



WOHNHALLE

Coffee & Tea

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

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

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

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

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

2015 Le Volte		
Tenuta dell' Ornellaia, Toscana, Italy	0.2l	EUR 19.00
2015 Cabernet Sauvignon		
Allesverloren Vineyards, Stellenbosch, South Africa	0.2l	EUR 17.00
2017 Jahresezeiten Cuvée Le Ponnant	0.2l	EUR 16.00
Domaine La Ferme du Mont, Rhône, France		
2014 Côtes du Rhône		
Domaine E. Guigal, Rhône, France	0.2l	EUR 14.00

White Wine

2018 Pinot Blanc ‚Jahreszeiten‘		
Weingut Dreissigacker, Rheinhessen, Germany	0.2l	EUR 13.00
2016 Chardonnay		
Domaine Laroche, Languedoc, France	0.2l	EUR 14.00
2016 Pinot Gris		
Weingut Franz Keller, Baden, Germany	0.2l	EUR 16.00
2017 Sauvignon Blanc		
Bonnigal-Bodet, Loire, France	0.2l	EUR 14.50

Champagne & Sparkling Wine

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

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

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

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

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

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
with poached free range egg from the Cassenshof EUR 18.00
with grilled Loué chicken breast EUR 25.00
with grilled black tiger prawns EUR 28.00

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 **(vegan)**

As appetizer EUR 22.00
As main course EUR 29.00

Bircher Muesli with fruits **v**

Oat meal with milk, cream, apple, pear and banana EUR 10.00

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

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

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

Cheese Selection

with chutney and nuts

EUR 19.00

Cakes and Tartlets

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



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.

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

Mint and elderberry

Peach tarte

Red currant cupcake

Lemon and strawberry tarte with basil

Blueberry mousse with amarettini crumble



Variation of Savouries

Smoked salmon with honey-mustard-dill mayonnaise

Roastbeef with shallot crème and watercress

Pickled cucumber with egg yolk crème and trout caviar

Tomato - Mozzarella with pesto, balsamic honey and arugola

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.