brittany, France	
Iberico Chop 300g	40.00 €	Loué corn feed Chicken Breast	30.00 €

- Châteaubriand of Black Angus Beef -

Cooking + resting period approx. 45 min

Châteaubriand for 2 persons 98.00 €

prepared table-side with side dishes of your choice

Four Seasons Grill Signature Dishes

As a supplement to your Steak or Fish, we are pleased to serve you three different supplements of your choice.

Additional supplements +5.00€ each

Sauces

Riesling Foam
Pommery-Mustard Sauce

Sauce Béarnaise
Herb Butter

Vegetables

Sautéed Spinach
Fried Mushrooms

Green Beans
Carrots

Side Dishes

Parsley Potatoes
French Fries
Mashed Potatoes

Fried Potatoes (with bacon & onions)
Potato Gratin

Four Seasons Grill “Classics”

“Hamburger Pannfisch” mustard sauce & roasted potatoes	29.00 €	Pink Roasted Beef, served cold fried potatoes & sauce remoulade	26.00 €
US Prime Black Angus Beef Burger US prime beef, lettuce, tomato, gherkin mayonnaise on a sesame brioche bun	27.00 €	“Wiener Schnitzel” potato-cucumber salad with bacon	31.00 €
Calf’s Liver “Berlin style” mashed potatoes, roasted apples & onions	29.00 €	Veal stir fried “Zurich style” mushrooms &”Roesti”	32,00 €

Steak Tartar

Four Seasons Grill’s Specialty

The freshly made steak tartar of Argentinian free range beef is prepared on a sterling silver tray tableside.

Olive oil, mustard, Worcestershire sauce, cognac and tabasco will be mixed into a delicate marinade with egg yolk. Then we will add capers, chopped anchovies, diced pickled gherkins and shallots according to your taste. In finishing we will refine and season the marinade with chives, salt and pepper.

Steak Tartar with French Fries

traditionally prepared tableside	34.00 €
appetizer portion*	23.00 €

*We are delighted to prepare the appetizer portion in the kitchen.

“Four Seasons Schlemmerschnitte”

fresh steak tartar on butter roasted toast with a small salad	29.00 €
+ 10 g Ossieta Caviar	60.00 €
+ 20 g Ossieta Caviar	90.00 €

Desserts

“Hamburger rote Grütze” with vanilla sauce	16.00 €
Burnt Cream with Vanilla Ice Cream	16.00 €
Cheese Selection with chutney & nuts	19.00 €
Mousse au Chocolat from white & dark Chocolate with raspberry sauce	17.00 €
Crêpe Suzette* flambéed tableside	21.00 €

* We are delighted to serve you this dessert exclusively in the evening

Ice Cream Specialties from our Grill Pastry

Chocolate, Strawberry ice cream with fresh fruits	per scoop	5.00 € +6.00 €
Vanilla ice cream with fresh fruits	per scoop	6.00 € +6.00 €
Lemon, Cassis sorbet with fresh fruits	per scoop	5.00 € +6.00 €



Dear customer, 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.

Champagne & Sparkling Wine

Pol Robert Thomas, Crément, Brut	btl. 0,75l /glass 0,10l	49.00 € / 11.00 €
Veuve Clicquot Ponsardin, Brut	btl. 0,75l /glass 0,10l	99.00 € / 19.00 €
Ruinart Rosé, Brut	btl. 0,75l /glass 0,10l	145.00 € / 24.00 €
2009 Dom Pérignon, Brut	btl. 0,75l /glass 0,10l	250.00 € / 38.00 €

Champagne Cocktails

Kir Royal champagne & crème de cassis	20.00 €
Bellini / Rossini fresh peach puree or strawberry puree & champagne	20.00 €
Champagner Cocktail angostura, sugar cube, cognac, lemon peel & champagne	22.00 €
Alster Cocktail a creation from the Four Seasons Hotel gin, cointreau, angostura, grapefruit juice & champagne	22.00 €
Martini Cocktail vodka or gin, french vermouth & olives	15.00 €
Hemingway rum, cointreau, lime & champagne	22.00 €

Gin & Tonic

Tanqueray 10	14.00 €	Fentimans 0,125l	6.50 €
Hendrick's Gin	13.00 €	Thomas Henry 0,2l	6.50 €
Gin Sul	14.00 €	Schweppes 0,2l	6.50 €
Monkey 47	14.00 €	Fever Tree 0,2l	6.50 €