

After the restoration of the Four Seasons Grill a few years ago and the rediscovery of its particular Art Décor wood paneling, the Four Seasons Grill is now returning to its culinary roots.

As far as fish and meat is concerned, grilling is the cooking method creating the best result – there is no other way of keeping the individual flavours and aromas owed to the direct heat of the grill.

Our meat from the most exclusive regions is grilled on our 800° Celsius hot American "Southbend" infrared oven. The Black Angus prime beef, bred environmentally sustainable, is imported from the Creakstone Farms in the United States, where the free range cattle is fed with a well-balanced grain mix.

The "Gold Selection" veal comes from selected German calves, which are growing free range and are kept in small groups for seven months. The carefully selected animals and the special attention to white meat guarantees an extraordinary and tender taste experience.

The game is provided by local hunters from the nearby Nordheide. The Loué chicken stands for the highest poultry quality from France. Breton farmers ensure the maximum of animal welfare; enough free range and healthy organic food.

The Four Seasons Grill is open daily from 12.00 pm until 2.00 pm and 6 pm until 10.00 pm last reservation is taken at 1.30 pm and at 8 pm

The kitchen closed at 9 pm

We would be delighted to welcome you in our restaurant and wish you a wonderful dining experience!

Darius Wieczorek Restaurant Manager Stay safe.

Stay safe.

Our seasonal recommendation

Starters

Veal Tartare	
pickled wild garlic buds, purple salsify & nut butter aioli	24.00 €
Tomatoes from "Altes Land" V	
sorrel, marinated asparagus, ricotta salata & tarragon	21.00 €
Summer salad with fried chanterelles V	
pomegranate & balsamic vinegar	21.00 €
Cream soup of chanterelles	
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salted cheek of suckling pig, parsley & sourdough croûtons	18.00 €

Signature Dishes

Fresh matje from the North Sea with yoghurt, apple & onions	
with a side dish of your choice: fried potatoes, salted potatoes or brown bread	
Regular double filet	22.00 €
Two double filets	29.00 €
Creamy chanterelles V	
Spinach dumplings, onions & chervil	26.00 €
Saddle and neck of "Ruppiner" lamb	45.00 €
chickpea bean salad, eggplant, pimento jus	
Sautéed chanterelles as a side dish	
creamy or nature	15.00 €

Salads

Jahreszeiten Leaf Salad 🔻	16,00 €	Caesar Salad	18,00 €
leaf salads, seasonal vegetables		Romaine lettuce, poched free ranged egg	
pickled onion, pomegranate & feta cheese		croûtons, bacon bits & Caesar dressing	
cider vinegar-herb vinaigrette		with grilled Loué chicken breast	25.00 €
yoghurt-lime dressing		with grilled black tiger prawns	28.00 €

Appetizers

Hand patted Carpaccio of Beef Filet Parmigiano Reggiano, rocket & pine nuts	27.00 €	Smoked Arctic Rose Salmon with "Rösti" small portion large portion	21.00 € 26.00 €
		Seafood Étagère (for 2 persons) 2 Sylter Royal & 2 Irische Spezial oysters Büsum Bay shrimps with cocktailsauce & toast	
Seafood Cocktail		"Rösti" with smoked salmon,	40.00.5
frisée salad, cocktail sauce & toast		crème fraîche & keta caviar	69.00 €
"Büsum Bay" shrimps Atlantic lobster	26.00 € 32.00 €		
Adantic lobster	32.00 E	The "Hotel Vier Jahreszeiten Selektion"	
Fresh Oysters		German Ossietra Caviar	
on crushed ice, cheddar bread & shallot vinaigrette		from the Altonaer Kaviar Import House	
Sylter Royal (per oyster)	6.00 €	30 g	85.00 €
Irish Special (per oyster)	5.00 €	50 g	130.00 €
gratinated with spinach	+2.00 €	100 g	250.00 €

Soups

Beef Consommé Double		Atlantic Lobster Bisque	
semolina dumplings & root vegetables	18.00 €	apple & cognac	19.00 €

Pasta

Tagliatelle with Fennel, Rocket and	Tomatoes V
appetizer main course	18,00 € 24,00 €
with grilled black tiger prawns with grilled beef filet tips	+ 9.00 € + 15.00 €

balsamic-walnut oil vinaigrette

Vier Jahreszeiten Grill Signature Dishes

Grilled on our 800°C American "Southbend" infrared Grill

- STEAKS -

As sides we recommend Potato Gratin, green Beans & Sauce Béarnaise

Prime Black Angus Beef from the Creekstone Farms (USA) raised environmentally sustainable		"True Wilderness" Dry Aged Cuts from Friesoythe (Germany) raised environmentally sustainable	
Filet Steak 200g	52.00 €	New York Steak 300g	48.00 €
Châteaubriand 350g center piece from the filet recommended for 2 persons cooking + resting period approx. 45 min	98.00 €	Rib Eye Steak 300g	50.00 €

- Special Cuts -

prepared on the bone	42,00€
Loué Corn feed Chicken Breast premium quality free range chicken from Brittany, France	32.00 €
Iberico Chop 300g the Iberico pig is an indigenous species that is only found in the Iberian peninsula. The meat has a wonderful nutty flavour	40.00 €
Braised Veal Cheeks oven baked celery, pommes mousseline & roasted onions	36,00 €

- FISH -

Upon your request we prepare your fish fried in the pan with butter and herbs

Salmon, Faroe Islands	37,00 €	½ Norwegian Lobster	39.00 €
Sole, North Sea	68.00 €	Halibut, North Sea	42.00 €

Vier Jahreszeiten Grill Signature Dishes

As a supplement to your Steak or Fish, we are pleased to serve you three different supplements of your choice.

Additional supplements +5.00 € each

	Sauces
Riesling Foam Pommery-Mustard Sauce	Sauce Béarnaise Herb Butter
	Vegetables
Sautéed Spinach Fried Mushrooms	Green Beans Carrots

Side Dishes

Parsley Potatoes French Fries Mashed Potatoes Fried Potatoes (with bacon & onions)
Potato Gratin

Vier Jahreszeiten Grill "Classics"

Poached North Sea Halibut in Mustard Sauce		Pink Roasted Beef, served cold		
Cucumber cream salad & parsley potatoes	42.00 €	fried potatoes & sauce remoulade	27.00 €	
The Burger		"Wiener Schnitzel"		
US prime beef, lettuce, tomato, gherkin		potato-cucumber salad with bacon	34.00 €	
mayonnaise on a sesame brioche bun	28.00 €			
Calf's Liver "Berlin style"		Veal stir fried "Zurich style"		
mashed potatoes, roasted apples & onions	29.00 €	mushrooms &"Roesti"	34,00 €	

Steak Tartar

Vier Jahreszeiten Grill's Specialty

The freshly made steak tartar of american free range beef is prepared on a sterling silver tray tableside.

Olive oil, mustard, Worcestershire sauce, cognac and tabasco will be mixed into a delicate marinade with egg yolk. Then we will add capers, chopped anchovies, diced pickled gherkins and shallots according to your taste. In finishing we will refine and season the marinade with chives, salt and pepper.

Steak Tartar with French Fries

traditionally prepared tableside 37.00 € appetizer portion* 27.00 €

"Vier Jahreszeiten Schlemmerschnitte"

fresh steak tartar on butter roasted toast with a small salad 29.00 € + 10 g Ossietra Caviar 55.00 € + 20 g Ossietra Caviar 85.00 €

^{*}We are delighted to prepare the appetizer portion in the kitchen.

Desserts

"Hamburger Rote Grütze" with vanilla sauce	14.00 €
Burnt Vanilla Cream with fresh berries & Ice Cream	16.00€
Cheese Selection V with chutney & nuts	19.00 €
Mousse au Chocolat from white & dark Chocolate with raspberry sauce	17.00 €
New York Cheese Cake with blueberry compote & mascarpone cream	16.00 €
Flambéed strawberries* flambéed tableside, green pepper & vanilla ice cream	23.00 €

 $[\]ensuremath{^{*}}\xspace$ We are delighted to serve you this dessert exclusively in the evening

Ice Cream Specialties from our Grill Pastry

Chocolate, Strawberry ice cream with fresh fruits	per scoop	5.00 € +6.00 €
Vanilla ice cream with fresh fruits	per scoop	6.00 € +6.00 €
Lemon, Wild Berry sorbet with fresh fruits	per scoop	5.00 € +6.00 €



Champagne & Sparkling Wine

Bouvet-Ladubay, Crémant de Loire Blancs de Blancs, Brut btl. 0,751 /glass 0,101 49.00 € / 11.00 € Veuve Clicquot Ponsardin, Brut btl. 0,751 /glass 0,101 99.00 € / 19.00 € Ruinart Rosé, Brut btl. 0,751 /glass 0,101 145.00 € / 24.00 € 2009 Dom Pérignon, Brut btl. 0,751 /glass 0,101 250.00 € / 39.00 €

Champagne Cocktails

Kir Royal champagne & crème de cassis	21.00 €
Bellini / Rossini fresh peach puree or strawberry puree & champagne	21.00 €
Champagner Cocktail angostura, sugar cube, cognac, lemon peel & champagne	23.00 €
Alster Cocktail a creation from the Hotel Vier Jahreszeiten gin, cointreau, angostura, grapefruit juice & champagne	23.00 €
Martini Cocktail vodka or gin, french vermouth & olives	16.00 €
Hemingway rum, cointreau, lime & champagne	23.00 €

Gin & Tonic

Finsbury	12.00 €	Fentimans 0,1251	6.50 €
Hendrick's Gin	14.00 €	Thomas Henry 0,21	6.50 €
Gin Sul	14.00 €	Schweppes 0,2	6.50 €
Monkey 47	14.00 €	Fever Tree 0,21	6.50 €