



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		
Coke ¹ , Diet Coke ¹ , Fanta, Sprite	0,2l	6.00 €
Bitter Lemon, Ginger Ale ²	0,2l	6.50 €

* also served decaffeinated

Water

San Pellegrino	bottle 0,75l / 0,25l	12,00 € / 6.00 €
Acqua Panna	bottle 0,75l / 0,25l	12,00 € / 6.00 €
Vittel	bottle 0,5l / 0,25l	9,00 € / 6.00 €

Beer

König Pilsener from the tap	0,25l	7.00 €
König Pilsener (non-alcoholic)	0,33l	7.00 €
Benediktiner (Wheat beer/non-alcoholic)	0,33l	8.00 €
Pilsener Urquell	0,33l	7.00 €
Heineken	0,33l	7.00 €

Red Wine

2015 Le Volte		
Tenuta dell' Ornellaia, Toscana, Italy	0,2l	19.00 €
2015 Allesverloren, Cabernet Sauvignon		
South Africa	0,2l	17.00 €
2017 Jahresezeiten Cuvée Le Ponnant	0,2l	16,00 €
Domaine La Ferme du Mont, Rhône, France		
2014 Côtes du Rhône		
Guigal	0,2l	14.00 €

White Wine

2018 Jahreszeiten Cuveé Q.b.A.		
Winery Jochen Dreissigacker, Rheinhessen, Germany	0,2l	13.00 €
2016 Chardonnay		
Laroche, Languedoc, France	0,2l	14.00 €
2016 Grauburgunder Q.b.A.		
Winery Franz Keller, Baden	0,2l	16.00 €
2017 Sauvignon Blanc		
Bonnigal-Bodet, Touraine, Loire	0,2l	14,50 €

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, abricot 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

Romaine lettuce, parmesan, croûtons, bacon bits, classic Caesar dressing
with poached free range egg from the Cassenshof
with grilled Loué chicken breast
with grilled black tiger prawns

18,00 €

25,00 €

28,00 €

Atlantic Lobster Bisque

with apple and cognac

19,00 €

Beef Consommé Double

with semolina dumplings and root vegetables

18,00 €

Seafood Cocktail

with frisée salad, cocktail sauce and toast
Büsum Bay shrimps (Do not miss out on this local specialty)
Atlantic Lobster

26,00 €

32,00 €

Hand patted Carpaccio of Beef Filet

Parmigiano Reggiano, rocket salad and pine nuts

27,00 €

Ossietra Caviar Classic

30 g

85,00 €

50 g

130,00 €

100 g

250,00 €

Fresh Oysters

on crushed ice, cheddar bread and lemon
Sylter Royal (per oyster)

6,00 €

Irish Special (per oyster)

5,00 €

Tagliatelle with Fennel, Rocket and Tomatoes (vegan)

As appetizer

18,00 € **V**

As main course

24,00 € **V**

Bircher Muesli

with fruits
Oat meal with milk, cream, apple, pear and banana

10,00 € **V**

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 Ossieta caviar

55,00 €

+ 20gr Ossieta 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

28,00 €

on sesame brioche bun

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 € **V**

Cakes and Tartlets

Cake / tarts / tartlet

per piece EUR 8,00

Raspberry tartlet

per piece EUR 12,00

Petit Four

per piece EUR 3,70

Tiramisu tartelet

per piece 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 Truffles à

EUR 2,30

9 Pralinés or Truffles à

EUR 19,00

18 Pralinés or Truffles 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.