



**WOHNHALLE**

## Coffee & Tea

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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

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

## Juices & soft drinks

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

\* also served decaffeinated

## Water

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

## Beer

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

## Red Wine

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<b>2020 Le Volte</b> Tenuta dell' Ornellaia, Tuscany, Italy	0,2l	EUR 19.00
<b>2018 Cabernet Sauvignon</b> Allesverloren Vineyards, Stellenbosch, South Africa	0,2l	EUR 17.00
<b>2017 Jahresezeiten Cuvée Le Ponnant</b> Domaine La Ferme du Mont, Rhône, France	0,2l	EUR 16.00
<b>2018 Côtes du Rhône</b> Domaine E. Guigal, Rhône, France	0,2l	EUR 14.00

## White Wine

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

## Champagne & Sparkling Wine

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<b>Bouvet Crémant de Loire</b>	btl. 0,75l / glass 0,10l	EUR 60.00 / EUR 14.00
<b>Veuve Clicquot Ponsardin, Brut</b>	btl. 0,75l / glass 0,10l	EUR 130.00 / EUR 25.00
<b>Ruinart Rosé, Brut</b>	btl. 0,75l / glass 0,10l	EUR 190.00 / EUR 30.00
<b>2012 Dom Pérignon, Brut</b>	btl. 0,75l / glass 0,10l	EUR 340.00 / EUR 55,00

## Champagne Cocktails

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<b>Kir Royal</b>		
Champagne & Crème de Cassis		EUR 24.00
<b>Bellini / Testarossa</b>		
Fresh peach puree or raspberry puree & Champagne		EUR 26.00
<b>Alster Cocktail</b>		
A creation from the Four Seasons Hotel		
Gin, Cointreau, Angostura bitters, grapefruit juice & Champagne		EUR 26.00
<b>The Seelbach</b>		
Bourbon Whiskey, Cointreau, Peychauds & Angostura bitters, Champagne		EUR 26.00
<b>Prince of Wales</b>		
Cognac, Angostura bitters, Curacao orange & Champagne		EUR 34.00

## Mocktails

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<b>Sanbitter Passion</b>		
Sanbitter, lemon, passionfruit		EUR 12.00
<b>Fruit Punch</b>		
Pineapple, orange, lemon, grenadine		EUR 12.00
<b>Passionfruit Cooler</b>		
Passionfruit, lime, sugar, tonic water		EUR 12.00

## Classic Cocktails

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### Negroni

Gin, Campari, Vermouth

EUR 17.00

### 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

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### 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 17.00

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

## Snacks

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### Classic Caesar Salad

Romaine lettuce, parmesan, croûtons, classic Caesar dressing	EUR 18.00
with grilled Loué chicken breast	EUR 25.00
with grilled black tiger prawns	EUR 28.00

### Atlantic Lobster Bisque

with apple and cognac	EUR 23.00
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### Beef Consommé Double

with semolina dumplings and root vegetables	EUR 18.00
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### Seafood Cocktail with frisée salad, cocktail sauce and toast

Büsum Bay shrimps (Do not miss out on this local specialty)	EUR 29.00
Atlantic Lobster	EUR 38.00

### Hand patted Carpaccio of Beef Filet

Parmigiano Reggiano, rocket salad and pine nuts	EUR 29.00
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### Mixed Lettuce ✓

cherry tomatoes, cucumber, radish, dressing of choice: apple vinegar vinaigrette or yoghurt sour cream dressing or balsamico dressing	EUR 18.00
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### Ossietra Caviar Classic

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

### German Siberian Caviar Malossol

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

### Fresh Oysters on crushed ice, cheddar bread and lemon

Sylter Royal (per oyster)	EUR 7.00
Irish Special (per oyster)	EUR 7.00

### Homemade Tagliatelle with white and green asparagus, dried tomatoes and pine nuts ✓

as appetizer	EUR 26.00
as main course	EUR 32.00

### Bircher Müsli with fruits ✓

Oat meal with milk, cream, apple, pear and banana	EUR 11.00
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## Sandwiches

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### Croque Monsieur

in butter roasted ham and cheese sandwich

EUR 21.00

### Club-Sandwich

grilled chicken breast, lettuce, egg, crispy bacon, tomato,  
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

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### 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 and wild herb salad  
apple Cognac sud



EUR 26,00

### Homemade vegetarian Pasta

white tomato foam, roasted macadamia and rocket salad



EUR 24,00

## Vier Jahreszeiten “Classics”

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### Smoked Arctic Rose Salmon

classic with potato hash browns

small portion

EUR 26.00

big portion

EUR 32.00

### „Vier Jahreszeiten Schlemmerschnitte“

fresh steak tartar on butter roasted toast with a small salad

EUR 31,00

+ 10gr Ossiëtra caviar

EUR 55.00

+ 20gr Ossiëtra caviar

EUR 85.00

### Pink Roast Beef, served cold

fried potatoes and sauce remoulade

EUR 28.00

## Burger

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### Vier Jahreszeiten Burger

US Prime Beef, salad, tomato, cucumber, pepper relish on sesame Brioche bun

EUR 30,00

Extra

Bacon

EUR 2.00

Cheddar

EUR 2.00

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



## Desserts

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### “Hamburger Rote Grütze”

with vanilla sauce (Do not miss out on this local specialty)

EUR 14.00

### Crème Brûlée with Vanilla Ice Cream

preparation time 15 minutes

EUR 16.00

### Mousse au Chocolat from Felchlin 72% Arriba chocolate

with cream Chantilly and almond financier

EUR 17.00

## Cheese

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### Cheese Selection **V**

with chutney and nuts

EUR 19.00**V**

## Cakes and Tartlets

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Cake / tarts / tartlet

per piece

EUR 8.00

Raspberry tartlet

per piece

EUR 14.00

Petit Four

per piece

EUR 4.00

Tiramisu tartlet

per piece

EUR 12.00

Tartlet of the week

per piece

EUR 12.00

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.