



HOTEL  
VIER JAHRESZEITEN  
HAMBURG

EST. 1897



HOLIDAY SEASON 2025

HAPPY HOLIDAYS



Dear guests, family and friends,

The year 2025 is coming to an end. For us, this also means that the most magical season of the year is starting. We look forward to spending this special time with you at Hotel Vier Jahreszeiten.

Enjoy the end of the year and let us pamper you and your loved ones in a festive atmosphere on the shores of the Inner Alster Lake.

We wish you a wonderful holiday season and a healthy New Year 2026.

Ingo C. Peters  
Managing Director



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### AFTERNOON TEA

Experience our Christmas afternoon tea in the nostalgic ambience of the Wohnhalle. Let us spoil you with Christmas cake creations from our talented pastry Team, freshly baked scones, selected sandwich creations and exquisite teas.

### AFTERNOON TEA

British Afternoon Tea EUR 82.00

Including a glass of Champagne EUR 112.00

Including Ossetra Caviar Blinis and a glass of Champagne EUR 148.00

Daily 2:00 p.m. to 3:45 p.m | 4:15 p.m. to 6:00 p.m

BOOK HERE







### TEDDY BEAR TEA

During the Advent season, our Teddy Bear Tea brings a special joy for both young and old. Immerse yourself in a nostalgic Christmas world and create unforgettable moments that will make little eyes grow wider. Your children will craft Christmas decorations at unique craft and indulge in delicious treats, while you savour the magic of the Advent season with a delicious afternoon tea.

### TEDDY BEAR TEA

|           |           |
|-----------|-----------|
| Children* | EUR 88.00 |
| Adults    | EUR 98.00 |

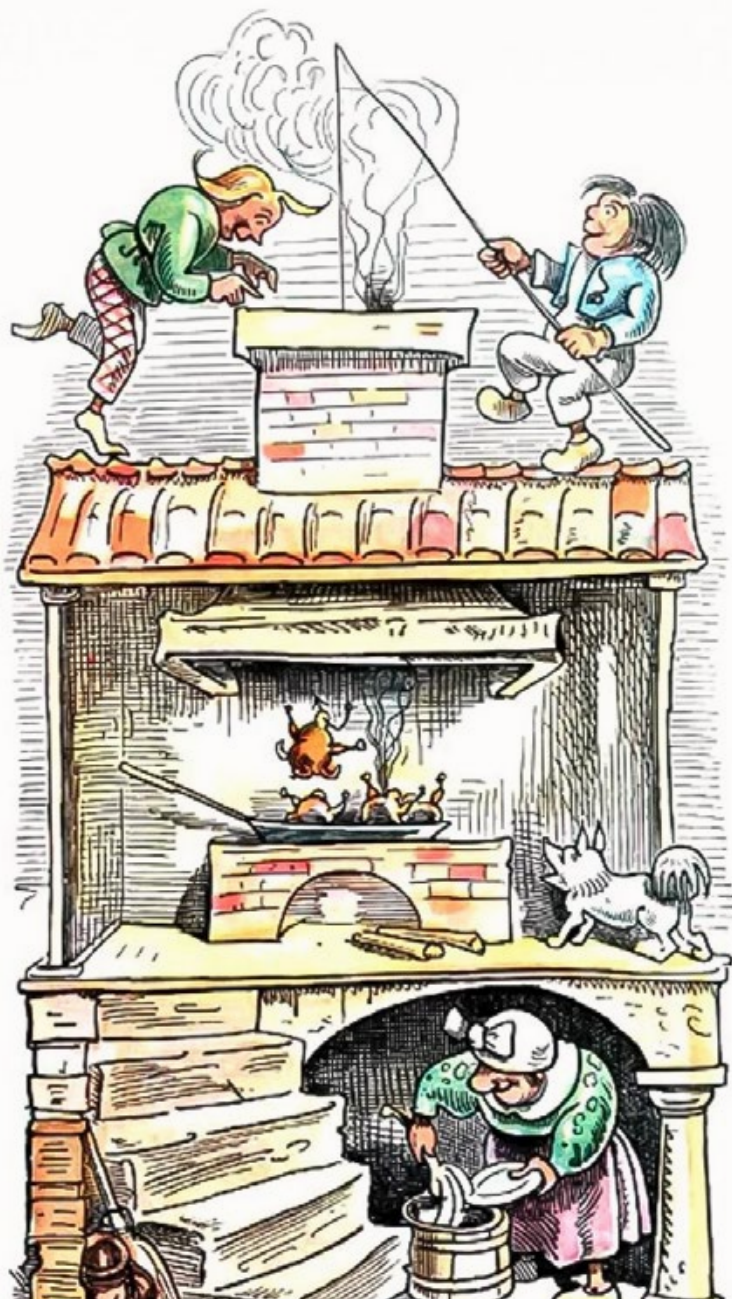
Saturday 13th of December | Sunday 14th of December  
Thursday 18th of December | Friday 19th of December  
Saturday 20th of December | Sunday 21st of December  
Monday 22nd of December

From 2:00 p.m. until 5:30 p.m.  
From 3:00 p.m. until 6:00 p.m. on 13th of December only

\*From the age of 3 Years. For the younger ones, the Teddy Bear Tea is free of charge.

BOOK HERE





Make your Christmas dinner an unforgettable experience with our festive culinary offerings. You can pre-order our holiday roast for home delivery or pick up at the hotel as of November 11th throughout the entire holiday season.

For generations, geese have been raised with the utmost care and dedication at Cassenshof in the Hamburg countryside. Special attention is paid to sustainable breeding and high-quality feed, which enables the animals to develop in a manner appropriate to their species. The distinctive taste of the geese is the result of these perfect breeding conditions and makes the festive roast a very special treat.

#### HOLIDAY ROAST AT HOME

|         |                                    |
|---------|------------------------------------|
| Per box | EUR 329.00<br>(for up to 4 people) |
|---------|------------------------------------|

|                 |                                                |
|-----------------|------------------------------------------------|
| Order available | from 1st of November<br>until 26th of December |
|-----------------|------------------------------------------------|

|         |                         |
|---------|-------------------------|
| Pick up | 10:00 a.m. to 6:00 p.m. |
|---------|-------------------------|

|                          |                            |
|--------------------------|----------------------------|
| Pick up on Christmas Eve | 9:00 a.m. until 11:30 a.m. |
|--------------------------|----------------------------|

[BOOK HERE](#)



#### DELICIOUS HOLIDAY ROAST

A festive evening at home begins with a deliciously prepared roast goose. Our chefs prepare it traditionally with dumplings, red cabbage, baked apples and goose jus — so you can easily finish it at home.





## YOUR CHRISTMAS CELEBRATION

## YOUR CHRISTMAS CELEBRATION

Celebrate unforgettable moments during the holiday season — whether with your family, friends, or business partners. Enjoy your festive reception and a goose or duck dinner in our beautifully decorated event spaces. Together with our event team and in-house florists, we will create an evening tailored to your wishes to end the year in style.

Plan your personal Holiday party and contact us at [events.hvj@fairmont.com](mailto:events.hvj@fairmont.com) or by phone at +49 (0) 40 3494 3188 for a customized offer tailored to your wishes.

Reception

3-Course Menu (Choice of Goose or Duck)

Wines of the Sommelier's Choice

Water and Coffee

Decoration

Per Person from

EUR 295.00  
(from 25 people)

CONTACT US







## FONDUE EVENT

## FONDUE EVENT

Enjoy an incomparable and extraordinary evening in our butchery. With in the exclusive kitchen area of the hotel, this event location offers a very unique atmosphere. We invite you to a memorable evening for a cozy family dinner or a business occasion.

Plan your special event and contact us at [events.hvj@fairmont.com](mailto:events.hvj@fairmont.com) or by phone at +49 (0) 40 3494 3188 for a customized offer tailored to your wishes.

### Starters "Family Style"

Cheese Fondue or Fondue Choinoise

Kaiserschmarrn served in the Pan

Wine of the Sommelier's Choice

Beer and Soft Drinks

A round of Schnapps

Per Person from

EUR 270.00

(from 8 people)

CONTACT US





CHRISTMAS PARTY IN THE WINE CELLAR

Add the special touch to your Christmas event and immerses you in the secrets of Hotel Vier Jahreszeiten: our historic wine cellar. Discover this exclusive event location and enjoy a unique culinary evening. Together with our team, you will learn all about real treasures of the art of wine and start the evening with a special drop. In a convivial atmosphere, the wine cellar offers you an exclusive and undisturbed atmosphere and takes you to one of the hidden places at Hotel Vier Jahreszeiten. A special experience to end 2025.

WINE CELLAR

Contact us at [events.hvj@fairmont.com](mailto:events.hvj@fairmont.com) or by phone at +49 (0) 40 3494 3188 a personalized offer tailored to your wishes.

Reception

4-Course Menu

Wines of the Sommelier's Choice

Per Person from EUR 295.00  
(from 12 to 16 people)

CONTACT US





## UNIQUE CHRISTMAS PRESENTS

During the magical Advent season, our festive gift table at our lobby awaits you with a variety of presents. Discover an exquisite selection of culinary delights, elegant Christmas accessories, and exclusive alternative present ideas. Our exclusive gift vouchers are the ideal gift for magical moments at Hotel Vier Jahreszeiten. Bring special joy to your loved ones and add a touch of magic to the Christmas season.



### GIFT TABLE

Monday to Thursday 10:00 a.m. to 7:00 p.m.  
Friday and Saturday 8:00 a.m. to 10:00 p.m.  
Sunday 9:00 a.m. to 6:00 p.m.

[DISCOVER GIFT VOUCHERS](#)





CHRISTMAS AT  
HOTEL VIER JAHRESZEITEN

## CHRISTMAS AT HOTEL VIER JAHRESZEITEN

Immerse yourself in our luxurious Christmas world right in the heart of Hamburg and experience this magical time at a grandhotel. Start your day with a luxurious breakfast at our Café Condi, which offers everything your heart desires and pick up last-minute gifts or enjoy recharging hours in our SPA & Fitness Area by the fireplace. Our rooms and suites offer a spectacular view of the festively decorated Inner Alster lake. To make all of this even more special our team will be happy to welcome you with our Christmas amenity, decorate your room and put up your own Christmas tree for this festive season. Let this time be magical and filled with moments of joy for you.

Our reservations department will create a personalized Christmas package tailored to your wishes in one of our luxurious rooms or suites including our Christmas amenity, decoration and your own Christmas tree.

Junior Suite Lake View from

EUR 1.600.00

[BOOK HERE](#)







FESTIVE SEASON AT  
RESTAURANT HAERLIN\*\*\*

CHRISTMAS MENU

PULLED HELGOLAND BROWN CRAB  
Apple avocado ceviche | Shellfish reduction | Lime kefir

SOLE FILLET “MEUNIÈRE”  
Artichoke–citrus broth | Olive oil | Parsley–parmesan tortelli

LANGOUSTINE XO GRILLED OVER CHARCOAL  
Carrot | Sea buckthorn–beurre blanc

SADDLE OF VENISON GLAZED WITH BALSAMICO  
Green juniper sabayon | Crispy buckwheat | Boudin noir muffin

BRAISED WELLANT APPLE  
Warm apple–Calvados tea | Roasted oat ganache | Iced vanilla noir

4-Course Menu      EUR 350.00

Including a glass of Champagne  
24th, 25th and 26th of December  
Lunch from 12:00 p.m.

BOOK LUNCH

5-Course Menu      EUR 395.00

Including a glass of Champagne  
24th, 25th and 26th of December  
Dinner from 6:30 p.m.

BOOK DINNER





## NEW YEAR'S EVE MENU

### IMPERIAL CAVIAR FROM ALTONA CAVIAR IMPORT HOUSE

Marinated sea bass | Razor clam vinaigrette | Pickled cucumber

### HELGOLAND LOBSTER

Yellow beet | Elderflower vinaigrette | Cacao cru

### RED MULLET

Grilled bell pepper sabayon | Saffron polenta | Sauce pastis

### TRUFFLED ONION TART

White Alba truffle | Pine nut sauce | Sauce pistou

### LAMB FROM BOUCHERIE SABLIÈRE

Jus gras | Salt lemon | Olive gnocchi | Black garlic

### EXOTIC FRUITS

Pepper meringue | Passion fruit sorbet | Lychee

### WHITE ORANGE

Campari–orange | Black sesame | Orange soufflé

7-Course Menu

EUR 575.00

7-Course Menu at the Chef's Table

EUR 705.00

Wine Accompaniment

EUR 295.00

31st of December | Reception: 7:00 p.m. | Dresscode: Smoking

RESERVATION







FESTIVE SEASON  
AT GRILL

CHRISTMAS MENU

TARTARE OF FAROE ISLAND SALMON  
AKI HVJ Oscietra Caviar | Horseradish cream

DOUBLE BEEF CONSOMMÉ

ATLANTIC SEA BASS  
Mashed potatoes | Leaf spinach | Champagne foam

OR

US GOP BEEF TENDERLOIN  
Green beans | Wild mushrooms | Potato gratin | Port wine jus

OR

ROAST DUCK FROM THE OVEN  
Red cabbage | Potato dumpling | Lingonberry jus

CHOCOLATE MOUSSE  
Hazelnut crunch | Orange | Chocolate sorbet

|                                                        |            |                                                                                                                                                     |            |
|--------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 4-Course Menu                                          | EUR 210.00 | 4-Course Menu                                                                                                                                       | EUR 245.00 |
| 24th, 25th and 26th of December<br>Lunch at 12:00 p.m. |            | Including a glass of Champagne<br>24th, 25th and 26th of December<br>First Seating 6:00 p.m. to 8:00 p.m.<br>Second Seating 8:00 p.m. to 11:00 p.m. |            |

LUNCH RESERVATION

DINNER RESERVATION





## NEW YEAR'S EVE MENU

### GOOSE LIVER TERRINE

Quince | Ice wine

### KING CRAB AND OSCIETRA CAVIAR

Avocado | Buttermilk | Radish

### GUINEA FOWL ESSENCE

Raviolo | Root vegetables

### PAN-SEARED JOHN DORY FILLET

Beluga lentils | Baby spinach | Champagne beurre blanc

### AUSTRALIAN WAGYU ROAST BEEF

Grilled vegetables | Layered potato cake | Port wine jus  
Périgord truffle

### BLACKCURRANT CRÉMEUX

Champagne | Almond | Vanilla

#### 6-Course Menu

EUR 395.00

Including a glass of Champagne

First Seating à la carte (Brasserie Menu) 5:00 p.m. to 8:00 p.m.

Second Seating New Year's Eve Menu Reception from 8:30 p.m.

31st of December | Dresscode: Festive

RESERVATION







FESTIVE SEASON AT  
NIKKEI NINE

CHRISTMAS MENU

A very special culinary experience awaits you at our Japanese-Peruvian restaurant NIKKEI NINE during the festive days. Our Omakase Christmas menu will take you to the world of Peruvian spices combined with Japanese classics. Immerse yourself in a special evening in a cosmopolitan atmosphere and let our team pamper you. Discover our signature menu and look forward to an evening of handmade sushi, first-class Wagyu beef, and special desserts.

CHRISTMAS EVE

24th, 25th and 26th of December

First Seating à la carte: 6:00 p.m. to 8:00 p.m.  
Second Seating starting at 8:30 p.m., Christmas Omakase Menu, option to order à la carte

RESERVE A TABLE

MENU





## NEW YEAR'S EVE MENU

BALFEGÓ TUNA | OSIETRA CAVIAR | KUJYO  
HEARTS OF PALM

NORWEGIAN KING PRAWN | UMEBOSHI  
SHISO | FURIKAKE | CARROT

TURBOT | SHIFUDO | OKINAWA SPINACH  
JALAPEÑO

NIKKEI NINE SUSHI | SASHIMI

WAGYU | TRUFFLE | EGGPLANT | SANSHŌ

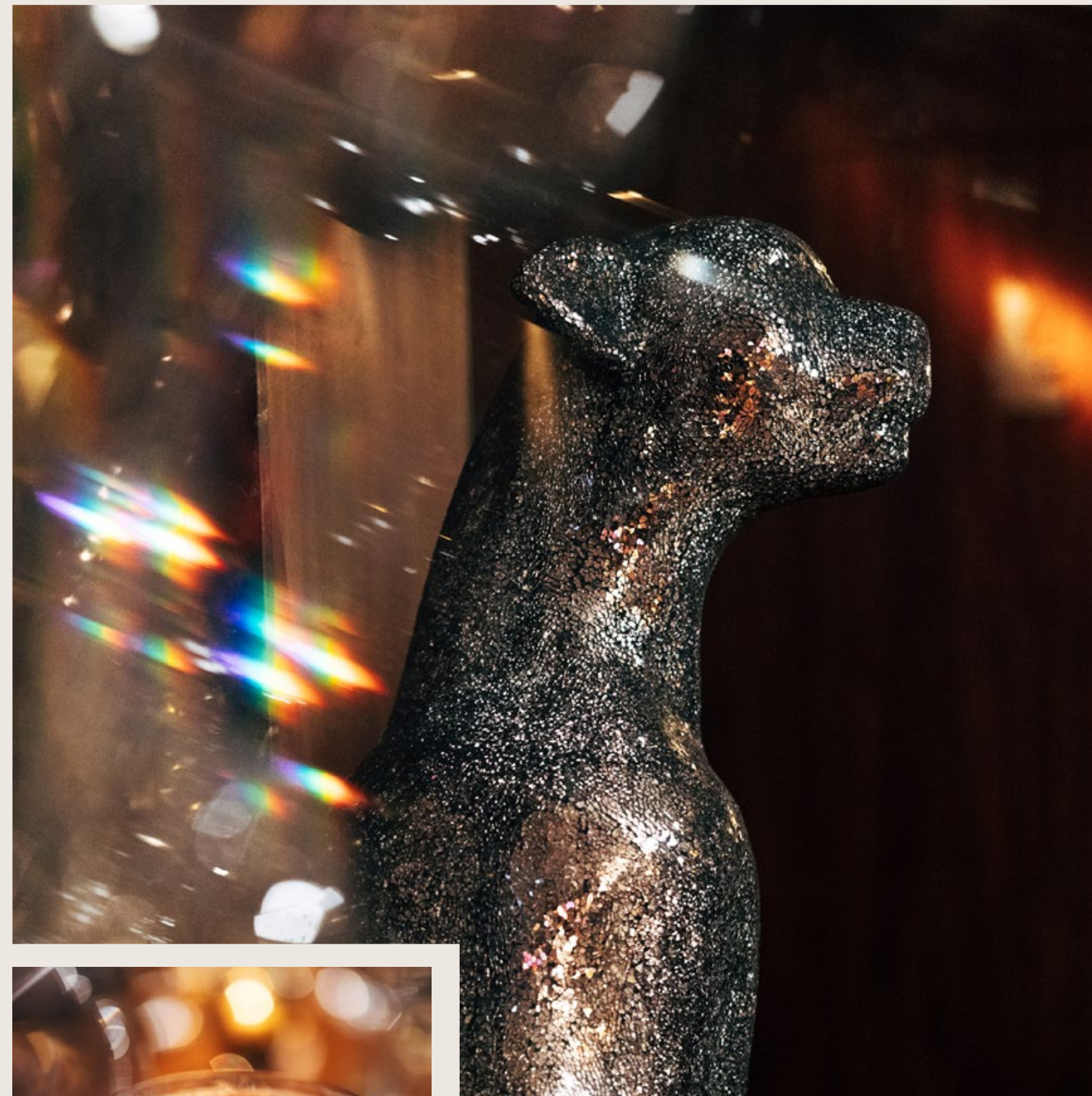
MANDARIN | BROWN BUTTER  
BLACK SESAME | YUZU

### 6-Course Menu

EUR 315.00

First Seating à la carte 6:00 p.m. to 8:00 p.m.  
Second Seating 6-Course Menu from 8:30 p.m.  
31st of December | Dresscode: Cocktail

RESERVATION





A person wearing a red coat and white gloves is holding a large stack of wrapped gifts. The gifts are wrapped in gold paper with red ribbons. The ribbons have the text "HOTEL VIER JAHRESZEITEN" and "EST. 1897" printed on them. The background is a blurred interior with wooden paneling.

# WHERE MAGIC HAPPENS



HOTEL  
**VIER JAHRESZEITEN**  
HAMBURG  
EST. 1897

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