



2023

CHRISTMAS &  
NEW YEAR'S EVE

FAIRMONT HOTEL VIER JAHRESZEITEN HAMBURG

Dear guests, family and friends,

Once again this year, we look forward to experiencing the Christmas season together with you at Fairmont Hotel Vier Jahreszeiten. A time for reflection, coming home and continuing long-standing traditions. Enjoy this special time together with your family, friends and loved ones at our hotel by the Inner Alster Lake. Let our team enchant you and experience unforgettable and wonderful moments - with the magic of Fairmont Hotel Vier Jahreszeiten.

Warm regards,



Ingo C. Peters





## *Magical Advent*

### AT FAIRMONT HOTEL VIER JAHRESZEITEN

Christmas is a time of reflection and togetherness for us at Fairmont Hotel Vier Jahreszeiten. Christmas music and the heavenly smell of freshly baked cookies fill the entire hotel with a unique Christmas magic. We invite you to experience the most wonderful time of the year with us. Whether you want to enjoy a festive Christmas dinner with your family, our popular Teddy Bear Tea with our little guests or a Christmas dinner for a business occasion - discover the magic of Advent at Fairmont Hotel Vier Jahreszeiten.

WOHNHALLE

## CHRISTMAS AFTERNOON TEA

Experience our magical tea ceremony at Fairmont Hotel Vier Jahreszeiten, surrounded by the festive atmosphere of the Christmas season. Relax in front of the crackling fireplace at our cozy „Wohnhalle“ and immerse yourself in a world of exquisite teas and homemade Christmas cookies. Enjoy a selection of exquisite teas accompanied by homemade pastries, traditional scones with clotted cream and jam, and selected sandwich variations. For a very special culinary experience, we are happy to offer you a glass of champagne and delicious caviar.

Reserve your table for our unique tea time during the Christmas season at [gastronomie.hvj@fairmont.com](mailto:gastronomie.hvj@fairmont.com) or by phone at +49 (0) 40 3494 3867. We look forward to festive moments with you!

BRITISH AFTERNOON TEA  
INCLUDING A GLASS OF CHAMPAGNE  
INCLUDING OSSETRA CAVIAR BLINIS  
AND A GLASS CHAMPAGNE

EUR 82.00 PER PERSON  
EUR 112.00 PER PERSON  
EUR 138.00 PER PERSON

SEATING TIMES:

2:00 P.M. TO 3:45 P.M. AND 4:15 TO 6:00 P.M.







BANQUET HALLS

## TEDDY BEAR TEA FOR YOUNG AND OLD

We prepare a very special joy for our little guests during the Advent season. At our Teddy Bear Tea at Fairmont Hotel Vier Jahreszeiten, your children can whisper their wishes into Santa's ear after plundering the Christmas buffet and playing games and crafts. Enjoy our traditional Afternoon Tea with your family and feel the magic of Christmas.

We will gladly accept your reservation for the Christmas season at [gastronomie.hvj@fairmont.com](mailto:gastronomie.hvj@fairmont.com) or by phone at +49 (0) 40 3494 3302. We look forward to seeing you!

SATURDAY, 2ND DECEMBER 2023

SUNDAY, 3RD DECEMBER 2023

SUNDAY, 10TH DECEMBER 2023

SATURDAY, 16TH DECEMBER 2023

SUNDAY, 17TH DECEMBER 2023

FROM 02:00 P.M. TO 06:00 P.M.

CHILDREN \* EUR 80.00

ADULTS EUR 95.00

\* FROM THE AGE OF 3 YEARS.

FOR THE YOUNGER ONES, THE TEDDY BEAR TEA IS FREE OF CHARGE.

SMALL BANQUET HALLS

## YOUR CHRISTMAS EVENT

Experience your unique Christmas at Fairmont Hotel Vier Jahreszeiten. Whether a festive meal with the family, a special evening with friends or a Christmas business dinner - we plan your unforgettable celebration in Advent in our small banquet halls. Start your evening with a festive reception and enjoy your classic goose or duck dinner in our Christmas decorated locations. We are happy to assist you with the individual planning of your event.

Please contact us at [events.hvj@fairmont.com](mailto:events.hvj@fairmont.com) or call +49 (0) 40 3494 3188. We look forward to seeing you!

APERITIF RECEPTION

3-COURSE MENU (CHOICE OF GOOSE OR DUCK)

WINES OF THE SOMMELIER'S CHOICE

WATER AND COFFEE

WATER AND COFFEE

FROM EUR 260.00 PER PERSON

FROM 25 PERSONS





BUTCHERY

## FONDUE EVENING

Experience a very special and extraordinary evening at our Butchery this Advent. Our event location in our exclusive kitchen area offers a particularly rustic and cozy atmosphere. We invite you to a unique fondue evening for a festive family dinner or for a business event.

Please contact us at [events.hvj@fairmont.com](mailto:events.hvj@fairmont.com) or call +49 (0) 40 3494 3188. We look forward to seeing you!

FONDUE

STARTERS "FAMILY STYLE"

CHEESE FONDUE OR FONDUE CHINOISE

KAISERSCHMARRN ON THE PAN

WINES OF THE SOMMELIER'S CHOICE

BEER AND SOFT DRINKS

A ROUND OF SCHNAPPS

FROM EUR 250.00 PER PERSON

FOR 6 TO 12 PERSONS



WINE CELLAR

## FESTIVITIES AT OUR WINE CELLAR

Immerse yourself in the magical world of wine at our festively decorated wine cellar and enjoy a culinary evening accompanied by an exquisite selection of wines. The festive atmosphere of our historic wine cellar will give your Christmas party a very special touch and creates unique memories.

Please contact us at [events.hvj@fairmont.com](mailto:events.hvj@fairmont.com) or by phone at +49 (0) 3494 3188. We look forward to seeing you!

APERITIF RECEPTION

4-COURSE MENU

WINES OF THE SOMMELIER'S CHOICE

FROM EUR 295.00 PER PERSON

FROM 12-16 PERSONS





LOBBY

## UNIQUE CHRISTMAS

During the magical Advent season, our gift table at our lobby awaits you with a variety of presents. Surprise your loved ones with a very special treat and give away our individual gift vouchers - for a relaxing stay at our Jahreszeiten Spa or for a culinary experience at our restaurants.

In addition to these special experiences, you will find selected culinary delicacies, elegant Christmas accessories and exclusive Hotel Vier Jahreszeiten gift items. No wishes remain unfulfilled!

Our team will be happy to help you choose the perfect gift and make the time leading up to the festive season filled with anticipation. Let yourself be enchanted by the festive atmosphere and find the ideal gift for your loved ones.



# *Festive holidays*

## AT FAIRMONT HOTEL VIER JAHRESZEITEN

Celebrate Christmas Eve and the Christmas holidays in a festive atmosphere at Fairmont Hotel Vier Jahreszeiten. At our Gourmet-Restaurant Haerlin\*\* and at our GRILL, an exquisite Christmas menu awaits you. At our restaurant NIKKEI NINE you have the possibility to choose à la carte. Spend the most beautiful time of the year in your second home in the heart of the Hanseatic city and create unforgettable memories with your family and friends.

### RESERVATIONS:

GRILL

[GRILL.HVJ@FAIRMONT.COM](mailto:GRILL.HVJ@FAIRMONT.COM)

OR +49 (0) 40 3494 3312

NIKKEI NINE

[NIKKEI.NINE@FAIRMONT.COM](mailto:NIKKEI.NINE@FAIRMONT.COM)

OR +49 (0) 40 3494 3399

RESTAURANT HAERLIN\*\*

[GASTRONOMIE.HVJ@FAIRMONT.COM](mailto:GASTRONOMIE.HVJ@FAIRMONT.COM)

OR +49 (0) 40 3494 3310

DRESSCODE-NOTICE:

COCKTAIL





## CHRISTMAS MENU

### GRILL

AKI "HVJ" Ossetra Caviar and smoked salmon  
Freshly baked potato pancake | Crème Fraîche

Beef Consommée Double

Sole

Mashed potatoes | Leaf spinach | Champagne Beurre Blanc  
*or*

Pink roast saddle of venison with black winter truffle  
Celery puree | Braised pointed cabbage | Amarena cherry

*or*

Crispy goose from the oven

breast & leg

Red cabbage | Baked apple | Potato dumpling | Cranberry jus

Christmas soufflé

Cottage cheese | Brandy | Cranberry sorbet

1ST & 2ND CHRISTMAS DAY LUNCH AT 12:00 NOON  
4-COURSE MENU EUR 198.00 PER PERSON

CHRISTMAS EVE, 1ST & 2ND CHRISTMAS DAY  
FIRST SEATING: 06:00 P.M.

SECOND SEATING: 08:30 P.M.

4-COURSE MENU EUR 235.00 PER PERSON  
INCLUDING A GLASS OF CHAMPAGNE

CHRISTMAS AT

## NIKKEI NINE

Experience Christmas Eve at our Japanese-Peruvian Restaurant NIKKEI NINE and let the cosmopolitan atmosphere enchant you. Our unique dishes are complemented by hearty elements from Peru and create a unique taste experience. Enjoy our signature menu with classics and new creations from Japan, flavoured with Peruvian elements.

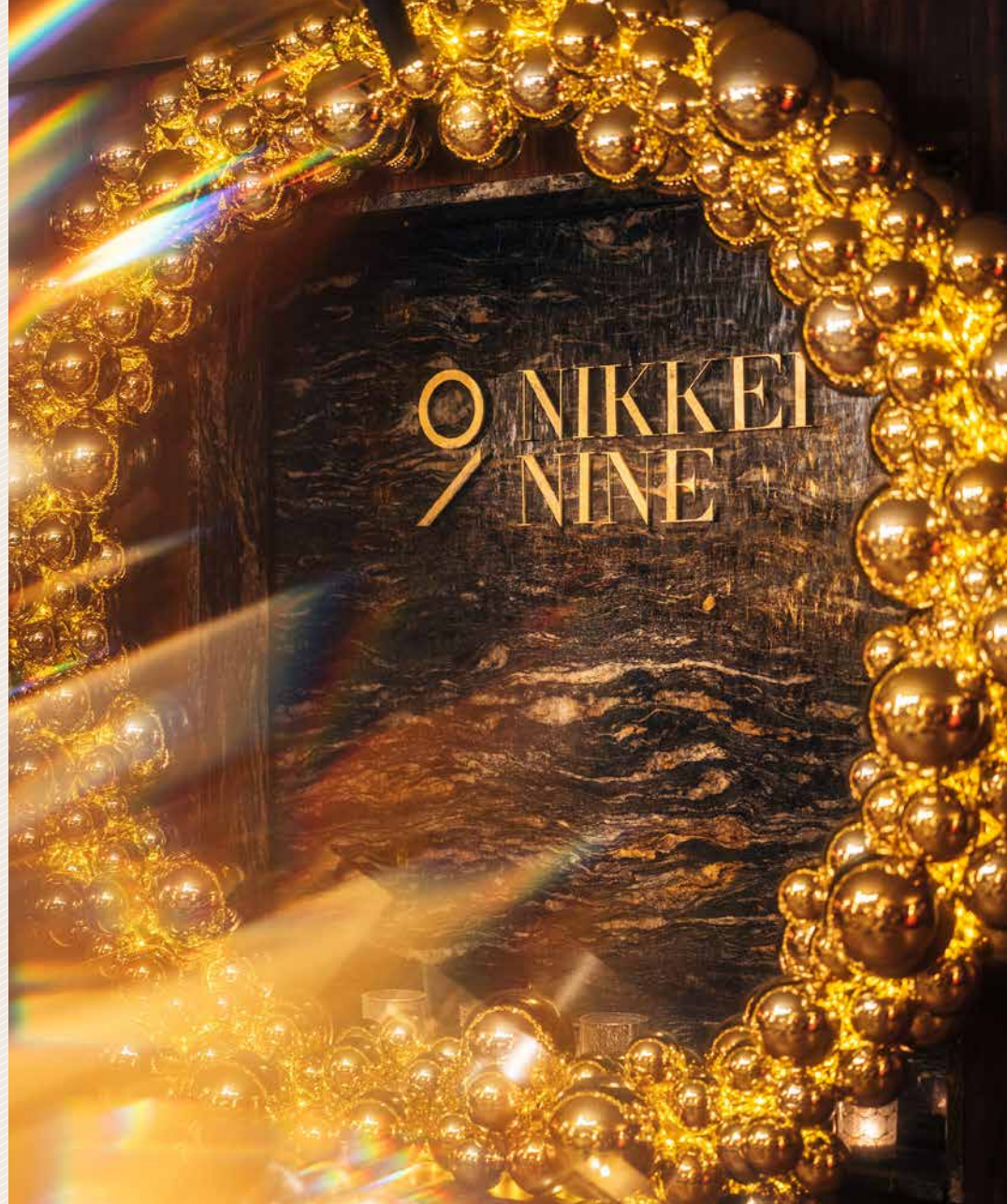
OMAKASE SIGNATURE MENU

CHRISTMAS EVE

FIRST SEATING: FROM 06:00 P.M. TO 08:15 P.M.

SECOND SEATING: FROM 08:30 P.M.

7-COURSE MENU EUR 119.00 PER PERSON





CHRISTMAS MENU

## RESTAURANT HAERLIN\*\*

Unstuffed foie gras

Périgord truffle | Pepper fig | Pistachio | Pine nut vinaigrette

*or*

Gillardeau Oysters poached & raw marinated

Crème Fraîche | Passion fruit | Oyster Beurre Blanc

Norwegian langoustine

Yellow beets | Sea buckthorn | Crustacean foam

Chestnut tortelli

White Alba Truffle | Salsify | Sherry Jerusalem Artichoke stock

Venison saddle Wellington

Molejus | Celery | Red cabbage praline

*or*

Back of Wagyu beef

Caramelized eggplant | Kampot Pepper | Tarragon vinegar jus

"Pear Helen"

Poached pear | Iced vanilla noir | Warm chocolate sauce

1ST & 2ND CHRISTMAS DAY LUNCH FROM 12:00 P.M.

4-COURSE MENU EUR 310.00 (WITHOUT TORTELLI) INCLUDING A GLASS OF CHAMPAGNE  
CHRISTMAS EVE , 1ST & 2ND CHRISTMAS DAY DINNER FROM 06:30 P.M.

5-COURSE MENU EUR 350.00 INCLUDING A GLASS OF CHAMPAGNE

# Unforgettable New Year's Eve

AT FAIRMONT HOTEL VIER JAHRESZEITEN

Celebrate the start of the new year 2024 with your family by the picturesque Inner Alster Lake in Hamburg and welcome the new year in the company of your loved ones in a very special way. At Fairmont Hotel Vier Jahreszeiten, we offer you a variety of ways to celebrate this special occasion in a fitting manner.

Whether at our Gourmet-Restaurant Haerlin\*\*, our GRILL or at NIKKEI NINE - let yourself be spoiled by our unique New Year's Eve creations and experience an unforgettable night full of enjoyment.

## RESERVATIONS:

GRILL

[GASTRONOMIE.HVJ@FAIRMONT.COM](mailto:GASTRONOMIE.HVJ@FAIRMONT.COM)

NIKKEI NINE

[NIKKEI.NINE@FAIRMONT.COM](mailto:NIKKEI.NINE@FAIRMONT.COM)

RESTAURANT HAERLIN\*\*

[GASTRONOMIE.HVJ@FAIRMONT.COM](mailto:GASTRONOMIE.HVJ@FAIRMONT.COM)

ODER +49 (0) 40 3494 3302

## DRESSCODE-NOTICE:

SMOKING





NEW YEAR'S EVE MENU

## GRILL

Amuse – GRILL Classics

Terrine of unstuffed foie gras  
Red Port Wine | Apple | Brioche

Soup of atlantic lobster

Périgod truffle raviolo

Filet from GOP Gold Label Beef  
Wild mushrooms | Haricots verts | Potato gratin | Pepper-cream sauce

GRILL Valrhona chocolate cake  
Caramel | Crèmeux | Cocoa bean

5-COURSE MENU EUR 395.00 PER PERSON  
INCLUDING A GLAS DOM PÉRIGNON (2013)  
WINE ACCOMPANIMENT EUR 185.00 PER PERSON  
RECEPTION: 06:30 PM



NEW YEAR'S EVE MENU

## NIKKEI NINE

Norway lobster | Apple | Umeboshi | Furikake

Suzuki | Matsukasa yaki | Bergamot | Sancho pepper

Scallop | Horenso Gomae | Dashi

NIKKEI NINE Sushi & Sashimi

Tajima Wagyu

Wagyu bake | Striploin | Truffle | Gobo

Yuzu | Basil | Mizubacho Sake | Black sesame

6-COURSE MENU EUR 295.00 PER PERSON

WINE ACCOMPANIMENT EUR 185.00 PER PERSON

FROM 08:30 P.M.

DRESSCODE-NOTICE: COCKTAIL





NEW YEAR`S EVE MENU

## RESTAURANT HAERLIN\*\*

### King Crab

Salsify | AKI "HVJ" Imperial Caviar | Seaweed Vinaigrette

### White Alba Truffle

Roasted scallop | Nut butter | Parmesan truffle foam

### Turbot from Noirmoutier

Grilled chorizo oil | Calamari | Artichoke thyme broth

### Plucked Wagyu short rib

Périgod truffle | Potato foam | Roasted hazelnut

### Limousin rack of lamb

Braised peppers | Lemon chutney | Homemade Nduja

### Pineapple & saffron sorbet

Red Shiso stock | Mezcal

### Blanc de Blancs

Caramelized brioche | Iced champagne | Vanilla and Yuzu grantié

7-COURSE MENU EUR 500.00 PER PERSON

CHEF'S TABLE 7-COURSE MENU EUR 650.00 PER PERSON

WINE ACCOMPANIMENT EUR 255.00 PER PERSON

RECEPTION: FROM 06:30 P.M.





**HOTEL**  
**VIER JAHRESZEITEN**  
HAMBURG  
EST. 1897

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+49 (0)40 34 94 0 · [www.hvj.en](http://www.hvj.en)