



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. Our chicken from France stands for the highest poultry quality. 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 2.30 pm and 6 pm until 11.00 pm
The kitchen closes at 9:30 pm

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

Darius Wieczorek
Restaurant Manager

Our seasonal recommendation

Starters

Caramelized Crottin de Chavignol

pickled beets, Granny Smith chutney & black nuts

22.00 €

Bouillabaisse of Sea Fish

saffron potatoes & sauce Rouille crostini

appetizer

32.00 €

main portion

44.00 €

Truffled Tagliatelle swirled inside of the Parmesan Loaf *

with fresh truffle per gramm

6.00 €

appetizer

18.00 €

main portion

26.00 €

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

Signature Dishes

Braised Short Rip of Holstein Beef

mashed potatoes, braised cabbage & apple cider

42.00 €

US Beef Filet Rossini with fried Duck Liver

French fries, spinach & truffle gravy

69.00 €

Salads

Jahreszeiten Leaf Salad ✓

leaf salads, seasonal vegetables
pickled onion, pomegranate & feta cheese
cider vinegar-herb vinaigrette
yoghurt-lime dressing
balsamic-walnut oil vinaigrette

EUR 18.00

Classic Caesar Salad

Romaine lettuce, croûtons,
& classic Caesar dressing
with grilled chicken breast
with grilled black tiger prawns

EUR 18.00

EUR 25.00

EUR 28.00

Appetizers

Hand patted Carpaccio of Beef Filet

Parmigiano Reggiano, rocket & pine nuts

EUR 29.00

Smoked Arctic Rose Salmon

with "Rösti"
small portion
large portion

EUR 22.00

EUR 28.00

Seafood Cocktail

frisée salad, cocktail sauce & toast

"Büsum Bay" shrimps

EUR 28.00

Atlantic lobster

EUR 34.00

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

Fresh Oysters

on crushed ice, cheddar bread & shallot vinaigrette

Sylter Royal (per oyster)

EUR 7.00

Irish Special (per oyster)

EUR 6.00

gratinated with spinach

+EUR 2.00

The „Hotel Vier Jahreszeiten Selektion“

German Ossietra Caviar Malossol

from the Altonaer Kaviar Import House

30 g

EUR 85.00

50 g

EUR 130.00

100 g

EUR 250.00

The „Hotel Vier Jahreszeiten Selektion“

German Siberian Caviar Malossol

from the Altonaer Kaviar Import House

30 g

EUR 50.00

50 g

EUR 80.00

100 g

EUR 150.00

Soups

Beef Consommé Double
semolina dumplings & root vegetables

EUR 18.00

Atlantic Lobster Bisque
apple & cognac

EUR 21.00

Pasta

Tagliatelle with fennel, rocket and tomatoes ✓

appetizer EUR 18,00

main course EUR 24,00

with grilled black tiger prawns + EUR 9.00

with grilled beef filet tips + EUR 15.00

Vegan and gluten free

Jahreszeiten Grill Power Bowl

Quinoa and leaf salad, mixed vegetables,
asparagus and herb vinaigrette



EUR 21,00

Baked potato hashbrows

with crème fraîche and salad boquet



EUR 19,00

Pickled beet root

mashed sweet potato & wild herb salad



EUR 26,00

Homemade vegetable pasta

Rucola, fennel and tomato



EUR 24,00

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 57.00

Châteaubriand 350g

center piece from the filet recommended for 2 persons cooking + resting period approx. 45 min

EUR 114.00

“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

Corn feed Chicken Breast

premium quality free range chicken from the Cassenshof

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

Veal Cheeks braised in Red Wine

truffled mashed potatoes & mushrooms

EUR 42.00

- Fish -

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

Salmon, Faroe Islands

EUR 37.00

½ Norwegian Lobster

EUR 39.00

Sole, North Sea

EUR 73.00

Sea Bass, Norwegian

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 sauce	+EUR 6.00 each
Additional supplement	+EUR 8.00 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”

Fried Filet of Sea Bass

saffron potatoes, Ratatouille & broccoli
& crustacean sauce

EUR 42.00

Pink Roasted Beef, served cold

fried potatoes & sauce remoulade

EUR 28.00

Vier Jahreszeiten Burger

US prime beef, lettuce, tomato, gherkin
Mayonnaise on a sesame brioche bun

EUR 30.00

“Wiener Schnitzel”

potato-cucumber salad with bacon

EUR 36.00

Calf’s Liver “Berlin style”

mashed potatoes, roasted apples & onions

EUR 29.00

Veal stir fried “Zurich style“

mushrooms & “Roesti”

EUR 36.00

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 38.00

Appetizer portion

EUR 28.00

“Vier Jahreszeiten Schlemmerschnitte”

Fresh steak tartar on butter roasted toast

With a small salad

EUR 31.00

+ 10 g Ossiëtra Caviar

EUR 55.00

+ 20 g Ossiëtra 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 ▼

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 tableside, 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

with fresh fruits

per scoop

EUR 5.00

+EUR 6.00

Vanilla

ice cream

with fresh fruits

per scoop

EUR 6.00

+EUR 6.00

Lemon, Wild Berry

sorbet

with fresh fruits

per scoop

EUR 5.00

+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	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	EUR 155.00 / 27.00
2012 Dom Pérignon, Brut	btl. 0.75l /glass 0.10l	EUR 270.00 / 48.00

Champagne Cocktails

Kir Royal champagne & crème de cassis	EUR 23.00
Bellini Rossini fresh peach puree or strawberry puree & champagne	EUR 23.00
Champagner Cocktail angostura, sugar cube, cognac, lemon peel & champagne	EUR 24.00
Alster Cocktail a creation from the Hotel Vier Jahreszeiten gin, cointreau, angostura, grapefruit juice & champagne	EUR 24.00
Martini Cocktail vodka or gin, french vermouth & olives	EUR 16.00
Hemingway rum, cointreau, lime & champagne	EUR 24.00

Gin & Tonic

Finsbury	EUR 12.00	Fentimans 0.125l	EUR 7.00
Hendrick's Gin	EUR 14.00	Thomas Henry 0.2 l	EUR 7.00
Gin Sul	EUR 14.00	Schweppes 0.2 l	EUR 7.00
Monkey 47	EUR 14.00	Fever Tree 0.2 l	EUR 7.00

All Prices include the VAT declared by the German government.