



WOHNHALLE

Coffee & Tea

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| Cup of Coffee * | EUR 6.50 |
| Pot of Coffee * | EUR 11.00 |
| Espresso * | EUR 5.00 |
| Cappuccino * | EUR 7.00 |
| Café au lait * | EUR 7.00 |
| Coffee Royal - with Cognac | EUR 13.00 |
| Irish Coffee | EUR 13.00 |
| Selection of Tea | EUR 11.00 |

Enjoy our Fairtrade coffee with milk of your choice.

Chocolate

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| Pot of hot Chocolate of home-made chocolate | EUR 11.00 |
| Coffee Pompadour hot chocolate, coffee & whipped cream | EUR 8.00 |
| Chocolate Benedictine hot chocolate, espresso & Dom Benedictine | EUR 13.00 |
| Grand Marnier Chocolate - with Chili | EUR 13.00 |

Juices & soft drinks

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| Juices apple juice, grape juice, tomato juice | 0.2l | EUR 6.00 |
| Freshly squeezed Juices orange juice, grapefruit juice | 0.2l | EUR 9.00 |
| Soft Drinks Coke ¹ , Diet Coke ¹ , Fanta, Sprite | 0.2l | EUR 6.00 |
| Bitter Lemon, Ginger Ale ² | 0.2l | EUR 6.50 |

* also served decaffeinated

Water

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| San Pellegrino | bottle 0.75l / 0.25l | EUR 12.00 / 6.00 |
| Acqua Panna | bottle 0.75l / 0.25l | EUR 12.00 / 6.00 |
| Vittel | bottle 0.5l / 0.25l | EUR 9.00 / 6.00 |

Beer

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| König Pilsener from the tap | 0.25l | EUR 7.00 |
| König Pilsener (non-alcoholic) | 0.33l | EUR 7.00 |
| Benediktiner (Wheat beer/non-alcoholic) | 0.33l | EUR 8.00 |
| Pilsener Urquell | 0.33l | EUR 7.00 |
| Heineken | 0.33l | EUR 7.00 |

Red Wine

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| 2018 Le Volte | | |
| Tenuta dell' Ornellaia, Toscana, Italy | 0.2l | EUR 19.00 |
| 2017 Cabernet Sauvignon | | |
| Allesverloren Vineyards, Stellenbosch, South Africa | 0.2l | EUR 17.00 |
| 2017 Jahresezeiten Cuvée Le Ponnant | | |
| Domaine La Ferme du Mont, Rhône, France | 0.2l | EUR 16.00 |
| 2015 Côtes du Rhône | | |
| Domaine E. Guigal, Rhône, France | 0.2l | EUR 14.00 |

White Wine

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| 2018 Pinot Blanc ,Jahreszeiten' | | |
| Weingut Dreissigacker, Rheinhessen, Germany | 0.2l | EUR 13.00 |
| 2019 Chardonnay | | |
| Domaine Laroche, Languedoc, France | 0.2l | EUR 14.00 |
| 2018 Pinot Gris | | |
| Weingut Franz Keller, Baden, Germany | 0.2l | EUR 16.00 |
| 2019 Sauvignon Blanc | | |
| Bonnigal-Bodet, Loire, France | 0.2l | EUR 14.50 |

Champagne & Sparkling Wine

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| Bouvet Crémant de Loire | btl. 0.75l /glass 0.10l | EUR 49.00 / 12.00 |
| Cuvée Vaux, Brut | btl. 0.75l | EUR 51.00 |
| Veuve Clicquot Ponsardin, Brut | btl. 0.75l /glass 0.10l | EUR 99.00 / 19.00 |
| Ruinart Rosé, Brut | btl. 0.75l /glass 0.10l | EUR 152.00 / 25.00 |
| 2009 Dom Pérignon, Brut | btl. 0.75l /glass 0.10l | EUR 250.00 / 39.00 |

Champagne Cocktails

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| Kir Royal | | |
| Champagne & Crème de Cassis | | EUR 21.00 |
| Bellini / Testarossa | | |
| Fresh peach puree or raspberry puree & Champagne | | EUR 21.00 |
| Champagner Cocktail | | |
| Cognac, Angostura bitters, sugar cube, lemon peel & Champagne | | EUR 23.00 |
| Alster Cocktail | | |
| A creation from the Four Seasons Hotel | | |
| Gin, Cointreau, Angostura bitters, grapefruit juice & Champagne | | EUR 23.00 |
| The Seelbach | | |
| Bourbon Whiskey, Cointreau, Peychauds & Angostura bitters, Champagne | | EUR 23.00 |
| Prince of Wales | | |
| Cognac, Angostura bitters, Curacao orange & Champagne | | EUR 32.00 |

Mocktails

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| Sanbitter Passion | | |
| Sanbitter, lemon, passionfruit | | EUR 11.00 |
| Fruit Punch | | |
| Pineapple, orange, lemon, grenadine | | EUR 11.00 |
| Passionfruit Cobbler | | |
| Passionfruit, lime, sugar, tonic water | | EUR 11.00 |

Classic Cocktails

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| Negroni Gin, Campari, Vermouth | EUR 16.00 |
| Bramble Gin, lemon, sugar, Chambord Royale | EUR 16.00 |
| Cosmopolitan Citrus Vodka, Cointreau, lime, cranberry | EUR 16.00 |
| Last Word Gin, Chartreuse verte, Maraschino, lemon | EUR 16.00 |
| Pineapple Daiquiri Pineapple Rum, lime, sugar | EUR 16.00 |
| Millionaire Dark Rum, sloe gin, abricot brandy, lemon | EUR 16.00 |
| Vieux Carré Cognac, Rye Whiskey, DOM Benedictine, Angostura & Peychauds bitters | EUR 19.00 |
| The Squirrel Frangelico, crème de cacao, cream | EUR 16.00 |

Highballs

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| Craft Gin & Tonic London dry Gin, Fentimans tonic water, kaffir lime leaves, Juniper, grapefruit & lime zests | EUR 16.00 |
| Moscow Mule Vodka, lime & ginger beer | EUR 16.00 |
| Orange Gin Highball Orangen Gin, ginger ale, orange zest | EUR 16.00 |
| Straight Sling Gin, cherry brandy, DOM Benedictine, bitters, lemon, soda water | EUR 17.00 |
| Pimms No. 1 Cup Pimms No.1, ginger ale, cucumber & fruits | EUR 16.00 |
| Horses Neck Bourbon Whiskey, ginger ale, bitters, lemon zest | EUR 16.00 |

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

Snacks

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| Jahreszeiten Grill Salad v | EUR 16.00 |
| Leaf salad, seasonal vegetables, pickled onions, pomegranate-apple vinegar and herb vinaigrette, yoghurt lemon dressing or balsamico walnut oil vinaigrette (vegan) Optionally with Feta Cheese | |
| Classic Caesar Salad | |
| Romaine lettuce, parmesan, croûtons, bacon bits, classic Caesar dressing | EUR 18.00 |
| with poached free range egg from the Cassenshof | EUR 25.00 |
| with grilled Loué chicken breast | EUR 28.00 |
| with grilled black tiger prawns | |
| Atlantic Lobster Bisque | |
| with apple and cognac | EUR 19.00 |
| Beef Consommé Double | |
| with semolina dumplings and root vegetables | EUR 18.00 |
| Seafood Cocktail with frisée salad, cocktail sauce and toast | |
| Büsum Bay shrimps (Do not miss out on this local specialty) | EUR 26.00 |
| Atlantic Lobster | EUR 32.00 |
| Hand patted Carpaccio of Beef Filet | |
| Parmigiano Reggiano, rocket salad and pine nuts | EUR 27.00 |
| Ossietra Caviar Classic | |
| 30 g | EUR 85.00 |
| 50 g | EUR 130.00 |
| 100 g | EUR 250.00 |
| Fresh Oysters on crushed ice, cheddar bread and lemon | |
| Sylter Royal (per oyster) | EUR 6.00 |
| Irish Special (per oyster) | EUR 5.00 |
| Truffle Tagliatelle (vegetarian) | |
| As appetizer | EUR 18.00 |
| As main course | EUR 24.00 |
| Bircher Muesli with fruits v | EUR 10.00 |
| Oat meal with milk, cream, apple, pear and banana | |

Four Seasons “Classics”

Smoked Arctic Rose Salmon

classic with potato waffles

small portion

EUR 21.00

big portion

EUR 26.00

”Four Seasons Schlemmerschnitte“

fresh steak tartar on butter roasted toast with a small salad

EUR 29.00

+ 10gr Ossieta caviar

EUR 55.00

+ 20gr Ossieta caviar

EUR 85.00

Pink Roast Beef, served cold

fried potatoes and sauce remoulade

EUR 26.00

Sandwiches

Croque Monsieur

roasted ham and cheese sandwich

EUR 19.00

The Breakfast-Club-Sandwich

grilled Loué chicken breast, lettuce, egg

crispy bacon, tomato, HVJ sandwich cream on white bread

EUR 26.00

Mediterranean Sandwich v

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

EUR 22.00

Burger

The Burger

US Prime beef, lettuce, tomato, gherkin, mayonnaise

EUR 28.00

on sesame brioche bun

Extra

Bacon

EUR 2.00

Cheddar

EUR 2.00

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

Desserts

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| Mousse of white and dark chocolate with raspberry sauce | EUR 17.00 |
| “Hamburger Rote Grütze” with vanilla sauce (Do not miss out on this local specialty) | EUR 14.00 |
| Crème Brûlée with Vanilla Ice Cream preparation time 15 minutes | EUR 16.00 |

Cheese

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| Cheese Selection v with chutney and nuts | EUR 19.00 |
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Cakes and Tartlets

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| Cake / tarts / tartlet | per piece | EUR 8.00 |
| Raspberry tartlet | per piece | EUR 12.00 |
| Petit Four | per piece | EUR 3.70 |
| Tiramisu tartlet | per piece | EUR 9.00 |

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.

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|---------------------------|-----|-------|
| 1 Praliné or Truffles à | EUR | 2.30 |
| 9 Pralinés or Truffles à | EUR | 19.00 |
| 18 Pralinés or Truffles à | EUR | 34.00 |

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

Queen Victoria Afternoon Tea

Our Queen Victoria Afternoon Tea* will be served daily between 2.00 and 6.00 p.m. in our Lobby Lounge.

Variation of Sweets

Scone "Original"
Raisin-Scone

with clotted cream by a classic English recipe and homemade strawberry jam

Autumn apple with riesling
Spice cookie slice with orange
Coffee cream with shortcrust
Pumpkin tart with pumpkin seed fudge
Walnut craquelin with maple syrup



Variation of Savouries

Smoked turkey breast with truffle cream and paprika
Roastbeef with honey-pommery mustard mayonnaise
Smoked Salmon with pickled cucumber and horseradish cream
Egg salad with avocado and radishes

served with 1 glass of Veuve Clicquot Champagne,
Osietra caviar, Blinis and a freshly brewed tea of your choice

EUR 95.00

served with 1 glass of Veuve Clicquot Champagne and
a freshly brewed tea of your choice

EUR 83.00

served with freshly brewed tea of your choice

EUR 69.00

*We are happy to serve you our Afternoon Tea also in a gluten free option, with a prior notice.
All prices include the VAT declared by the German government.