



**WOHNHALLE**

## Coffee & Tea

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Cup of Coffee *	EUR 8.00
Pot of Coffee *	EUR 13.00
Espresso *	EUR 7.00
Cappuccino *	EUR 9.00
Café au lait *	EUR 9.00
Coffee Royal - mit Cognac	EUR 18.00
Irish Coffee	EUR 18.00
Selection of Tea	EUR 14.00

*Enjoy our Fairtrade organic coffee with milk of your choice.*

## Chocolate

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Pot of hot Chocolate	
Of home-made chocolate	EUR 13.00
Coffee Pompadour	
Hot chocolate, coffee & whipped cream	EUR 10.00
Chocolate Benedictine	
Hot chocolate, espresso & Dom Benedictine	EUR 16.00
Grand Marnier Chocolate - with Chili	EUR 16.00

## Juices & soft drinks

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<b>Juices</b>		
Apple juice, grape juice, tomato juice	0,2l	EUR 8.00
<b>Freshly squeezed Juices</b>		
Orange juice, grapefruit juice	0,2l	EUR 13.00
<b>Soft Drinks</b>		
Coca Cola, Coca Cola light <sup>1</sup> , Fanta, Sprite,	0,2l	EUR 8.00
Bitter Lemon, Ginger Ale <sup>2</sup>	0,2l	EUR 8.00

\* also served decaffeinated

## Water

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<b>San Pellegrino</b>	bottle 0,75l / 0,25l	EUR 14.00 / EUR 8.00
<b>Acqua Panna</b>	bottle 0,75l / 0,25l	EUR 14.00 / EUR 8.00

## Beer

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<b>König Pilsener from the tap</b>	0,25l	EUR 8.00
<b>König Pilsener</b> (non-alcoholic)	0,33l	EUR 8.00
<b>Benediktiner</b> (Wheat beer/non-alcoholic)	0,33l	EUR 9.00
<b>Pilsener Urquell</b>	0,33l	EUR 8.00
<b>Heineken</b>	0,33l	EUR 8.00

## Red Wine

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<b>2021 Le Volte</b> Tenuta dell' Ornellaia, Tuscany, Italy	0,15l	EUR 21.00
<b>2020 Cabernet Sauvignon</b> Allesverloren Vineyards, Stellenbosch, South Africa	0,15l	EUR 19.00
<b>2020 Jahresezeiten Cuvée Le Ponnant</b> Domaine La Ferme du Mont, Rhône, France	0,15l	EUR 18.00
<b>2019 Le Temps Est Venu</b> Stephane Ogier, Côtes Du Rhône, France	0,15l	EUR 15.00

## White Wine

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<b>2022 Chardonnay</b> Winery Jermann, Friaul, Italy	0,15l	EUR 20.00
<b>2022 Pinot Gris</b> Winery Franz Keller, Baden, Germany	0,15l	EUR 18.00
<b>2023 Sauvignon Blanc</b> Cloudy Bay, Marlborough, New Zealand	0,15l	EUR 20.00

## Champagne & Sparkling Wine

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<b>Bouvet Crémant de Loire</b>	btl. 0,75l / glass 0,10l	EUR 66.00 / EUR 15.00
<b>Veuve Clicquot Ponsardin, Brut</b>	btl. 0,75l / glass 0,10l	EUR 143.00 / EUR 28.00
<b>Ruinart Rosé, Brut</b>	btl. 0,75l / glass 0,10l	EUR 209.00 / EUR 33.00
<b>2013 Dom Pérignon, Brut</b>	btl. 0,75l / glass 0,10l	EUR 375.00 / EUR 60,00

## Champagne Cocktails

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<b>Kir Royal</b>		
Champagne & Crème de Cassis		EUR 29.00
<b>Bellini / Testarossa</b>		
Fresh peach puree or raspberry puree & Champagne		EUR 29.00
<b>Alster Cocktail</b>		
A creation from the Four Seasons Hotel		
Gin, Cointreau, Angostura bitters, grapefruit juice & Champagne		EUR 31.00
<b>The Seelbach</b>		
Bourbon Whiskey, Cointreau, Peychauds & Angostura bitters, Champagne		EUR 31.00
<b>Prince of Wales</b>		
Cognac, Angostura bitters, Curacao orange & Champagne		EUR 38.00

## Mocktails

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<b>Sanbitter Passion</b>		
Sanbitter, lemon, passionfruit		EUR 15.00
<b>Fruit Punch</b>		
Pineapple, orange, lemon, grenadine		EUR 15.00
<b>Passionfruit Cooler</b>		
Passionfruit, lime, sugar, tonic water		EUR 15.00

## Classic Cocktails

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### Negroni

Gin, Campari, Vermouth

EUR 21.00

### Bramble

Gin, lemon, sugar, Chambord Royale

EUR 21.00

### Cosmopolitan

Citrus Vodka, Cointreau, lime, cranberry

EUR 21.00

### Last Word

Gin, Chartreuse verte, Maraschino, lemon

EUR 21.00

### Pineapple Daiquiri

Pineapple Rum, lime, sugar

EUR 21.00

### Millionaire

Dark Rum, sloe gin, apricot brandy, lemon

EUR 21.00

### Vieux Carré

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

EUR 21.00

### The Squirrel

Frangelico, crème de cacao, cream

EUR 19.00

## Highballs

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### Craft Gin & Tonic

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

EUR 21.00

### Moscow Mule

Vodka, lime & ginger beer

EUR 21.00

### Orange Gin Highball

Orange Gin, ginger ale, orange zest

EUR 21.00

### Straight Sling

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

EUR 21.00

### Pimms No.1 Cup

Pimms No.1, ginger ale, cucumber & fruits

EUR 21.00

### Horses Neck

Bourbon Whiskey, ginger ale, bitters, lemon zest

EUR 22.00

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

## Snacks

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<b>Classic Caesar Salad</b>	EUR 22.00
with grilled chicken breast	+ 11.00
with 3 grilled black tiger prawns	+ 15.00
<b>Atlantic Lobster Bisque</b>	EUR 29.00
<b>Beef Consommé Double</b>	EUR 22.00
<b>Chestnut Cream Soup with truffel</b>	<b>V</b> EUR 24.00
<b>Büsum Bay Shrimps Cocktail</b>	EUR 34.00
cocktail sauce, frisée salad	
<b>Lobster Cocktail</b>	EUR 46.00
cocktail sauce, frisée salad	
<b>Carpaccio of Beef Filet</b>	
Parmigiano Reggiano, rocket salad	EUR 39.00
<b>Kaviar vom Altonaer Kaviar Import Haus</b> served with blinis und condiments	
<b>Ossietra Caviar Malossol</b>	
30 g	EUR 102.00
50 g	EUR 156.00
100 g	EUR 300.00
<b>Siberian Caviar Malossol</b>	
30 g	EUR 60.00
50 g	EUR 96.00
100 g	EUR 180.00
<b>Fresh Oysters</b>	
cheddar bread, port shallot vinaigrette and lemon	
Sylter Royal	EUR 9.00
Irish Rock	EUR 6.00
Gillardeau No2	EUR 5.00
<b>Seafood Tagliatelle</b>	
lobster and King Prawns, green asparagus	
as appetizer	EUR 39.00
as main course	EUR 54.00
<b>Bircher Müsli</b> with fruits	<b>V</b> EUR 13.00
Oat meal with milk, cream, apple, pear and banana	

## Sandwiches

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### Croque Monsieur

Ham, gruyere, béchamel sauce

EUR 26.00

### Club-Sandwich

grilled poulard breast, egg, bacon on toast

EUR 34.00

### Mediterranean Sandwich

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

**V** EUR 29.00

## Vier Jahreszeiten “Classics”

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### Norwegian Salmon, marinated and smoked

classic with potato hash browns, GRILL mustard cream, salad

as appetizer

EUR 29.00

as main course

EUR 41.00

### „Jahreszeiten“ Schlemmerschnitte

steak tartar on butter roasted toast with a small salad

EUR 35,00

+ 10gr Ossieta caviar

EUR 71.00

+ 20gr Ossieta caviar

EUR107.00

### Pink Roast Beef, served cold

fried potatoes and sauce remoulade

EUR 34.00

### „Jahreszeiten“ Burger

GOP US Prime Grade Beef, cole slaw

EUR 34.00

Extra

Bacon

EUR 3.00

Cheddar

EUR 3.00

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

# Vegetarian / Vegan / Gluten free

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## Quinoa Bowl

Avocado, spinach with Ponzu



EUR 29.00

## Baked potato hash browns

with crème fraiche and lettuce



EUR 23.00

## Three kinds of cauliflower

pine nuts, wild herbs and almond foam



EUR 29.00

## Linguine Pomodoro

tomato sugo, basil, Peccorino Sardo

as appetizer



EUR 26.00

as main course



EUR 32.00


## Mixed Lettuce

dressing of choice:



EUR 19.00

apple vinegar vinaigrette 

yoghurt sour cream dressing 

balsamico dressing 

We use numerous local ingredients in the preparation of our dishes such as Büsum shrimps, eggs and potatoes from Cassenshof from the Lüneburger Heide, Holsteinian milk or seasonally available products.

For further information regarding lactose or gluten intolerances, please don't hesitate to ask our staff.



## Desserts

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### Apricot Mascarpone

Amarettini-crunch

V EUR 17.00

### Crème Brûlée

Classic

V EUR 15.00

### Chocolate Malheur

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

V EUR 19.00

## Cheese

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### Cheese Selection

by affineur Bernard Anthony

V EUR 34.00

## Cakes and Tartlets

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Cake & tarts

per piece

EUR 10.00

Tartlets

per piece

EUR 15.00

Raspberry tartlet & Tiramisu tart

per piece

EUR 16.00

Petit Four

per piece

EUR 5.00

*Sprüngli*

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 4.00

9 Pralinés or Truffles à

EUR 29.00

18 Pralinés or Truffles à

EUR 54.00

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