## Salads

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Jahreszeiten Leaf Salad</strong></td>
<td>16.00 €</td>
<td>leaf salads, seasonal vegetables, pickled onion, pomegranate &amp; feta cheese</td>
</tr>
<tr>
<td></td>
<td></td>
<td>cider vinegar-herb vinaigrette, yoghurt-lime dressing, balsamic-walnut oil</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>18.00 €</td>
<td>Romaine lettuce, croutons, bacon bits, Caesar dressing, poached free range</td>
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<tr>
<td></td>
<td></td>
<td>egg from the Cassenshof, with grilled Loué chicken breast, 25.00 €</td>
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<tr>
<td></td>
<td></td>
<td>with grilled black tiger prawns, 28.00 €</td>
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</tbody>
</table>

## Appetizers

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hand patted Carpaccio of Beef Filet</strong></td>
<td>27.00 €</td>
<td>Parmigiano Reggiano, rocket &amp; pine nuts</td>
</tr>
<tr>
<td><strong>Smoked Arctic Rose Salmon</strong></td>
<td></td>
<td>with “Rösti”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>small portion, 21.00 €</td>
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<tr>
<td></td>
<td></td>
<td>large portion, 26.00 €</td>
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<tr>
<td><strong>Torchon of Foie Gras</strong></td>
<td>32.00 €</td>
<td>quince, radicchio &amp; brioche</td>
</tr>
<tr>
<td><strong>Seafood Étagère (for 2 persons)</strong></td>
<td></td>
<td>2 Sylter Royal &amp; 2 Irische Spezial oysters</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Büsum Bay shrimps with cocktailsauce &amp; toast</td>
</tr>
<tr>
<td></td>
<td></td>
<td>“Rösti” with smoked salmon, crème fraîche &amp; keta caviar, 69.00 €</td>
</tr>
<tr>
<td><strong>Seafood Cocktail</strong></td>
<td></td>
<td>frisée salad, cocktail sauce &amp; toast</td>
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<tr>
<td></td>
<td></td>
<td>“Büsum Bay” shrimps, 26.00 €</td>
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<tr>
<td></td>
<td></td>
<td>Atlantic lobster, 32.00 €</td>
</tr>
<tr>
<td><strong>Fresh Oysters</strong></td>
<td></td>
<td>on crushed ice, cheddar bread &amp; shallot vinaigrette</td>
</tr>
<tr>
<td>Sytter Royal (per oyster)</td>
<td>6.00 €</td>
<td>30 g</td>
</tr>
<tr>
<td>Irish Special (per oyster)</td>
<td>5.00 €</td>
<td>50 g</td>
</tr>
<tr>
<td>gratinated with spinach</td>
<td>+2.00 €</td>
<td>100 g</td>
</tr>
<tr>
<td><strong>German Ossietra Caviar</strong></td>
<td></td>
<td>from the Altonaer Kaviar Import House</td>
</tr>
<tr>
<td><strong>The „Hotel Vier Jahreszeiten Selektion“</strong></td>
<td></td>
<td></td>
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<tr>
<td><strong>Soups</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Beef Consommé Double</strong></td>
<td>18.00 €</td>
<td>semolina dumplings &amp; root vegetables</td>
</tr>
<tr>
<td><strong>Atlantic Lobster Bisque</strong></td>
<td>19.00 €</td>
<td>apple &amp; cognac</td>
</tr>
</tbody>
</table>

## Pasta

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tagliatelle with Fennel, Rocket and Tomatoes</strong></td>
<td>18.00 €</td>
<td>appetizer</td>
</tr>
<tr>
<td></td>
<td></td>
<td>main course, 24.00 €</td>
</tr>
<tr>
<td></td>
<td></td>
<td>with grilled black tiger prawns, +9.00 €</td>
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<tr>
<td></td>
<td></td>
<td>with grilled beef filet tips, +15.00 €</td>
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</tbody>
</table>
Vier Jahreszeiten Grill Signature Dishes

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

- STEAKS –
As sides we recommend Potato Gratin, green Beans & Sauce Béarnaise

Prime Black Angus Beef
from the Creekstone Farms (USA) raised
environmentally sustainable

“True Wilderness” Dry Aged Cuts
from Friesoythe (Germany) raised
environmentally sustainable

Filet Steak 200g  50.00 €
Châteaubriand 350g  98.00 €
New York Steak 300g  45.00 €
Rib Eye Steak 300g  49.00 €

Filet Steak 200g
center piece from the filet
recommended for 2 persons
cooking + resting period approx. 45 min

- Special Cuts -

Dry aged Veal Chops 350g  42.00 €
prepared on the bone

Loué Corn feed Chicken Breast  32.00 €
premium quality free range chicken from Brittany, France

Iberico Chop 300g  40.00 €
the Iberico pig is an indigenous species that is only
found in the Iberian peninsula. The meat has a wonderful nutty flavour

Braised Veal Cheeks  36.00 €
oven baked celery, pommes mousseline & roasted onions

- FISH -
Upon your request we prepare your fish fried in the pan with butter and herbs

Salmon, Faroe Islands  37.00 €
Sole, North Sea  68.00 €
½ Norwegian Lobster  39.00 €
Halibut, North Sea  42.00 €
Vier Jahreszeiten 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
Vier Jahreszeiten Grill “Classics”

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached North Sea Halibut in Mustard Sauce</td>
<td>Cucumber cream salad &amp; parsley potatoes</td>
<td>42.00 €</td>
</tr>
<tr>
<td>Pink Roasted Beef, served cold</td>
<td>fried potatoes &amp; sauce remoulade</td>
<td>26.00 €</td>
</tr>
<tr>
<td>The Burger</td>
<td>US prime beef, lettuce, tomato, gherkin</td>
<td>28.00 €</td>
</tr>
<tr>
<td>“Wiener Schnitzel”</td>
<td>potato-cucumber salad with bacon</td>
<td>32.00 €</td>
</tr>
<tr>
<td>Calf’s Liver “Berlin style”</td>
<td>mashed potatoes, roasted apples &amp; onions</td>
<td>29.00 €</td>
</tr>
<tr>
<td>Veal stir fried “Zurich style”</td>
<td>mushrooms &amp; “Roesti”</td>
<td>34.00 €</td>
</tr>
</tbody>
</table>

**Steak Tartar**

**Vier Jahreszeiten Grill’s Specialty**

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

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 tablesid                      35.00 €
appetizer portion*                                  25.00 €

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

**“Vier Jahreszeiten Schlemmerschnitte”**

fresh steak tartar on butter roasted toast

with a small salad                                    29.00 €
+ 10 g Ossietra Caviar                                55.00 €
+ 20 g Ossietra Caviar                                85.00 €
Desserts

“Hamburger Rote Grütze”
with vanilla sauce 14.00 €

Burnt Vanilla Cream
with fresh berries & Ice Cream 16.00 €

Cheese Selection V
with chutney & nuts 19.00 €

Mousse au Chocolat from white & dark Chocolate
with raspberry sauce 17.00 €

“Topfenkuchen” & Ice Cream
curd cake with “Wachau” apricot compote 16.00 €

Crêpe Suzette*
flambéed tables side 23.00 €

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

Ice Cream Specialties from our Grill Pastry

Chocolate, Strawberry
ice cream per scoop 5.00 €
with fresh fruits +6.00 €

Vanilla
ice cream per scoop 6.00 €
with fresh fruits +6.00 €

Lemon, Wild Berry
sorbet per scoop 5.00 €
with fresh fruits +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

Bouvet-Ladubay, Crémant de Loire
Blancs de Blancs, 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 € / 39.00 €

Champagne Cocktails

Kir Royal
crème de cassis 21.00 €

Bellini / Rossini
fresh peach puree or strawberry puree & champagne 21.00 €

Champagner Cocktail
angostura, sugar cube, cognac, lemon peel & champagne 23.00 €

Alster Cocktail
a creation from the Hotel Vier Jahreszeiten
gin, cointreau, angostura, grapefruit juice & champagne 23.00 €

Martini Cocktail
vodka or gin, french vermouth & olives 16.00 €

Hemingway
rum, cointreau, lime & champagne 23.00 €

Gin & Tonic

Finsbury 12.00 € Fentimans 0,125l 6.50 €
Hendrick’s Gin 14.00 € Thomas Henry 0,2 l 6.50 €
Gin Sul 14.00 € Schweppes 0,2 l 6.50 €
Monkey 47 14.00 € Fever Tree 0,2 l 6.50 €