



CONDI LOUNGE

DEAR GUESTS,

welcome to our Condi Lounge. Our Team takes you on a culinary journey into the world of high Pâtisserie art with fine tarts and traditional pastries from our in-house bakery.

Start the day with a fantastic breakfast and enjoy our wide range of hearty, light and sweet delicacies. Whether a classic Caesar salad, a healthy Bowl or a freshly prepared Panini - in our Condi Lounge you are also at the right address for lunch.

Here, you will find everything Hotel Vier Jahreszeiten has to offer for your home as well. Variations on the finest Swiss praline art from Confiserie Sprüngli, homemade tartlets, high-quality oils, exclusively for the Hotel Vier Jahreszeiten created white and red wines or also our fancy candle. We are happy to pack our enchanting little things also as a gift.

YOUR CONDI LOUNGE TEAM

BREAKFAST

PASTRIES

Croissant	EUR 3.00
Almond Croissant	EUR 3.50
Chocolate Croissant	EUR 3.50

FRUITS | CEREALS

Freshly sliced fruits (vegan)	EUR 14.00
Bircher Muesli	EUR 10.00
Overnight Oats	EUR 8.50
Porridge	EUR 9.00

DOC FLECK BREAKFAST (vegetarian)

Avocadobread 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	EUR 21.00
Overnight Oats	

SWEET BREAKFAST

Croissant, bun, selection of jam, Nutella, honey and curd	EUR 15.00
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SMALL BREAKFAST

Rolls and Bread selection, Selection of cheeses, cold cuts and jam	EUR 19.00
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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” Pistachio and Raspberry Pistachio mousse with raspberry Dark Chocolate Bisquit Crue de Cacao	EUR 9.50
Condi Lounge Signature Tartlet “WINTER” Pure Chocolate Brownie with chocolate mousse in dark and milk chocolate	EUR 9.50

OUR SEASONAL RECOMMENDATIONS

Mini HVJ Tarte	EUR 10.00
Cheesecake with Cherry	EUR 9.50
Salt Caramel Tartlet	EUR 9.50
Blueberry Crème Fraîche Tartlet	EUR 8.50
Mascarpone Carrot Tartlet	EUR 9.50

ÉCLAIR

Chocolate Éclair	EUR 6.00
Cassis Éclair	EUR 6.50

PETITS FOURS

Amarena Cherry in white chocolate	EUR 3.70
Orange liqueur in dark chocolate	EUR 3.70

SWEETS TO TAKE AWAY

HVJ Powerballs: Dates-Pistachio and Gojiberry	EUR 1.50
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LUNCH

SALADS & SOUP

Mixed Salad (vegan) EUR 16.00
pickled onions, seasonal vegetables
and pomegranate

We are happy to serve you our mixed salad also with feta cheese upon request.

Classic Caesar Salad EUR 18.00

With Romana Lettuce, Croûtons, Bacon,
Classic Caesar Dressing and
poached free range egg from the Cassenshof

- with grilled Loué corn fed chicken breast EUR 25.00

- with grilled Black Tiger Prawns EUR 28.00

Soup of the day EUR 6.50

BAGELS | SANDWICHES | PANINIS

-with Hummus, Bell Pepper and Avocado ✓ EUR 10.00

-with cheese, ham or turkey breast EUR 10.00

-with Tomato, Mozzarella and Basil ✓ EUR 10.00

-with Salmon, Lime and horse radish EUR 12.00

-with Caesar Chicken and Parmesan cheese EUR 12.00

-with Chicken, Chili and Mango EUR 12.00

Our Sandwiches and Bagels are served with lettuce, cucumber and tomato.

LUNCH

CLASSICS

The Breakfast-Club-Sandwich grilled Loué Chicken Breast, Salad, Egg Tomato, crispy bacon, Mayonnaise	EUR 26.00
The Burger US Prime Beef, Salad, Tomato, Cucumber, Mayonnaise, Sesame Brioche Bun	EUR 28.00
- Bacon	EUR 2.00
- Cheddar Cheese	EUR 2.00
Pink Roastbeef (cold) with fried potatoes and Remoulade sauce	EUR 27.00
Scrambled eggs with herbs, bay shrimps served on whole grain bread	EUR 23.00
Wiener Schnitzel with Potato-Cucumber-Salad	EUR 34.00

BEVERAGES

HOT BEVERAGES

Cup of Coffee	EUR	6.50
Pot of Coffee	EUR	7.00
Cappuccino	EUR	7.00
Latte Macchiato	EUR	7.00
-with Flavour	EUR	7.50
Espresso	EUR	5.00
Double Espresso	EUR	7.50
Homemade hot chocolate	EUR	7.00
-with whipped cream	EUR	7.50
Hot milk with honey	EUR	5.00
Tea	EUR	6.50
Fresh Mint– or Ginger Tea	EUR	7.00

All our hot beverages are sustainably and organically resourced.
Please ask for our various milk options.

WATER

Acqua Panna, still	0.25 l	EUR	6.00
Acqua Panna, still	0.50 l	EUR	9.00
Acqua Panna, still	0.75 l	EUR	13.00
San Pellegrino	0.25 l	EUR	6.00
San Pellegrino	0.75 l	EUR	12.00

JUICES | SPRITZER

Passionfruit, Mango, Rhubarb	0.20 l	EUR	6.00
Cherry, Cranberry or Apple			
Freshly squeezed orange juice	0.20 l	EUR	9.00
Freshly squeezed grapefruit juice	0.20 l	EUR	9.00

BEVERAGES

SOFTS | TONICS

Cola Cola light Cola Zero	0.20 l	EUR	6.00
Sprite, Fanta	0.20 l	EUR	6.00
Fritz Apple Spritzer	0.20 l	EUR	6.00
Schweppes (Ginger Ale Bitter Lemon)	0.20 l	EUR	6.50
Thomas Henry Tonic	0.20 l	EUR	6.50
San Bitter	0.10 l	EUR	5.00

BEER

König Pilsener from Draft	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, Crémant, Soda, Lime		EUR	16.00
Lillet Vivet			
Lillet Blanc, Cucumber, Fruits, Tonic		EUR	16.00
Aperol Sprizz			
Aperol, Crémant, Soda, Orange		EUR	16.00
Campari Orange		EUR	16.00
Campari Soda		EUR	15.00
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
Bellini - Peach mousse, Champagne		EUR	21.00
Rossini - Strawberry mousse, Champagne		EUR	21.00

BEVERAGES

WHITE WINE

2018 Jahreszeiten Pinot Blanc Weingut Dreissigacker, Rheinhessen	0.20 l	EUR	13.00
2019 Jahreszeiten Pinot Gris Weingut Schneider, Palantine Region	0.20 l	EUR	15.00
2015 Riesling Weingut St. Urbanshof, Mosel Valley	0.20 l	EUR	13.00
2016 Gavi "Oro" Tenuta La Scolca, Piemont, Italy	0.20 l	EUR	10.00
2016 Pinot Gris ,Oberbergener Bassgeige' Weingut Franz Keller, Baden	0.20 l	EUR	16.00

RED WINE

2017 Jahreszeiten Cuveé 'Le Ponnant' Domaine La Ferme du Mont, Rhône, France	0.20 l	EUR	16.00
2018 Jahreszeiten Redwine Cuvée Weingut Schneider, Palantine Region	0.20 l	EUR	16.00

ROSÉ WINE

2019 The Palm by Whispering Angel Château d'Éclans, Provence, Frankreich	0.20 l	EUR	15.00
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BEVERAGES

CRÉMANT | CHAMPAGNE

Bouvet Ladubay Crémant Brut	0.10 l	EUR	12.00
Moët & Chandon Brut Imperial	0.10 l	EUR	20.00
Moët & Chandon Rosé Brut Imperial	0.10 l	EUR	21.00

SHERRY | VERMOUTH | PORT (5 cl)

Martini – D'Óro 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 | LIQUER (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 | COCKTAILS

Americano - Campari, Vermouth Rosso, Soda	EUR	16.00
Cuba Libre - Rum, Lime, Coca Cola	EUR	16.00
Moscow Mule - Vodka, Lime, Ginger Beer	EUR	16.00
London Buck - Gin, Lime, Ginger Beer	EUR	16.00
Pimm's N°1 - Cucumber, Fruits, Ginger Ale	EUR	16.00

AKI* KAVIAR & CONDI LOUNGE

Vier Jahreszeiten „Super Bowl“
with 50g Keta Caviar EUR 32.00
with 10g Ossietra Caviar EUR 50.00

Quinoa, Avocado, Egg, Spinach, Beet root,
Apple and Carrots with Ginger Dressing

Potato Zucchini Pancakes
with 50g Trout Caviar EUR 26.00
with 10g Ossietra Caviar EUR 38.00

served with sour cream and a small mixed salad.

Purple Oven Potatoes
with 50g Pike Caviar EUR 24.00
with 10g Ossietra Caviar EUR 38.00

served with smoked Lime Joghurt,
chives and a seasonal salad.

BEVERAGE RECOMMENDATION

2018 Jahreszeiten Pinot Blanc 0.2 l EUR 13.00
Weingut Dreissigacker, Rheinhessen

2017 Muskateller Schunnbesser 0.2 l EUR 9.00
Weingut Beck, Rheinhessen

Vodka Belvedere 4cl EUR 14.00

* The Altona Kaviar Import Haus is one of the oldest Caviar Houses worldwide and offers one of the largest caviar selections in Europe.

Sprüngli



In 1836, David Sprüngli opened the Confiserie Sprüngli & Fils on Marktgasse in Zurich. From 1845, Sprüngli was one of the pioneers of Swiss chocolate producers and was instrumental in founding the reputation of Swiss chocolate still existing today as the best in the world.

As the only European partner, we are pleased to be able to offer you the high-quality and extraordinary variations of finest Swiss chocolate art in the Hotel Vier Jahreszeiten.

Enjoy our pralines and truffles with an exclusive drink from our menu - our service staff will gladly inform you about our current range of pralines.

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



Praliné Almond

White almond Gianduja, decorated with a crunchy almond

Praliné Rocher Dark

Roasted almond slivers coated in dark chocolate

Truffe Grand Cru Madagaskar

Fresh cream after with couverture from the first-class
Trinitario cocoa bean

Praliné Boule

Hazelnut Gianduja, coated in dark chocolate with hazelnut
chips

Truffe Nougat, white

Strong fresh cream ganache with nougat coated in white
chocolate

Praliné Pistache

Pistachio marzipan with dark hazelnut Gianduja, coated in
dark chocolate

Truffe Classique, white

Light fresh cream ganache

Truffe Classique, white

White fresh cream ganache

Truffe Classique, dark

Exquisite fresh cream ganache with dark chocolate coating

Truffe Fine Champagne

Fresh cream, flavoured with Fine Champagne Cognac



LUXEMBURGERLI

The light temptation from Sprüngli Chocolatiers.

The world famous Luxemburgerli are prepared daily by hand with dedication and precision. This specialty was first created by Richard Sprüngli over 60 years ago.

For the production only the best resources from swiss farmers are being used. Only due to the use of highest quality and freshness Sprüngli is able to avoid the use of conservatives.

We are proud to offer you the following selection:

- Chocolat
- Caramel / Fleur de Sel
- Himbeer deluxe
- Citron
- Bourbon Vanille
- Champagner Gold
- Pistazie
- Champagner deluxe



Luxemburgerli	à pcs	EUR 2.00
Luxemburgerli	4 pcs Box	EUR 6.00
Luxemburgerli	16 pcs Box	EUR 23.00

Please be aware that our chocolates may contain nuts.
Our Luxemburgerli specialties are a seasonal delicacy. Please ask our staff for more information.