Snacks

Jahreszeiten Grill Salad — 16,00 €
Leaf salad, seasonal vegetables, pickled onions, pomegranate & feta cheese
apple vinegar and herb vinaigrette, yoghurt lemon dressing or
balsamico walnut oil vinaigrette

Caesar Salad
Romaine lettuce, parmesan, croûtons, bacon bits, Caesar dressing	18,00 €
with poached Loué egg	20,00 €
with grilled Loué chicken breast	25.00 €
with grilled black tiger prawns	28.00 €

Atlantic Lobster Bisque
with apple & cognac — 19.00 €

Beef Consommé Double
with semolina dumplings & root vegetables — 18.00 €

Seafood Cocktail with frisée salad, cocktail sauce & toast
Büsum Bay shrimps	26.00 €
Atlantic Lobster	32,00 €

Carpaccio of Argentinian Filet of Beef
Parmigiano Reggiano, rocket & 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 & lemon
Sylter Royal (per oyster)	6.00 €
Irish Special (per oyster)	5.00 €

Tagliatelle with fennnel, rocket and tomatoes
appetizer	18,00 €
main course	24,00 €
with grilled black tiger prawns	+ 9,00 €
with grilled beef filet tips	+15,00 €

Bircher Muesli with fruits — 10,00 €

Four Seasons “Classics”

Smoked Arctic Rose Salmon
classic with potato waffles — 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 & sauce remoulade — 26.00 €

Sandwiches

Croque Monsieur
roasted ham & cheese sandwich — 19.00 €

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 & pesto — 22.00 €

Burger

The Burger
US Prime beef, lettuce, tomato, gherkin on sesame brioche bun — 28.00 €

Extra
Bacon — 2,00 €
Cheddar — 2,00 €

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

Desserts

Mousse of white & dark chocolate
with raspberry sauce — 17.00 €

"Hamburger Rote Grütze"
with vanilla sauce — 14.00 €

Burnt Cream with Vanilla Ice Cream
preparation time 15 minutes — 16.00 €

Cheese

Cheeses from Hof Berg,
Domain Fredeburg & Hof Dannwisch
with home-made fig mustard & cranberries — 19.00 €

Cakes & Tartlets

Cake / tarts / tartlet	per piece	7.50 €
Raspberry tartlet	per piece	11.00 €
Petit Four	per piece	3.70 €
Tiramisu tartelet	per piece	9.00 €

Sprüngli

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

Enjoy with us 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.