

Snacks

Four Seasons Leaf Salad

balsamic vinaigrette, classic French vinaigrette or yoghurt dressing 13.00 €

Caesar Salad

Romaine lettuce, croûtons, classic Caesar dressing 18,00 €
with grilled Loué chicken breast 23.00 €
with grilled black tiger prawns 25.00 €

Atlantic Lobster Bisque

with sugar snaps 19.00 €

Beef Consommé

with Julienne vegetables 18.00 €

Smoked Eel

with scrambled eggs on roasted rye bread 23.00 €

“Büsum” Bay Shrimps

cocktail sauce 26.00 €

Carpaccio of Argentinian Filet of Beef

Parmigiano Reggiano, rocket & pine nuts 27.00 €
With black Piemont truffle 32,00 €

Ossietra Caviar Classic

30 g 90,00 €
50 g 145,00 €
100 g 290,00 €

Fresh Oysters

on crushed ice, cheddar bread & lemon
Fine de Claire (per oyster) 5.00 €
Sylter Royal (per oyster) 6.00 €

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 +15,00 €

Four Seasons “Classics”

Smoked Arctic Rose Salmon

classic with potato waffles

25.00 €

”Four Seasons Schlemmerschnitte“

fresh steak tartar on butter roasted toast with a small salad

29.00 €

+ 10gr Ossiëtra caviar

60.00 €

+ 20gr Ossiëtra caviar

90.00 €

Pink Roast Beef, served cold

fried potatoes & sauce remoulade

26.00 €

Sandwiches

Croque Monsieur

roasted ham & cheese sandwich

18.00 €

Breakfast Club-Sandwich

grilled Loué chicken breast, lettuce, egg

crispy bacon, tomato, HVJ sandwich cream

25.00 €

Mediterranean Sandwich

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

22.00 €

Burger

US Prime Black Angus Beef Burger (200g)

US Prime beef, lettuce, tomato, gherkin on sesame brioche bun

27.00 €

BBQ or classic

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

Desserts

Mousse of white & dark chocolate with raspberry sauce	17.00 €
“Hamburger rote Grütze” with vanilla sauce	16.00 €
Burnt Cream with Vanilla Ice Cream preparation time 15 minutes	16.00 €

Cheese

Cheeses from Hof Berg, Domain Fredeburg & Hof Dannwisch with home-made fig mustard & cranberries	19.00 €
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Cakes & Tartlets

Cake / tarts / tartlet	per piece	7.50 €
Raspberry tartlet	per piece	11.00 €
Petit Four	per piece	3.70 €
Tiramisu tartelet	per piece	9.00 €

Sprüngli

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

Enjoy with us 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	2,30
9 Pralinés or Truffles à	EUR	19,00
18 Pralinés or Truffles à	EUR	34,00

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