



FAIRMONT HOTEL VIER JAHRESZEITEN HAMBURG

CHRISTMAS & NEW YEAR'S EVE 2024



INGO C. PETERS

MANAGING DIRECTOR

Dear guests, family and friends,

once again this year, we look forward to experiencing the Christmas season together with us at Fairmont Hotel Vier Jahreszeiten. Spend wonderful moments with your family and all your loved ones at the picturesque Inner Alster Lake. Savour the festive atmosphere and let our team pamper you.

Warm regards

A handwritten signature in blue ink, appearing to read 'Ingo C. Peters', written in a cursive style.

OVERVIEW

INTERACTIVE MENU

CHRISTMAS AFTERNOON TEA

TEDDY BEAR TEA

YOUR CHRISTMAS CELEBRATION

UNIQUE CHRISTMAS PRESENTS

FESTIVE CHRISTMAS DAYS

UNFORGETTABLE NEW YEAR'S EVE

AFTERNOON TEA

WOHNHALLE





Experience our Christmas Afternoon Tea in the nostalgic ambience of our Wohnhalle. Let us spoil you with Christmas cake creations from our in-house patisserie, freshly baked scones, selected sandwich creations and exquisite teas.

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

BRITISH AFTERNOON TEA	EUR 82.00
INCLUDING A GLASS OF CHAMPAGNE	EUR 112.00
INCLUDING OSSETRA CAVIAR BLINIS	EUR 138.00
AND A GLASS OF CHAMPAGNE	

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LARGE BANQUET HALLS

TEDDY BEAR TEA FOR YOUNG AND OLD



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 can craft Christmas decorations at the activity stations and indulge in delicious treats, while you savour the magic of the Advent season with a cosy afternoon tea. A special highlight of the Teddy Bear Tea is the visit from Santa Claus, who delights the children with stories and small surprises.

SATURDAY THE	14 TH OF DECEMBER 2024
SUNDAY THE	15 TH OF DECEMBER 2024
FRIDAY THE	20 TH OF DECEMBER 2024
SATURDAY	21 ST OF DECEMBER 2024
SUNDAY	22 ND OF DECEMBER 2024

FROM 3:00 P.M. UNTIL 6:00 P.M.

CHILDREN * EUR 88.00

ADULTS EUR 98.00

*FROM THE AGE OF 3 YEARS. FOR THE YOUNGER ONES, THE TEDDY BEAR TEA IS FREE OF CHARGE.

[BOOK HERE](#)





EVENT-LOCATIONS

YOUR CHRISTMAS CELEBRATION



A festive meal with the family, a special evening with friends, or a Christmas business dinner – celebrate unforgettable moments during Advent in our event locations. Start the evening with a festive reception and enjoy, for example, your traditional Christmas dinner at our festively decorated rooms.

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

APERITIF RECEPTION

3-COURSE MENU (CHOICE OF GOOSE OR DUCK)

WINES OF THE SOMMELIER'S CHOICE

WATER AND COFFEE

FROM EUR 295.00 PER PERSON (FROM 25 PERSONS)





Enjoy an incomparable and extraordinary evening at our butchery. This event location offers a particularly rustic and cosy atmosphere in the exclusive kitchen area. We invite you to a unique fondue evening for a contemplative family meal or for a business occasion.

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

FONDUE

STARTERS „FAMILY STYLE“

CHEESE FONDUE OR FONDUE CHOINOISE

KAISERSCHMARRN ON THE PAN

WINE OF THE SOMMELIER'S CHOICE

BEER AND SOFRT DRINKS

A ROUND OF SCHNAPPS

FROM EUR 270.00 PRO PERSON (FROM 8 TO 30 PERSONS)





The festive atmosphere of our historic wine cellar adds a special touch to your Christmas celebration and ensures unforgettable memories. Discover our exclusive wine cellar and enjoy a unique culinary evening.

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

APERITIF RECEPTION

4-COURSE MENU

WINES OF THE SOMMELIER'S CHOICE

FROM EUR 295.00 PER PERSON (FROM 12 TO 16 PERSONS)





LOBBY

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 gift ideas. Our exclusive gift vouchers are the ideal gift for magical moments at Fairmont Hotel Vier Jahreszeiten. Bring special joy to your loved ones and add a touch of magic to the Christmas season.

OPENING TIMES

MONDAY TO THURSDAY	10:00 A.M. TO 07:00 P.M.
FRIDAY AND SATURDAY	08:00 A.M. TO 10:00 P.M.
SUNDAY	09:00 A.M. TO 06:00 P.M.

[DISCOVER GIFT VOUCHERS](#)





ENJOY

FESTIVE CHRISTMAS DAYS AT
HOTEL VIER JAHRESZEITEN

GRILL

CHRISTMAS AT



CHRISTMAS MENU AT GRILL

AKI Ossetra caviar and smoked salmon
Freshly baked hash browns | Crème fraîche

Lobster bisque

Atlantic Turbot
Mashed potatoes | Spinach | Champagne Beurre blancor

or

Fillet of GOP US Beef
Potato gratin | Green beans | Forest mushrooms | Jus

or

Crispy Goose from the oven - Breast & Leg
Red cabbage | Baked apple | Potato dumpling | Cranberry jus

Bûche de Noël
Valrhona Manjari ganache | Cherry brandy | Cremeaux
Black cherry 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. TO 08:00 P.M.
SECOND SEATING: 08:30 P.M. TO 11:00 P.M.

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

LUNCH BOOK HERE

DINNER BOOK HERE



CHRISTMAS AT

NIKKEI NINE





Celebrate Christmas Eve at our Japanese-Peruvian restaurant NIKKEI NINE and be enchanted by the cosmopolitan atmosphere. Our unique dishes, complemented by hearty elements from Peru, offer an unparalleled taste experience. Savour our classics and new creations from Japan, refined with unique Peruvian accents.

OMASKASE SIGNATURE MENU

CHRISTMAS EVE

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

SECOND SEATING: FROM 08:30 P.M.

5-COURSE SIGNATURE MENU EUR 115.00 PER PERSON

UPGRADE: A5 JAPANESE WAGYU EUR 170.00 PER PERSON

[BOOK HERE](#)





CHRISTMAS AT

RESTAURANT HAERLIN * *

CHRISTMAS MENU AT RESTAURANT HAERLIN * *

Blue Lobster

Vegetables vinaigrette | Avocado lime crème | Tomato vanilla jus

Coquille Saint Jacques à la meunière

Warm potato foam | Imperial caviar | Grilled lemon | Parsil

Sole fillet „Périgord“

With black salsify | Parmesan truffle foam | Pine nuts

Spiced Duck from „Odefey & Töchter“

Elderberry jus | Boudin Noir muffin | Red cabbage

or

Saddle of venison

„Hamburger Speck“ by Richard Rauch | Red beets | Hazelnut sand

Smoked pistachio cream

Original Haerlin Rum pot

Tahiti Vanilla ice cream | Cinnamon Chantilly | Speculoos

1ST & 2ND CHRISTMAS DAY

LUNCH FROM 12:00 P.M.

4-COURSE MENU EUR 325.00 PER PERSON (WITHOUT COQUILLE)

INCLUDING A GLASS OF CHAMPAGNE

CHRISTMAS EVE, 1ST & 2ND CHRISTMAS DAY

DINNER FROM 06:30 P.M.

5-COURSE MENU EUR 365.00 PER PERSON

INCLUDING A GLASS OF CHAMPAGNE

LUNCH BOOK HERE

DINNER BOOK HERE





HOTEL VIER JAHRESZEITEN

UNFORGETTABLE
NEW YEAR'S EVE

GRILL

NEW YEAR'S EVE MENU



NEW YEAR'S EVE MENU AT GRILL

Grilled scallops from our Southbend
Mashed potatoes | Chive

Cocktail of American Lobster
AKI Siberian caviar | Chiffonade

Cebs consommé
Cebs ravioli | Root vegetables

Poached Sole rolls
Artichoke | Sugar snaps | Safferon Beurre blanc

Jack's Creek Wagyu Rossini
Goose liver | Périgord truffle | Celery | Green asparagus | Fondant potato | Jus

Poached Pear from „Altes Land“
Buckwheat mousse | Acazia honey ganache | Buckthorne sorbet

À LA CARTE: 5:30 P.M. TO 07:45 P.M.

NEW YEAR'S EVE MENU: FROM 08:30 P.M.

6-COURSE MENU EUR 395.00 PER PERSON

INCLUDING A GLASS OF CHAMPAGNE

OPTIONAL WINE ACCOMPANIMENT EUR 195.00 PER PERSON

DRESSCODE: SMOKING

BOOK HERE



NEW YEAR'S EVE MENU

NIKKEI NINE



NEW YEAR'S EVE MENU AT NIKKEI NINE

Hamachi | Japanese vinaigrette | Celery | Tomatillo | Chulpi corn

Scallop | Shishito | Green Shiso | Furikake

King Crab | Caviar | Jerusalem artichoke | Koji

Nikkei Nine Sushi & Sashimi

Wagyu | Truffle | Yacon | Red Daikon

Nikkei Baba | Pineapple | Muscovado | Ryoma Rum | Guava

À LA CARTE:

06:00 P.M. TO 08:00 P.M.

NEW YEAR'S EVE MENU:

FROM 08:30 P.M.

6-COURSE MENU

EUR 295.00 PER PERSON

OPTIONAL WINE ACCOMPANIMENT

EUR 195.00 PER PERSON

DRESSCODE: COCKTAIL

[BOOK HERE](#)





NEW YEAR'S EVE MENU

RESTAURANT HAERLIN * *

NEW YEAR'S EVE MENU AT RESTAURANT HAERLIN * *

Tartare from Galloway Beef

Grilled eel | Eel mayonnaise | Eel bouillon

Langoustine in Shellfish Broth

With cilantro | Spring onion | Carrot | Shellfish foam

White Truffle from Alba

Chestnut tortelli | Black Salsify | Jerusalem Artichoke-Sherry Broth

Glazed Turbot Slice

Imperial caviar | Oyster Beurre blanc | Leek purée | Chicken skin chips

Quail smoked with Juniper needles ‚Odefey & Töchter‘

Vin Jaune sauce | Apple-cranberry compote | Fourme d'Ambert

White Orange sorbet

Mezcal | Pomegranate | Tahiti Vanilla

„Champagne, Champagne, Champagne“

Raspberry | Sylt rose

RECEPTION: 07:00 P.M.

7-COURSE MENU

EUR 520.00 PER PERSON

CHEFS TABLE 7-COURSE MENU

EUR 650.00 PER PERSON

WINE ACCOMPANIMENT

EUR 270.00 PRO PERSON

DRESSCODE: SMOKING

BOOK HERE





WE WISH YOU
A JOYFUL CHRISTMAS AND
A HAPPY NEW YEAR 2025.