WOHNHALLE

All prices include VAT.

Stay safe. © HOTEL VIER JAHRESZEITEN
Coffee & Tea

Cup of Coffee * 6,50 €
Pot of Coffee * 11,00 €
Espresso * 5,00 €
Cappuccino * 7,00 €
Café au lait * 7,00 €
Coffee Royal - with Cognac 13,00 €
Irish Coffee 13,00 €
Selection of Tea 11,00 €

Enjoy our Fairtrade coffee with milk of your choice.

Chocolate

Pot of hot Chocolate of home-made chocolate 11,00 €

Coffee Pompadour hot chocolate, coffee & whipped cream 8,00 €

Chocolate Benedictine hot chocolate, espresso & Dom Benedictine 13,00 €

Grand Marnier Chocolate - with Chili 13,00 €

Juices & soft drinks

Juices apple juice, grape juice, tomato juice 0,2l 6,00 €

Freshly squeezed Juices orange juice, grapefruit juice 0,2l 9,00 €

Soft Drinks Coke¹, Diet Coke¹, Fanta, Sprite Bitter Lemon, Ginger Ale² 0,2l 6,00 € 6,50 €

* also served decaffeinated
## Water

<table>
<thead>
<tr>
<th></th>
<th>Bottle 0,75l / 0,25l</th>
<th>Price 12,00 € / 6.00 €</th>
</tr>
</thead>
<tbody>
<tr>
<td>San Pellegrino</td>
<td></td>
<td></td>
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<tr>
<td>Acqua Panna</td>
<td></td>
<td></td>
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<tr>
<td>Vittel</td>
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</tbody>
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## Beer

<table>
<thead>
<tr>
<th></th>
<th>0,25l</th>
<th>Price 7.00 €</th>
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</thead>
<tbody>
<tr>
<td>König Pilsener from the tap</td>
<td></td>
<td></td>
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<tr>
<td>König Pilsener (non-alcoholic)</td>
<td>0,33l</td>
<td>Price 7.00 €</td>
</tr>
<tr>
<td>Benediktiner (Wheat beer/non-alcoholic)</td>
<td>0,33l</td>
<td>Price 8.00 €</td>
</tr>
<tr>
<td>Pilsener Urquell</td>
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<tr>
<td>Heineken</td>
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</tbody>
</table>

## Red Wine

<table>
<thead>
<tr>
<th></th>
<th>0,2l</th>
<th>Price 19.00 €</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Le Volte</td>
<td></td>
<td></td>
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<tr>
<td>Tenuta dell' Ornellaia, Toskana, Italy</td>
<td>0,2l</td>
<td>Price 19.00 €</td>
</tr>
<tr>
<td>2015 Allesverloren, Cabernet Sauvignon</td>
<td>0,2l</td>
<td>Price 17.00 €</td>
</tr>
<tr>
<td>South Africa</td>
<td></td>
<td></td>
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<tr>
<td>2017 Jahrezeiten Cuveé Le Ponnant</td>
<td>0,2l</td>
<td>Price 16,00 €</td>
</tr>
<tr>
<td>Domaine La Ferme du Mont, Rhône, France</td>
<td>0,2l</td>
<td>Price 14.00 €</td>
</tr>
<tr>
<td>2014 Côtes du Rhône</td>
<td></td>
<td></td>
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<tr>
<td>Guigal</td>
<td>0,2l</td>
<td>Price 14.00 €</td>
</tr>
</tbody>
</table>

## White Wine

<table>
<thead>
<tr>
<th></th>
<th>0,2l</th>
<th>Price 13.00 €</th>
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</thead>
<tbody>
<tr>
<td>2018 Jahreszeiten Cuveé Q.b.A.</td>
<td></td>
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<tr>
<td>Winery Jochen Dreissigacker, Rheinhessen, Germany</td>
<td>0,2l</td>
<td>Price 13.00 €</td>
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<tr>
<td>2016 Chardonnay</td>
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<td></td>
</tr>
<tr>
<td>Laroche, Languedoc, France</td>
<td>0,2l</td>
<td>Price 14.00 €</td>
</tr>
<tr>
<td>2016 Grauburgunder Q.b.A.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Winery Franz Keller, Baden</td>
<td>0,2l</td>
<td>Price 16.00 €</td>
</tr>
<tr>
<td>2017 Sauvignon Blanc</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bonnigal-Bodet, Touraine, Loire</td>
<td>0,2l</td>
<td>Price 14,50 €</td>
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</tbody>
</table>
Champagne & Sparkling Wine

Bouvet Crémant de Loire  btl. 0,75l / glass 0,10l  49.00 € / 12.00 €
Cuvée Vaux, Brut  btl. 0,75l  51.00 €
Veuve Clicquot Ponsardin, Brut  btl. 0,75l / glass 0,10l  99.00 € / 19.00 €
Ruinart Rosé, Brut  btl. 0,75l / glass 0,10l  152.00 € / 25.00 €
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 / Testarossa
Fresh peach puree or raspberry puree & Champagne  21.00 €

Champagner Cocktail
Cognac, Angostura bitters, sugar cube, lemon peel & Champagne  23.00 €

Alster Cocktail
A creation from the Four Seasons Hotel
Gin, Cointreau, Angostura bitters, grapefruit juice & Champagne  23.00 €

The Seelbach
Bourbon Whiskey, Cointreau, Peychauds & Angostura bitters, Champagne  23.00 €

Prince of Wales
Cognac, Angostura bitters, Curacao orange & Champagne  32.00 €

Mocktails

Sanbitter Passion
Sanbitter, lemon, passionfruit  11.00 €

Fruit Punch
Pineapple, orange, lemon, grenadine  11.00 €

Passionfruit Cobbler
Passionfruit, lime, sugar, tonic water  11.00 €
Classic Cocktails

Negroni
Gin, Campari, Vermouth 16,00 €

Bramble
Gin, lemon, sugar, Chambord Royale 16,00 €

Cosmopolitan
Citrus Vodka, Cointreau, lime, cranberry 16,00 €

Last Word
Gin, Chartreuse verte, Maraschino, lemon 16,00 €

Pineapple Daiquiri
Pineapple Rum, lime, sugar 16,00 €

Millionaire
Dark Rum, sloe gin, apricot brandy, lemon 16,00 €

Vieux Carré
Cognac, Rye Whiskey, DOM Benedictine, Angostura & Peychauds bitters 19,00 €

The Squirrel
Frangelico, crème de cacao, cream 16,00 €

Highballs

Craft Gin & Tonic
London dry Gin, Fentimans tonic water, kaffir lime leaves, Juniper, grapefruit & lime zests 16,00 €

Moscow Mule
Vodka, lime & ginger beer 16,00 €

Orange Gin Highball
Orangen Gin, ginger ale, orange zest 16,00 €

Straight Sling
Gin, cherry brandy, DOM Benedictine, bitters, lemon, soda water 17,00 €

Pimms No.1 Cup
Pimms No.1, ginger ale, cucumber & fruits 16,00 €

Horses Neck
Bourbon Whiskey, ginger ale, bitters, lemon zest 16,00 €

For special requests, please do not hesitate to ask for our extensive spirits and wine list.
Snacks

Jahreszeiten Grill Salad 16,00 € V
Leaf salad, seasonal vegetables, pickled onions, pomegranate-apple vinegar and herb vinaigrette, yoghurt lemon dressing or balsamico walnut oil vinaigrette (vegan)
Optionally with Feta Cheese

Classic Caesar Salad 18,00 €
Romaine lettuce, parmesan, croûtons, bacon bits, classic Caesar dressing
with poached free range egg from the Cassenshof
with grilled Loué chicken breast 25,00 €
with grilled black tiger prawns 28,00 €

Atlantic Lobster Bisque 19,00 €
with apple and cognac

Beef Consommé Double 18,00 €
with semolina dumplings and root vegetables

Seafood Cocktail with frisée salad, cocktail sauce and toast 26,00 €
Büssum Bay shrimps (Do not miss out on this local specialty)
Atlantic Lobster 32,00 €

Hand patted Carpaccio of Beef Filet 27,00 €
Parmigiano Reggiano, rocket salad and pine nuts

Ossietra Caviar Classic 85,00 €
30 g
130,00 €
50 g
250,00 €
100 g

Fresh Oysters on crushed ice, cheddar bread and lemon 6,00 €
Sylter Royal (per oyster)
Irish Special (per oyster) 5,00 €

Tagliatelle with Fennel, Rocket and Tomatoes (vegan) 18,00 € V
As appetizer
As main course 24,00 € V

Bircher Muesli with fruits 10,00 € V
Oat meal with milk, cream, apple, pear and banana
### Four Seasons “Classics”

**Smoked Arctic Rose Salmon**
classic with potato waffles
- small portion: 21,00 €
- big portion: 26,00 €

"Four Seasons Schlemmerschnitte“
fresh steak tartar on butter roasted toast with a small salad
- 29,00 €
- + 10gr Ossietra caviar: 55,00 €
- + 20gr Ossietra caviar: 85,00 €

**Pink Roast Beef, served cold**
fried potatoes and sauce remoulade: 26,00 €

### Sandwiches

**Croque Monsieur**
roasted ham and cheese sandwich: 19,00 €

**The Breakfast-Club-Sandwich**
grilled Loué chicken breast, lettuce, egg, crispy bacon, tomato, HVJ sandwich cream on white bread: 26,00 €

**Mediterranean Sandwich**
grilled vegetables, tomatoes, rocket salad, buffalo mozzarella and pesto: 22,00 €

### Burger

**The Burger**
US Prime beef, lettuce, tomato, gherkin, mayonnaise on sesame brioche bun: 28,00 €

- Extra:
  - Bacon: 2,00 €
  - Cheddar: 2,00 €

The Burger and the Sandwiches are served with French fries or a garden salad.
Desserts

Mousse of white and dark chocolate
with raspberry sauce 17,00 €

“Hamburger Rote Grütze”
with vanilla sauce (Do not miss out on this local specialty) 14,00 €

Crème Brûlée with Vanilla Ice Cream
preparation time 15 minutes 16.00 €

Cheese

Cheese Selection
with chutney and nuts 19,00 €

Cakes and Tartlets

Cake / tarts / tartlet per piece EUR
Raspberry tartlet per piece EUR 8,00
Petit Four per piece EUR 12,00
Tiramisu tartelet per piece EUR 9,00

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

Enjoy the fine pralines and truffles of Confiserie Sprüngli. Our Wohnhallen team will be happy to inform you about our current range of chocolates.

1 Praliné or Truffes à EUR 2,30
9 Pralinés or Truffes à EUR 19,00
18 Pralinés or Truffes à EUR 34,00

Our fine range of Confiserie Sprüngli is also available to take away in our Condi Lounge.
Queen Victoria Afternoon Tea

Our Queen Victoria Afternoon Tea® will be served daily between 2.00 and 6.00 p.m. in our Lobby Lounge.

Variation of Sweets

Scone “Original”
Raisin-Scone
with clotted cream by a classic English recipe and homemade strawberry jam

Mint and elderberry
Peach tarte
Red currant cupcake
Lemon and strawberry tarte with basil
Blueberry mousse with amarettini crumble

&

Variation of Savouries

Smoked salmon with honey-mustard-dill mayonnaise
Roastbeef with shallot crème and watercress
Pickled cucumber with egg yolk crème and trout caviar
Tomato - Mozzarella with pesto, balsamic honey and arugola

served with 1 glass of Veuve Clicquot Champagne, Osietra caviar Blinis and a freshly brewed tea of your choice

EUR 95.00

served with 1 glass of Veuve Clicquot Champagne and a freshly brewed tea of your choice

EUR 83.00

served with freshly brewed tea of your choice

EUR 69.00

*We are happy to serve you our Afternoon Tea also in a gluten free option, with a prior notice.