

Salads

Jahreszeiten Leaf Salad

leaf salads, seasonal vegetables
pickled onion, pomegranate & feta cheese

16,00 €

cider vinegar-herb vinaigrette
yoghurt-lime dressing
balsamic-walnut oil vinaigrette

Caesar Salad

Romaine lettuce, croutons, bacon bits
& Caesar dressing

18,00 €

with grilled Loué egg 20.00 €
with grilled Loué chicken breast 25.00 €
with grilled black tiger prawns 28.00 €

Appetizers

Carpaccio of Argentinian Beef Filet

Parmigiano Reggiano, rocket & pine nuts

27.00 €

Smoked Arctic Rose Salmon

with "Rösti"
small portion
large portion

21.00 €
26.00 €

Torchon of Foie Gras

marinated "Wachau" apricots & brioche

32.00 €

Seafood Cocktail

Frisée salad, cocktail sauce & toast

"Büsum Bay" shrimps

26.00 €

Atlantic lobster

32.00 €

Fresh Oysters

on crushed ice, cheddar bread & shallot vinaigrette

Sylter Royal (per oyster)

6.00 €

Irish Special (per oyster)

5.00 €

gratinated with spinach

+2.00 €

Ossietra Caviar

from the Altonaer Kaviar Import House

30 g

85.00 €

50 g

130.00 €

100 g

250.00 €

Soups

Beef Consommé Double

semolina dumplings & root vegetables

18.00 €

Atlantic Lobster Bisque

apple & cognac

19.00 €

Pasta

Truffled Tagliatelle swirled inside of the Parmesan Loaf

italien truffle

per gramm

6.00 €

appetizer

22.00 €

main course

29.00 €

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

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

Braised veal cheeks,

oven baked celeriac, pommes mousseline

36,00 €

Filet Steak 200g 50.00 €

New York Strip 300g 45.00 €

Rib Eye 300g 49.00 €

Iberico

The Iberico pig is an indigenous species that is only found in the Iberian peninsula. The meat has a wonderful nutty flavour.

Loué Poultry

premium quality free range chicken from Brittany, France

Iberico Chop 300g 40.00 €

Loué corn feed Chicken Breast 32.00 €

- Signature Big Cuts -

All big cuts will be carved at the table and served with four sides by your choice
Cooking + resting period approx. 45 min

Châteaubriand 400g 98.00 €
center piece from the filet

Dry-Aged Tomahawk Steak 1200g 135.00 €
from the prime rip on the bone
(Cooking + resting period approx. 60 min)

Dry-Aged T-Bone Steak 600g 95.00 €
New York Steak & Filet on the T-bone

- FISH -

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

Norwegian Salmon 37,00 €

Sole, North Sea 68,00 €

½ Norwegian Lobster 39.00 €

North Sea Halibut 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
Cucumber cream salad & parsley potatoes 42.00 €

Pink Roasted Beef, served cold
fried potatoes & sauce remoulade 26.00 €

The Burger
US prime beef, lettuce, tomato, gherkin
mayonnaise on a sesame brioche bun 28.00 €

“Wiener Schnitzel”
potato-cucumber salad with bacon 32.00 €

Calf’s Liver “Berlin style”
mashed potatoes, roasted apples & onions 29.00 €

Veal stir fried “Zurich style”
mushrooms & “Roesti” 34,00 €

Steak Tartar

Vier Jahreszeiten Grill’s Specialty

The freshly made steak tartar of Argentinian 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 35.00 €
appetizer portion* 25.00 €

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

“Vier Jahreszeiten Schlemmerschnitte”
fresh steak tartar on butter roasted toast 29.00 €
with a small salad 55.00 €
+ 10 g Ossieta Caviar 85.00 €
+ 20 g Ossieta Caviar

Desserts

“Hamburger Rote Grütze”

with vanilla sauce

14.00 €

Burnt Vanilla Cream

with fresh berries & Ice Cream

16.00 €

Cheese Selection

with chutney & nuts

19.00 €

Mousse au Chocolat from white & dark Chocolate

with raspberry sauce

17.00 €

“Topfenknödel”

curd dumpling with “Wachau” apricot compote & vanilla ice cream

16.00 €

Crêpe Suzette*

flambéed tableside

23.00 €

* 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

5.00 €

with fresh fruits

+6.00 €

Vanilla

ice cream

per scoop

6.00 €

with fresh fruits

+6.00 €

Lemon, Wild Berry

sorbet

per scoop

5.00 €

with fresh fruits

+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	49.00 € / 11.00 €
Veuve Clicquot Ponsardin, Brut	btl. 0,75l /glass 0,10l	99.00 € / 19.00 €
Ruinart Rosé, Brut	btl. 0,75l /glass 0,10l	145.00 € / 24.00 €
2009 Dom Pérignon, Brut	btl. 0,75l /glass 0,10l	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 0,125l	6.50 €
Hendrick's Gin	14.00 €	Thomas Henry 0,2 l	6.50 €
Gin Sul	14.00 €	Schweppes 0,2 l	6.50 €
Monkey 47	14.00 €	Fever Tree 0,2 l	6.50 €