



WOHNHALLE

Coffee & Tea

Cup of Coffee *	EUR 7.00
Pot of Coffee *	EUR 12.00
Espresso *	EUR 5.00
Cappuccino *	EUR 7.50
Café au lait *	EUR 7.50
Coffee Royal - mit Cognac	EUR 15.00
Irish Coffee	EUR 15.00
Selection of Tea	EUR 12.00

Enjoy our Fairtrade coffee with milk of your choice.

Chocolate

Pot of hot Chocolate Of home-made chocolate	EUR 12.00
Coffee Pompadour Hot chocolate, coffee & whipped cream	EUR 9.00
Chocolate Benedictine Hot chocolate, espresso & Dom Benedictine	EUR 15.00
Grand Marnier Chocolate - with Chili	EUR 15.00

Juices & soft drinks

Juices		
Apple juice, grape juice, tomato juice	0,2l	EUR 7.00
Freshly squeezed Juices		
Orange juice, grapefruit juice	0,2l	EUR 11.00
Soft Drinks		
Coca Cola, Coca Cola light ¹ , Fanta, Sprite,	0,2l	EUR 7.00
Bitter Lemon, Ginger Ale ²	0,2l	EUR 7.00

* also served decaffeinated

Water

San Pellegrino	bottle 0,75l / 0,25l	EUR 13.00 / EUR 7.00
Acqua Panna	bottle 0,75l / 0,25l	EUR 13.00 / EUR 7.00

Beer

König Pilsener from the tap	0,25l	EUR 7.00
König Pilsener (non-alcoholic)	0,33l	EUR 7.00
Benediktiner (Wheat beer/non-alcoholic)	0,33l	EUR 8.00
Pilsener Urquell	0,33l	EUR 7.00
Heineken	0,33l	EUR 7.00

Red Wine

2021 Le Volte		
Tenuta dell' Ornellaia, Tuscany, Italy	0,2l	EUR 19.00
2018 Cabernet Sauvignon		
Allesverloren Vineyards, Stellenbosch, South Africa	0,2l	EUR 17.00
2017 Jahresezeiten Cuvée Le Ponnant		
Domaine La Ferme du Mont, Rhône, France	0,2l	EUR 16.00
2018 Le Temps Est Venu		
Stephane Ogier, Côtes Du Rhône, France	0,2l	EUR 14.00

White Wine

2021 Chardonnay		
Winery Jermann, Friaul, Italy	0,2l	EUR 18.00
2020 Pinot Gris		
Winery Franz Keller, Baden, Germany	0,2l	EUR 16.00
2022 Sauvignon Blanc		
Cloudy Bay, Marlborough, Neuseeland	0,2l	EUR 18.00

Champagne & Sparkling Wine

Bouvet Crémant de Loire	btl. 0,75l / glass 0,10l	EUR 60.00 / EUR 14.00
Veuve Clicquot Ponsardin, Brut	btl. 0,75l / glass 0,10l	EUR 130.00 / EUR 25.00
Ruinart Rosé, Brut	btl. 0,75l / glass 0,10l	EUR 190.00 / EUR 30.00
2013 Dom Pérignon, Brut	btl. 0,75l / glass 0,10l	EUR 340.00 / EUR 55,00

Champagne Cocktails

Kir Royal		
Champagne & Crème de Cassis		EUR 27.00
Bellini / Testarossa		
Fresh peach puree or raspberry puree & Champagne		EUR 28.00
Alster Cocktail		
A creation from the Four Seasons Hotel		
Gin, Cointreau, Angostura bitters, grapefruit juice & Champagne		EUR 26.00
The Seelbach		
Bourbon Whiskey, Cointreau, Peychauds & Angostura bitters, Champagne		EUR 26.00
Prince of Wales		
Cognac, Angostura bitters, Curacao orange & Champagne		EUR 34.00

Mocktails

Sanbitter Passion		
Sanbitter, lemon, passionfruit		EUR 14.00
Fruit Punch		
Pineapple, orange, lemon, grenadine		EUR 14.00
Passionfruit Cooler		
Passionfruit, lime, sugar, tonic water		EUR 14.00

Classic Cocktails

Negroni

Gin, Campari, Vermouth

EUR 18.00

Bramble

Gin, lemon, sugar, Chambord Royale

EUR 17.00

Cosmopolitan

Citrus Vodka, Cointreau, lime, cranberry

EUR 17.00

Last Word

Gin, Chartreuse verte, Maraschino, lemon

EUR 17.00

Pineapple Daiquiri

Pineapple Rum, lime, sugar

EUR 17.00

Millionaire

Dark Rum, sloe gin, apricot brandy, lemon

EUR 17.00

Vieux Carré

Cognac, Rye Whiskey, DOM Benedictine, Angostura & Peychauds bitters

EUR 20.00

The Squirrel

Frangelico, crème de cacao, cream

EUR 16.00

Highballs

Craft Gin & Tonic

London dry Gin, Fentimans tonic water, kaffir lime leaves, Juniper, grapefruit & lime zests

EUR 19.00

Moscow Mule

Vodka, lime & ginger beer

EUR 17.00

Orange Gin Highball

Orange Gin, ginger ale, orange zest

EUR 17.00

Straight Sling

Gin, cherry brandy, DOM Benedictine, bitters, lemon, soda water

EUR 17.00

Pimms No.1 Cup

Pimms No.1, ginger ale, cucumber & fruits

EUR 17.00

Horses Neck

Bourbon Whiskey, ginger ale, bitters, lemon zest

EUR 19.00

For special requests, please do not hesitate to ask for our extensive spirits and wine list.

Snacks

Classic Caesar Salad

Romaine lettuce, parmesan, croûtons, classic Caesar dressing	EUR 18.00
with grilled Loué chicken breast	+ 9.00
with 3 grilled black tiger prawns	+ 12.00

Atlantic Lobster Bisque

EUR 26.00

Beef Consommé Double

EUR 18.00

Chanterelle Cream Soup

EUR 20.00

Büsum Bay Shrimps Cocktail

EUR 28.00

cocktail sauce, frisée salad

Lobster Cocktail

EUR 38.00

cocktail sauce, frisée salad

Carpaccio of Beef Filet

Parmigiano Reggiano, rocket salad

EUR 32.00

Mixed Lettuce **v**

EUR 18.00

cherry tomatoes, cucumber, radish, dressing of choice:
apple vinegar vinaigrette, yoghurt sour cream dressing or balsamico dressing

Kaviar vom Altonaer Kaviar Import Haus served with blinis und condiments

Ossietra Caviar Malossol

30 g	EUR 85.00
50 g	EUR 130.00
100 g	EUR 250.00

Siberian Caviar Malossol

30 g	EUR 50.00
50 g	EUR 80.00
100 g	EUR 150.00

Fresh Oysters

cheddar bread, port shallot vinaigrette and lemon

Sylter Royal	EUR 7.00
Irish Rock	EUR 5.00
Gillardeau No2	EUR 4.00

Seafood Tagliatelle

Chanterelles in cream sauce, green asparagus and Grana Padano

as appetizer	EUR 32.00
as main course	EUR 45.00

Bircher Müsli with fruits **v**

EUR 11.00

Oat meal with milk, cream, apple, pear and banana

Sandwiches

Croque Monsieur

in butter roasted ham and cheese sandwich

EUR 21.00

Club-Sandwich

grilled chicken breast, bacon, fried egg, tomato, lettuce and HVJ sandwich cream on white bread

EUR 28.00

Mediterranean Sandwich

grilled vegetables, tomatoes, rocket salad, buffalo mozzarella and pesto

EUR 24.00

Vegan und Gluten free

Vier Jahreszeiten „Super Bowl“

Quinoa, avocado, spinach, beetroot, apple und carrot with Ponzu dressing



EUR 24,00

Baked potato hash browns

with crème fraiche and lettuce



EUR 19,00

Braised Romaine lettuce

sweet potato puree, apple salsa and chevil



EUR 26,00

Linguine Pomodoro

tomato sugo, basil, Peccorino Sardo



EUR 26,00

Vier Jahreszeiten “Classics”

Smoked Arctic Rose Salmon

classic with potato hash browns, GRILL mustard cream, salad
small portion
big portion

EUR 24.00

EUR 34.00

„Vier Jahreszeiten Schlemmerschnitte“

fresh steak tartar on butter roasted toast with a small salad
+ 10gr Ossiëtra caviar
+ 20gr Ossiëtra caviar

EUR 31,00

EUR 61.00

EUR 91.00

Pink Roast Beef, served cold

fried potatoes and sauce remoulade

EUR 28.00

Jahreszeiten Burger

GOP US Prime Grade Beef, cole slaw

EUR 30,00

Extra

Bacon

Cheddar

EUR 2.00

EUR 2.00

The Burger and the Sandwiches are served with French fries or a garden salad.

Desserts

Apricot Mascarpone

Amarettini-crunch

EUR 14.00

Crème Brûlée

classic

EUR 12.00

Chocolate Malheur

warm chocolate cake with a liquid core, berries and pistachio ice cream

EUR 16.00

Cheese

Cheese Selection

by affineur Bernard Anthony

EUR 28.00

Cakes and Tartlets

Cake & tarts

per piece

EUR 8.00

Tartlets

per piece

EUR 12.00

Raspberry tartlet & Tiramisu tartlet

per piece

EUR 14.00

Petit Four

per piece

EUR 4.00

As the only European partner, we are pleased to offer you the high-quality and extraordinary variations of the finest Swiss art of chocolatey in the *Hotel Vier Jahreszeiten*.

Enjoy the fine pralines and truffles of Confiserie Sprüngli. Our Wohnhallen team will be happy to inform you about our current range of chocolates.

1 Praliné or Truffles à

EUR 3.00

9 Pralinés or Truffles à

EUR 24.00

18 Pralinés or Truffles à

EUR 45.00

Our fine range of Confiserie Sprüngli is also available to take away in our Condi Lounge.