

SALADS

Green Leaf Salad	19
French vinaigrette	
Mixed Salad	19
French vinaigrette, balsamico or yoghurt dressing	
Caesar Salad	22
with chicken breast	+11
with 3 grilled king prawns	+15

SOUPS

Asparagus Cream Soup	24
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STARTERS

King Prawns 4 pieces	24
American Cocktail sauce	
Norwegian Salmon, marinated and smoked	29
Potato fritter, GRILL Mustard crème, salad bouquet	
Main dish	41
Büsum Bay Shrimp Cocktail	34
Cocktail sauce, frisée	
Lobster Cocktail	46
Cocktail sauce, frisée	
Carpaccio of Beef Fillet	39
Rocket, Parmigiano Reggiano	




OYSTERS

Irish Rock Oyster	per piece	6
Gillardeau No2	per piece	7
Sylter Royal	per piece	9

CLASSICS

Club Sandwich with French Fries	34
Grilled Poulard Breast, Egg, Bacon on Toast	
“Jahreszeiten“ Burger with French Fries	34
+ Bacon	+3
+ Cheddar	+3
Smoked Eel on herb scrambled eggs	30
Buttered pan-fried bread, salad bouquet	
Wiener Schnitzel	39
Cucumber salad, fried potatoes	
“Jahreszeiten“ Schlemmerschnitte	35
Fresh Steak Tartare on butter roasted toast, small salad bouquet	
+ 10g Ossietra Kaviar	+36
+ 20g Ossietra Kaviar	+72

VEGETARIAN

Vier Jahreszeiten “Super Bowl“ 	29
Quinoa, Avocado, Spinach, Beetroot, Apple, Ponzu dressing 	
Linguine Pomodoro 	
Tomato-sauce, Basil, Pecorino Sardo	
Starter	29
Main course	35

DESSERTS

“HVJ” Ice Cream Cup	14
Chocolate and vanilla ice cream, hazelnut cream	
Strawberry Ice Cream Cup	14
Strawberry sorbet, fresh strawberries, lemon cream	
Spaghetti Ice Cream	14
Roasted pistachios, strawberry caramel	
Selection of seasonal cakes and tartlets	12
Raspberry tartlet	18