



## Champagne & Sparkling Wine

	0,1 l	0,75 l
Bouvet Crémant de Loire Excellence	€ 11,00	€ 49,00
Bouvet Ladubay		
Filipa Pato 3 B Rosé, Brut Bairrada, Portugal		€ 50,00
<b>Moët &amp; Chandon</b>		
Brut Imperial	€ 16,00	€ 87,00
Brut Imperial Rosé	€ 18,00	€ 99,00
Imperial Ice with lime zest, mint	€ 18,00	€ 99,00
Imperial Ice Rosé with raspberry, mint		€ 118,00

## Sprizz Summer

<b>Apollon Sprizz</b>	€ 13,00
Blood orange Sake, Lime, Sanbitter, Cremant, berries, mint	
<b>Yuzu Sprizz</b>	€ 13,00
Yuzu Sake, Cremant, lemon thyme	
<b>Hugo</b>	€ 12,00
Elderflower, Cremant, Soda, lime, mint	
<b>Aperol Sprizz</b> NIKKEI NINE	€ 12,00
Aperol, Cremant, Soda, Orange	
<b>Rosato Mio</b>	€ 12,00
Ramazotti Rosato, Cremant, Basil	



## Craft Gin Tonic & Co.

<b>Hamburg Gin &amp; Tonic</b> Gin Sul, Rosemary, Orange zest, Indian Tonic Water*	€ 16,00
<b>Mediterranean Gin &amp; Tonic</b> Gin Mare, Thyme, Raspberry, Mediterranean Tonic Water*	€ 16,00
<b>NIKKEI NINE Gin &amp; Tonic</b> Roku Japanese Gin, Yuzu Tonic*, Kaffir lime leaves NIKKEI NINE	€ 16,00
<b>Gin Basil Highball</b> Gin Finsbury Platinum, Basil lemonade, lime, Basil	€ 14,00
<b>Quince &amp; Apple Fizz</b> Ferdinands Quince Gin, lemon, apple juice, sugar Soda	€ 14,00
<b>Moscow Mule</b> Russian Standard Vodka, lime, Ginger Beer	€ 12,00
<b>Cranberry Mojito</b> Ron Vacilon 3 años, Limette, Cranberry, sugar Mint, soda	€ 12,00
<b>Seedlip &amp; Tonic (alkoholfrei)</b> Seedlip (nonalcoholic Gin), Rosemary, Orange zest, Indian Tonic Water*	€ 11,00

## Homemade Lemonades & Iced Tea

<b>Raspberry &amp; Rhubarb Lemonade</b> Raspberry puree, Rhubarb, lime, sugar, Soda	€ 9,00
<b>Exotic Lemonade</b> Yuzu, lime, maracuja, sugar, Soda	€ 9,00
<b>Bitter Orange Lemonade</b> Orange, lime, Sanbitter, Soda	€ 9,00
<b>Homemade Iced Tea</b> Earl Grey Tea, lime, elderflower	€ 9,00



## Wine

<b>White</b>	0,2 l	0,75 l
2018 Alvarinho & Loureiro Vino Verde Quinta do Soalheiro, Portugal	€ 12,00	€ 38,00
2019 Jahreszeiten Cuvée Pinot Gris Weingut Markus Schneider Pfalz, Deutschland	€ 15,00	€ 45,00
2018 Riesling Gut Hermannsberg Nahe, Deutschland	€ 10,50	€ 35,00
2015 Terre di Tufi Teruzzi & Puthod, Toscana	€ 16,00	€ 55,00
<b>Rosé</b>		
2017 The Palm by Wispering Angel Cinsault, Grenache, Syrah Provence, Frankreich	€ 15,00	€ 45,00
<b>Red</b>		
2015 Spätburgunder Weingut Kessler, Rheingau	€ 16,00	€ 45,00



## Mineral

San Pellegrino	0,25	l	€ 4,50
San Pellegrino	0,75	l	€ 9,50
Aqua Panna	0,25	l	€ 4,50
Aqua Panna	0,75	l	€ 9,50

## Softdrinks

fritz- kola/sugarfree**	0,2	l	€ 4,50
fritz-limo apfelschorle naturtrüb	0,2	l	€ 4,50
fritz-limo mischmasch **	0,33	l	€ 5,50
Cucumis Gurkenlimonade	0,33	l	€ 5,50
The Basil Basil lemonade	0,33	l	€ 5,50
Seicha Matcha YUZU lemonade	0,33	l	€ 5,50
Feevertree Indian Tonic Water*	0,2	l	€ 5,50
Feevertree Mediterranean Tonic	0,2	l	€ 5,50
Qyuzu Tonic	0,2	l	€ 6,50
Fentimans Ginger Beer	0,125	l	€ 5,50
Sanbitter	0,1	l	€ 4,00
Rhubarbschorle	0,3	l	€ 5,50
Cranberryschorle	0,3	l	€ 5,50
Passionfruitschorle	0,3	l	€ 5,50
Orange juice	0,2	l	€ 5,50
Grapefruit juice	0,2	l	€ 5,50



## Kaffee & Tee

Café crème**	€ 5,00
Decaf coffee	€ 5,00
Espresso**	€ 3,50
Double Espresso**	€ 5,00
Cappuccino**	€ 5,50
Milk coffee**	€ 5,50
Latte Macchiato**	€ 5,50
Ice coffee**	€ 7,50
Tea coup	€ 5,00
Earl Grey	
English Breakfast	
Green Tea	
Fruit Power	
Assam	
Rooibos Orange	
Fresh mint	
Fresh ginger	

Please enjoy our Fairtrade coffee with milk of your choice.



## Beer

### Beer from the draft

König Pilsener	0,3 l	€ 5,50
Shandy	0,3 l	€ 5,50

### Bottle

König Pilsener (non alcoholic)	0,33 l	€ 5,50
Benediktiner White beer	0,5 l	€ 7,50
Benediktiner white beer (non alcoholic)	0,5 l	€ 7,50



## Spirits

### Aperitif & Bitters 4 cl

Campari	€ 7,50
Aperol	€ 7,50
Belsazar Vermouth Rosè	€ 7,50
Martini Bianco	€ 7,50
Ramazotti	€ 7,50
Ramazotti Rosato	€ 7,50

### Spirituosen & Liköre 4 cl

Rum Vacilon 3 años	€ 7,50
Wodka Russian Standard	€ 7,50
Gin Finsbury Platinum	€ 7,50
Gin Roku	€ 8,50
Gin Mare	€ 9,50
Gin Sul	€ 9,50
Ferdinands Quince Gin	€ 9,50
Grappa Sensea Moscato / Prosecco	€ 8,00
Hämmerle Williams	€ 9,50
Prinz Alte Marille	€ 9,50
Frangelico Haselnuss	€ 7,50
Limoncello	€ 7,50



## Golden Summer with AKI\*

*„It could always be caviar.“*

### AKI Caviar & Chips

Char Caviar with chips and crème fraîche	€ 19,00
Sturgeon Caviar with chips and crème fraîche	€ 85,00



### Caviar & more

#### Char Caviar & Chips

Incl. 0,3 Beer	€ 22,00
Incl. 0,1 l Rosé Wine	€ 24,00
Incl. 0,1 l Champagne	€ 31,00

\* The Altona Caviar Import House is one of the oldest caviar houses in the world and probably includes the biggest caviar range in Europe.





## Starters and Snacks

<b>Miso - Soup</b> NIKKEI NINE Tofu   Shimeji-mushrooms   Wakame	€ 8,50
<b>Crispy Calamari</b> NIKKEI NINE Baby spinach   Yuzu truffle topping	€ 19,00
<b>Classic Caesar Salad</b> Romana salad, parmesan, croutons, bacon, classic Caesar dressing, free range egg from Cassenshof	€ 18,00
<b>„Jahreszeiten“ Summer Leaf Salad</b> Leaf salad, seasonal vegetables, pickled onions, pomegranate, feta cheese <i>(also available as a vegan option)</i> Apple vinegar herb dressing, Yoghurt lemon dressing, Balsamic walnut oil dressing	€ 13,00
<b>We serve your Salad of your choice with</b> Fried poultry filets Fried king prawns (3 pieces)	+ € 6,00 + € 9,00
<b>Chanterelles Cream Soup</b> with sautéed chanterelles & tomato	€ 9,00
<b>Jahreszeiten Antipasti Selection</b> Parma ham, Antipasti, burrata, King prawns Chorizo und olives bread with truffle aioli	€ 26,00

We would be happy to provide you with gluten free bread.



## Sandwiches and Burgers

We are serving our burgers at choice french fries, sweet potatoe french fries or a small side salad.

<b>The Burger</b>	€ 27,00
US prime beef, salad, tomato, cucumber, mayonnaise on sesame brioche bun	
<b>Mediterranean Vegetable Sandwich</b>	€ 19,00
Zucchini, smoked aubergine cream, lavender honey	
<b>Open faced Beef pastrami Sandwich</b>	€ 25,00
Tomato passata, mascarpone, rocket salad Pickled cucumber   wasabi aioli	
<b>Smoked char on brown bread</b>	€ 23,00
Apple horseradish, char caviar, fennel	
Our recommendation to all burgers	
<b>Truffle Aioli</b>	€ 3,50
<b>Homemade Burger Relish</b>	€ 2,50
<b>Chimichurri</b>	€ 2,50
<b>Three Peppercorn Dip</b>	€ 2,50

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## Entrees

<b>Kushi Yaki skewer</b> <small>NIKKEI NINE</small> Grilled skewers beef or shrimps with anticucho sauce	€ 21,00
<b>True Wilderness Dry Aged Strip Steak 300g</b> Potato-charterelles-salad and Café de Paris butter	€ 32,00
<b>Miso marinated salmon</b> <small>NIKKEI NINE</small> Pickled cucumber, wasabi aioli	€ 26,00
<b>Fish 'n' Chips</b> Fried cod fillet, Sauce Tartar, Malt vinegar	€ 24,00
<b>Homemade Cavatelli pasta</b> Salame piaccante, asparagus, basil	€ 22,00
<b>Vier Jahreszeiten Curry sausage</b> Homemade curry sauce, pommes frites	€ 15,00
<b>Bratwurst from Duroc pork</b> Kraut salad, pommes frites	€ 14,00
<b>Original Alsace tarte flambée</b> Bacon, onion, sour cream	€ 15,00



## Homebaked cakes & desserts from the „Vier Jahreszeiten“ Pâtisserie

<b>Chocolate Brownie</b> Peanut foam, banana ice cream			€ 9,00
<b>Homemade cake of the day</b>			€ 6,00
<b>Citrus pineapple ceviche</b> NIKKEI NINE Carrot sorbet, coriander			€ 9,00
<b>Homemade Ice cream and sorbets</b> scoop	each		€ 3,00
<b>Raspberry-wasabi sorbet</b> NIKKEI NINE scoop	each		€ 4,00
<b>Alster strawberry sundae</b> Fresh strawberries, almond-honey ice cream, mascarpone, butter cake			€ 8,00

Dear guest, we are happy to inform you about all the details our dishes with regard to the products used, to be able to point out allergens and substances.

Our service team will gladly provide you with further information.

All Prices include VAT.