



JAHRESZEITEN
GRILL

After the restoration of the Jahreszeiten Grill a few years ago and the rediscovery of its particular Art Décor wood paneling, the Jahreszeiten Grill is now returning to its culinary roots.

As far as fish and meat is concerned, grilling is the cooking method creating the best result – there is no other way of keeping the individual flavours and aromas owed to the direct heat of the grill.

Our meat from the most exclusive regions is grilled on our 800° Celsius hot American “Southbend” infrared oven. The Black Angus prime beef, bred environmentally sustainable, is imported from the Creakstone Farms in the United States, where the free range cattle is fed with a well-balanced grain mix.

The “Gold Selection” veal comes from selected German calves, which are growing free range and are kept in small groups for seven months. The carefully selected animals and the special attention to light meat guarantees an extraordinary and tender taste experience.

The game is provided by local hunters from the nearby Nordheide. Our chicken from the Prignitz farm ensure the maximum of animal welfare: enough free range and healthy organic food.

The Jahreszeiten Grill is open daily from
12.00 pm until 2.30 pm and 6 pm until 11.00 pm
The kitchen closes at 9:30 pm

We would be delighted to welcome you in our restaurant
and wish you a wonderful dining experience!

Starters

Smoked Arctic Rose salmon

« Rösti » and mustard cream

EUR 26.00

Hand patted Carpaccio of beef filet

Parmigiano Reggiano, rocket & pine nuts

EUR 29.00

Seafood cocktail

friséé salad, cocktail sauce and toast

Büsum bay shrimps

EUR 29.00

Atlantic lobster

EUR 38.00

Lobster bisque

apple and cognac

EUR 23.00

Chanterelle cream soup

pan fried chanterelles and chervil

EUR 19.00

Mixed Lettuce

with cherry tomatoes, cucumber and radish

EUR 18.00

Dressing of choice :

Balsamic dressing,

Yoghurt sour cream dressing

Apple cider vinaigrette

Classic Caesar Salad

Romaine lettuce, Croûtons and classic caesar dressing

EUR 18.00

We are serving every salad with a choice of :

grilled Black Tiger Prawns

EUR 10.00

grilled corn fed chicken breast

EUR 7.00

Main courses

Salmon, Faroe Islands

grilled or fried in the pan with butter

Parsley potatoes, green leaf spinach and riesling foam

EUR 44.00

Sea bass

fried on the skin

Mediterranean vegetables, polenta and crustacean foam

EUR 48.00

Homemade Tagliatelle Pasta

creamy chanterelles, green asparagus and Grana Padano

as a starter

EUR 26.00

as a maincourse

EUR 32.00

US Beef filet, 200g

potato gratin, beans and Sauce Béarnaise

EUR 65.00

Pink roasted beef, served cold

fried potatoes and sauce remoulade

EUR 28.00

Wiener Schnitzel

parsley potatoes and cucumber cream salad

EUR 36.00

Corn fed chicken breast

mushrooms, Vichy-carrots and mashed potatoes

EUR 40.00

Vier Jahreszeiten Burger

US prime beef, lettuce, tomato, gherkin, mayonnaise

on a sesame brioche bun

EUR 30.00

Steak Tartar

Vier Jahreszeiten Grill's Specialty

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

prepared by the table

EUR 38.00

appetizer portion prepared by the chef

EUR 28.00

“Vier Jahreszeiten Schlemmerschnitte”

fresh steak tartar on butter roasted toast with a small salad

EUR 31.00

+ 10 g Ossieta caviar

EUR 55.00

+ 20 g Ossieta caviar

EUR 85.00

Dear guest, 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.

Kaviar

AKI x Hotel Vier Jahreszeiten

In addition to the long tradition, we also have a great love for the product in common with the Altonaer Kaviar Haus. We are proud of the partnership with the Altonaer Kaviar Import Haus and are delighted with our own caviar line "The Hotel Four Seasons Selection". Convince yourself of the incomparable taste experience.

Deutscher Ossieta Kaviar Malossol

Altonaer Kaviar Import Haus – Die Hotel Vier Jahreszeiten Selektion

30 Gram	EUR 85.00
50 Gram	EUR 130.00
100 Gram	EUR 250.00

Deutscher Siberian Kaviar Malossol

Altonaer Kaviar Import Haus – Die Hotel Vier Jahreszeiten Selektion

30 Gram	EUR 50.00
50 Gram	EUR 80.00
100 Gram	EUR 150.00

Desserts

„Hamburger Rote Grütze“

Vanilla sauce

EUR 14.00

Burnt Vanilla Cream

fresh berries and ice cream

EUR 16.00

Mousse au Chocolat from Felchin 72% Arriba chocolate

cream Chantilly and almond financier

EUR 17.00

New York Cheese Cake

blueberry compote and mascarpone cream

EUR 16.00

Selection of cheese

with chutney and nuts

EUR 19.00

Ice Cream Specialties from our Grill Pâtisserie

Chocolate, Strawberry

ice cream

per scoop EUR 5.00

with fresh fruits

+ EUR 6.00

Vanilla

ice cream

per scoop EUR 6.00

with fresh fruits

+ EUR 6.00

Lemon, Wild berry

sorbet

per scoop EUR 5.00

with fresh fruits

+ EUR 6.00

Sparkling wine & Champagne

Bouvet Ladubay, Brut Blanc de Blancs	Btl. 0,75l /Glass 0,10l	60.00 € / 14.00 €
Veuve Clicquot Ponsardin, Brut	Btl. 0,75l /Glass 0,10l	130.00 € / 25.00 €
Ruinart Rosé, Brut	Btl. 0,75l /Glass 0,10l	190.00 € / 30.00 €
2012 Dom Pérignon, Brut	Btl. 0,75l /Glass 0,10l	340.00 € / 55.00 €

Cocktails

Kir Royal Champagne and Crème de Cassis	24.00 €
Bellini / Rossini fresh peach- or strawberry puree and champagne	26.00 €
Champagner Cocktail Angostura, sugar cube, cognac, lemon zest and champagne	26.00 €
Alster Cocktail a homemade creation Gin, Cointreau, Angostura, grapefruit juice and champagne	26.00 €
Martini Cocktail Vodka or Gin, french vermouth and olive	17.00 €
Hemingway Rum, Cointreau, lime and champagne	26.00 €

Gin & Tonic

Finsbury	12.00 €	Franklin & Sons 0,2 l	7.00 €
Hendrick's Gin	14.00 €	Fever Tree 0,2 l	7.00 €
Gin Sul	15.00 €	Schweppes 0,2 l	7.00 €
Monkey 47	14.00 €		