CONDI LOUNGE

Dear guests,

Welcome to our Condi Lounge. Our team will take you on a culinary journey into the world of high-quality pâtisserie art with fine tartlets and traditional pastries from our own bakery. Enjoy fine creations from the signature of our Pastry-Chef Heike Thalhofer.

Start your day with a well-balanced classic breakfast and enjoy our varied offer. Whether a healthy Salad or a freshly prepared sandwich: In our Condi Lounge you are also for lunch time at the right address.

Everything our hotel has to offer, our guests will find here for the home. Variations on the finest Swiss art of chocolates from the Confiserie Sprüngli, home-made jam, high-quality oils, exclusively for the Hotel Vier Jahreszeiten created white and red wines- all with a personal touch of our house.

Your Condi Lounge Team

All Prices include VAT.
We are happy to serve you our gluten free bread rolls upon request.



CONDI LOUNGE

Breakfast

Bakery

Croissant	EUR 3,00
Almond croissant	EUR 3,50
Apple 'Danish' Pastries	EUR 6,00

Fruits & Cereals

Freshly sliced fruits (vegan)	EUR 14,00
Bircher Muesli	EUR 10,00
Overnight Oats	EUR 8,50
Porridge	EUR 9,00
Whole wheat muesli	EUR 5,90

Doc Fleck breakfast (all items are vegetarian)

Avocado bread with hummus and poached egg	EUR 18,00
Chiapudding	EUR 9,00
Green Smoothie	EUR 9,00
Vitamin Smoothie	EUR 9,00
Bread, avocado, mozzarella Overnight Oats	EUR 21,00

Sweet breakfast

Croissant, bun Selection of jam, nutella, honey and curd	EUR 15,00

Small breakfast

Bun, bread selection Cheese selection, cold cuts and jam	EUR 19,00

Hamburg breakfast

Bun, bread selection, Franzbrötchen (local specialty), North Sea crab salad, roastbeef, smoked salmon, Egg Dish of your choice	EUR 35,00

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Delicacies from our patisserie

Our Vier Jahreszeiten classics

"Spring" raspberry tartlet White chocolate mousse with raspberries	EUR 12,00
"Summer" raspberry and pistachio Pistachiomousse with raspberry Dark chocolate biscuit and Crue de Cacao	EUR 9,50
"Autumn" Rote Grütze and milk Bisquit roll with Roter Grütze Milk crème und berry sauce	EUR 9,50
Condi Lounge Signature Cake "Winter" Pure Chocolate Brownie with chocolate mousse in dark and milk chocolate	EUR 9,50

Our seasonal recommendations

Mini HVJ Cake	EUR 10,00
Cheesecake with cherry	EUR 9,50
"Wachau Apricot" Cake	EUR 9,50
Blueberry Tarte with cream cheese and violet	EUR 8,50
Éclair:	
Chocolate éclair	EUR 6,00
Apple-Cinnamon éclair	EUR 6,50
Petit Fours:	
Amarena cherry with white chocolate	EUR 3,70
Orange and dark chocolate	EUR 3,70

Sweets for take away

Condi chocolate bar	
- Dark chocolate	EUR 6,00
- Milk	EUR 6,00
HVJ Powerballs	
Date-pistachio and Goji berry	EUR 1,50

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Lunch

Salads

Mixed salad Pickled onions, seasonal vegetables, Pomegranate (vegan) *We are happy to serve you our mixed salad also with feta cheese upon request.*	EUR 16,00
Classic Caesar Salad Romaine lettuce, croutons, bacon bits, classic Caesar dressing	
- with poached free range egg from the Cassenshof	EUR 18,00
- with grilled Loué corn fed chicken breast	EUR 25,00
- with grilled Black Tiger king prawn	EUR 28,00

Daily soup

EUR 6,50

Freshly prepared bagels, warm sandwiches, paninis

- with hummus, pepper and avocado crème (vegetarian)	EUR 10,00
- with cheese , ham or turkey breast	EUR 10,00
- with tomate, Mozzarella and basil (vegetarian)	EUR 10,00
- with salmon, lime and horseradish	EUR 12,00
- with Caesar Poularde and parmesan	EUR 12,00
- with Poularde, chilli and mango	EUR 12,00

All our sandwiches, bagels are served with salad, cucumber & tomato.

Classics

The Breakfast-Club-Sandwich grilled Loué chicken breast, lettuce, egg, mayonnaise crispy bacon, tomato, HVJ sandwich cream on white bread	EUR 26,00
The Burger US Prime beef, lettuce, tomato, gherkin, mayonnaise, sesame brioche bun	EUR 28.00
- Bacon	EUR 2,00
- Cheddar	EUR 2,00
Herbal Scrambled eggs with shrimps on brown bread	EUR 23,00
Pink Roast Beef (cold) with fried potatoes, sauce remoulade	EUR 27,00
"Wiener Schnitzel" with potato-cucumber salad	EUR 34,00

EUR 32.00

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Drinks

Hot Drinks

Small cup of coffee		EUR	6.00
Large cup of coffee		EUR	6,50
Cappuccino		EUR	6,50
Latte Macchiato		EUR	6,50
- with flavour		EUR	7,00
Espresso		EUR	4,50
Double Espresso		EUR	7,00
Homemade hot chocolate		EUR	7,00
- with whipped cream		EUR	7.50
Hot milk with honey		EUR	4.50
Tea		EUR	5.50
Fresh peppermint –and ginger tea		EUR	6.00

Water

Acqua Panna still	0.25 l	EUR	6.00
Acqua Panna, still	1.00 l	EUR	11.50
San Pellegrino	0.25 l	EUR	6.50
San Pellegrino	0.75 l	EUR	11.50

Juices & spritzer

	0.20 l	EUR	6.00
- passion fruit, mango, rhubarb, cherry, cranberry or apple (unfiltered)			
freshly pressed orange juice	0.20 l	EUR	9.00
freshly pressed grapefruit juice	0.20 l	EUR	9.00

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Drinks

Softs & Tonics

Cola, /Cola light /Cola zero	0,20 l	EUR	6,00
Sprite	0,20 l	EUR	6,00
Fritz Lemonade 0,20 l -Cola[3], Orange, Apple-Cherry-Elderberry		EUR	6,00
Schweppes - Ginger Ale[2] /Bitter Lemon	0,20 l	EUR	6,50
Thomas Henry Tonic	0,20 l	EUR	6,50
San Bitter[1]	0,10 l	EUR	5,00

Beer

König Pilsener	0,25 l	EUR	7,00
Shandy	0,25 l	EUR	7,00
König Pilsener non-alcoholic	0,33 l	EUR	7,00

Aperitif

Hugo- elderflower syrup, Crémant, soda		EUR	16,00
Lillet Vivet-Lillet Blanc, cucumber, fruits, tonic		EUR	16,00
Aperol Sprizz- Aperol[1], Crémant, Soda, Orange		EUR	16,00
Campari Orange		EUR	16,00
Campari Soda		EUR	16,00
Mimosa- orange, champagne	0,10 l	EUR	16,00
Kir Royal- cassis, champagne	0,10 l	EUR	21,00
Kir- cassis, white wine	0,10 l	EUR	15,00
Belllini-mashed peach, champagne		EUR	21,00
Rossini- mashed strawberry, champagne		EUR	21,00

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Drinks

Sparkling wines & champagne 0,1 l

Bouvet Crémant de Loire	EUR	12,00
Moët & Chandon Brut Imperial	EUR	20,00
Moët & Chandon Brut Imperial, Rosé	EUR	21,00

White wine 0,2 l

2018 Pinot Blanc "Vier Jahreszeiten" Weingut Dreissigacker, Rheinhessen, Germany	EUR	13,00
2018 Riesling Weingut St.-Urbans-Hof, Mosel Valley, Germany	EUR	13,00
2017 Gavi "Oro", D.O.C.G., Tenuta La Scolca, Piedmont, Italy	EUR	10,00
2018 Pinot Gris „Oberbergener Bassgeige" Weingut Franz Keller, Baden, Germany	EUR	16,00

Red wine 0,2 l

2017 Redwine Cuveé "Le Ponnant" Domaine La Ferme du Mont Côté du Rhône, France	EUR	16,00
2018 Black Print Redwine Cuvée Weingut M. Schneider, Palantinate, Germany	EUR	16,00

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Drinks

Sherry, Vermouth & Port (5 cl)

Martini - D'Oro /bianco / dry	EUR	8,00
Martini Gran Lusso	EUR	11,00
Carpano- Punt e mes	EUR	11,00
Noilly Prat- Extra dry	EUR	9,00
Lillet Blanc	EUR	10,00
Sherry Don Zoilo	EUR	9,00

Bitters & Liqueur (4 cl)

Averna	EUR	9,00
Cynar	EUR	9,00
Fernet Branca / Fernet Menta	EUR	9,00
Pernod	EUR	9,00
Ricard	EUR	9,00
Ramazzotti	EUR	9,00
Bailey's	EUR	9,00
Amaretto Di Saronno	EUR	9,00
Sambuca Molinari	EUR	9,00

Longdrinks

Americano - Campari[1], Vermouth rosso, soda	EUR	13,00
Cuba Libre - Rum, lime, Cola	EUR	13,00
Moscow Mule - Vodka, lime, ginger beer	EUR	16,00
London Buck - gin, lime, ginger beer	EUR	16,00
Pimm´s NO 1, cucmber, fruits, ginger ale	EUR	16,00

CONDI LOUNGE

AKI* Caviar meets Condi Lounge

Vier Jahreszeiten „Super Bowl“

Mit 50g Keta Caviar	EUR 32,00
Mit 10g Ossietra Caviar	EUR 50,00

Quinoa, avocado, egg, spinach, beetroot,
Apple and carrot with ginger dressing

Potato zucchini puffers

with 50g Trout Caviar	EUR 26,00
with 10g Ossietra Caviar	EUR 38,00

Served with sour cream and colorful salad bouquet

Purple baked potato

with 50g pike Caviar	EUR 24,00
with 10g Ossietra Caviar	EUR 38,00

Served with smoked lime yogurt
chives and seasonal salad

Drinks Recommendation

2018	Weisser Burgunder „Vier Jahreszeiten“ Weingut Dreissigacker, Rheinhessen, Germany	0,2l	EUR 13,00
2017	Muskateller Schunnbesser Weingut Beck, Rheinhessen, Germany	0,2l	EUR 9,00
	Vodka Belvedere	4cl	EUR 14,00

*The Altonaer Caviar Import House is one of the oldest Caviar Houses in the World and has one of the biggest Caviar Selection in Europe