Starters

**Miso - Soup**  NIKKEI NINE  € 8,50
Tofu | Shimeji-mushrooms | Wakame

**Crispy Calamari**  NIKKEI NINE  € 19,00
Baby spinach| Yuzu truffle topping

**Mezzeh Plate**  € 21,00
Hummus| Babaganoush | Labneh | Falafel | Tabbouleh | Pita bread

**Caesar Salad**  € 18,00
Romaine lettuce | parmesan I croûtons
classic Caesar dressing

„Jahreszeiten“ Summer Leaf Salad  € 13,00
Beetroot lime dressing
or
Balsamico dressing

**We serve your Salad of your choice with**
Fried poultry filets  + € 6,00
Fried king prawns (3 pieces)  + € 9,00

**Our special recommendation for you**
**Feasting plate** from 2 persons  per person € 23,00
Parma ham, Antipasti, burrata, King prawns
Chorizo und olives
bread with truffle aioli
Snacks

„Vier Jahreszeiten Currywurst“ € 15,00
Homemade Curry sauce | French fries

Bratwurst from Duroc Porc € 14,00
Coleslaw | French fries

Original Alsatian tarte flambée € 13,00
ham and onions | sour cream

Fish ‘n‘ Chips € 23,00
Fried cod fillet | Sauce Tartar | Malt vinegar

Fettuccine Pasta with grilled asparagus € 18,00
Fried egg | Pecorino truffle sauce

Seasonal Recommendations

Asparagus cream soup € 8,50
Black Tiger prawns | Croûtons

220g US Prime Rumpsteak € 29,50
White Asparagus | New Potatoes | Sauce Hollandaise
Specialties from the grill

**Kushi Yaki skewers**  
South American beef or king Prawns  
Anticucho sauce  
€ 21,00

**220g US Prime NY Strip Steak**  
Marinated tomatoes | Baby spinach | Chimichurri  
Sweet potato French fries  
€ 29,50

**Miso marinated Salmon**  
Pickled cucumber | wasabi aioli  
€ 26,00

**Burger**

We are serving our burgers at your choice with french fries, sweet potatoe french fries or a small side salad.

**The Burger with cheddar and bacon**  
US Prime beef | lettuce | tomato | gherkin | Bacon | Cheddar  
on sesame brioche bun  
€ 27,00

**Crispy Portobello mushroom Burger**  
Avocado | Romaine lettuce | Parmesan dressing  
€ 25,00

Our recommendation to all burgers

**Truffle Aioli**  
€ 3,50

**Homemade Burger Relish**  
€ 2,50

**Chimichurri**  
€ 2,50

**Three Peppercorn Dip**  
€ 2,50
Homebaked cakes & desserts from the „Vier Jahreszeiten“ Pâtisserie

Chocolate – pistachios Blondie lemon sorbet € 9,50

Homemade cake of the day € 6,00

Fresh strawberries € 8,00
Clotted Cream | Short Bread crumble

Homemade Ice cream and sorbets each scoup € 3,00

Raspberry–wasabi sorbet NIKKEI NINE each scoup € 3,50

Alster sundae € 9,50
vanilla ice cream, banana compote, cornflakes milk, Granola

Dear guest, we are happy to inform you about all the details our dishes with regard to the products used, to be able to point out allergens and substances.

Our service team will gladly provide you with further information.