JAHRESZEITEN

GRILL

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 closes at 9 pm

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

Darius Wieczorek
Restaurant Manager

Salads

Jahreszeiten Leaf Salad V — EUR 16.00
leaf salads, seasonal vegetables
pickled onion, pomegranate & feta cheese
cider vinegar-herb vinaigrette
yoghurt-lime dressing
balsamic-walnut oil vinaigrette

Classic Caesar Salad — EUR 18.00
Romaine lettuce, poched free ranged egg
croûtons, bacon bits & classic Caesar dressing
with grilled Loué chicken breast — EUR 25.00
with grilled black tiger prawns — EUR 28.00

Appetizers

Hand patted Carpaccio of Beef Filet
Parmigiano Reggiano, rocket & pine nuts — EUR 27.00

Seafood Cocktail
frisée salad, cocktail sauce & toast

"Büsum Bay" shrimps — EUR 26.00
Atlantic lobster — EUR 32.00

Fresh Oysters
on crushed ice, cheddar bread & shallot vinaigrette

Sylter Royal (per oyster) — EUR 6.00
Irish Special (per oyster) — EUR 5.00
gratinated with spinach — +EUR 2.00

Smoked Arctic Rose Salmon
with "Rösti"
small portion — EUR 21.00
large portion — EUR 26.00

Seafood Étagère (for 2 persons)
2 Sylter Royal & 2 Irische Spezial oysters
Büsum Bay shrimps with cocktailsauce & toast
"Rösti" with smoked salmon,
crème fraîche & keta caviar — EUR 69.00

The „Hotel Vier Jahreszeiten Selektion"

German Ossietra Caviar
from the Altonaer Kaviar Import House

30 g — EUR 85.00
50 g — EUR130.00
100 g — EUR 250.00

Soups

Beef Consommé Double
semolina dumplings & root vegetables — EUR 18.00

Atlantic Lobster Bisque
apple & cognac — EUR 19.00

Pasta

Truffled Tagliatelle swirled in a Parmesan Loaf V

appetizer — EUR 22.00
main course — EUR 29.00
Winter Truffle from Piemonte per gramm — + EUR 6.00

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

Filet Steak 200g	EUR 52.00
Châteaubriand 350g center piece from the filet recommended for 2 persons cooking + resting period approx. 45 min	EUR 98.00

"True Wilderness" Dry Aged Cuts

from Friesoythe (Germany) raised
environmentally sustainable

New York Steak 300g	EUR 48.00
Rib Eye Steak 300g	EUR 50.00

- Special Cuts -

Dry aged Veal Chops 350g prepared on the bone	EUR 42.00
Loué Corn feed Chicken Breast premium quality free range chicken from Brittany, France	EUR 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	EUR 40.00
Braised Veal Cheeks oven baked celery, pommes mousseline & roasted onions	EUR 36.00

- Fish -

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

Salmon, Faroe Islands	EUR 37.00
Sole, North Sea	EUR 71.00
½ Norwegian Lobster	EUR 39.00
Halibut, North Sea	EUR 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 +EUR 6.00 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
Cucumber cream salad & parsley potatoes EUR 42.00

The Burger
US prime beef, lettuce, tomato, gherkin
Mayonnaise on a sesame brioche bun EUR 28.00

Calf's Liver "Berlin style"
mashed potatoes, roasted apples & onions EUR 29.00

Pink Roasted Beef, served cold
fried potatoes & sauce remoulade EUR 27.00

"Wiener Schnitzel"
potato-cucumber salad with bacon EUR 34.00

Veal stir fried "Zurich style"
mushrooms &"Roesti" EUR 34.00

Steak Tartar

Vier Jahreszeiten Grill's Specialty

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
EUR 37.00
Appetizer portion EUR 27.00

"Vier Jahreszeiten Schlemmerschnitte"
Fresh steak tartar on butter roasted toast
With a small salad EUR 29.00
+ 10 g Ossietra Caviar EUR 55.00
+ 20 g Ossietra Caviar EUR 85.00

Desserts

"Hamburger Rote Grütze" with vanilla sauce	EUR 14.00
Burnt Vanilla Cream with fresh berries & Ice Cream	EUR 16.00
Cheese Selection V with chutney & nuts	EUR 19.00
Mousse au Chocolat from Felchin 72% Arriba chocolate with cream Chantilly and Almond financier	EUR 17.00
New York Cheese Cake with blueberry compote & mascarpone cream	EUR 16.00
Crêpe Suzette* flambéed with vanilla ice cream	EUR 26.00

* We are delighted to serve you this dessert exclusively in the evening

Ice Cream Specialties from our Grill Pastry

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

Dear customer, we are happy to provide you with full details on our dishes with regard to the products used, allergens substances and nutrition. Please ask our service team for further information.

Champagne & Sparkling Wine

Bouvet-Ladubay, Crémant de Loire		
Blancs de Blancs, Brut	btl. 0.75l /glass 0.10l	EUR 49.00 / 12.00
Veuve Clicquot Ponsardin, Brut	btl. 0.75l /glass 0.10l	EUR 99.00 / 19.00
Ruinart Rosé, Brut	btl. 0.75l /glass 0.10l	EUR152.00 / 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 | Rossini
fresh peach puree or strawberry puree & champagne — EUR 21.00

Champagner Cocktail
angostura, sugar cube, cognac, lemon peel & champagne — EUR 23.00

Alster Cocktail
a creation from the Hotel Vier Jahreszeiten
gin, cointreau, angostura, grapefruit juice & champagne — EUR 23.00

Martini Cocktail
vodka or gin, french vermouth & olives — EUR 16.00

Hemingway
rum, cointreau, lime & champagne — EUR 23.00

Gin & Tonic

Finsbury	EUR 12.00	Fentimans 0.125l	EUR 6.50
Hendrick's Gin	EUR 14.00	Thomas Henry 0.2 l	EUR 6.50
Gin Sul	EUR 14.00	Schweppes 0.2 l	EUR 6.50
Monkey 47	EUR 14.00	Fever Tree 0.2 l	EUR 6.50

All Prices include the VAT declared by the German government.