



CONDI LOUNGE

Dear Guests,

A very warm welcome to our Condi Lounge. Our team invites you on a culinary journey into the world of fine pâtisserie, featuring exquisite pastries and traditional baked goods from our in-house bakery. Enjoy elegant creations and sweet compositions crafted with the unique signature of our pâtisserie.

Start your day with a delightful, balanced breakfast, or indulge in our diverse lunch offerings — whether it's a fresh salad or a lovingly prepared sandwich. At the CONDI LOUNGE, you'll find the perfect moment of indulgence at any time of day.

And if you'd like to take a piece of the Hotel Vier Jahreszeiten home with you, you'll find plenty to choose from: the finest Swiss pralines from Confiserie Sprüngli, premium coffee roasts from J.J. Darboven, or exclusive white and red wines created especially for our house — all with a personal touch from us.

Your Condi Lounge Team



BREAKFAST

BAKERY

Croissant	EUR	6,00
With butter, raspberry jam and Nutella	EUR	+4,50
Pain au chocolat	EUR	7,00

FRUITS & CEREALS

Freshly sliced fruits	EUR	16,00
Bircher Muesli with berries	EUR	11,00
Porridge with milk or water and wild berries	EUR	10,00
Granola with Greek yoghurt, berries And honey from beekeeping Feldt	EUR	12,00
Vier Jahreszeiten Acai Bowl with berries, granola and banana	EUR	16,00

HEALTHY BREAKFAST

Avocado bread with hummus and two poached egg V	EUR	21,00
Coconut-Chiapudding (hypoallergenic) with blueberries	EUR	11,00
Green Smoothie	EUR	13,00
Vitamin Smoothie	EUR	13,00

WARM DISHES

Scrambled eggs	EUR	9,00
Fried eggs	EUR	9,00
Omelette	EUR	9,00
Natural or with fresh herbs	EUR	9,00
Eggs Benedict with - ham - spinach - salmon	EUR	18,00
With 10g AKI Ossetra Caviar "HVJ Edition"	EUR	59,00
Two pancakes with maple syrup and berries	EUR	14,00
Homemade butter waffle with maple syrup and berries	EUR	15,00
TO ADD		
Half Avocado	EUR	6,00
Crispy bacon	EUR	4,00



CONDI LOUNGE

SWEET TEMPTATION

TARTLETS

Chocolate Mousse cake  	EUR	12,00
Apple and white wine cake	EUR	12,00
Yuzu meringue cake	EUR	12,00
Hotel Vier Jahreszeiten mini Cake	EUR	12,00
New York Cheesecake with seaberry and chamomile 	EUR	12,00

GUGELHUPF

A variety of Bundt cakes await you at our cake counter.
We're happy to advise you on our daily selection.

EUR 9,00

PETIT FOURS

Amarena cherry with white chocolate	EUR	4,50
Orange and dark chocolate	EUR	4,50

SWEET TREATS FOR TAKE AWAY

Condi chocolate bar - Dark chocolate / milk	EUR	8,00
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Sprüngli

In 1836, David Sprüngli opened Confiserie Sprüngli & Fils on Marktgasse in Zurich. From 1845 onwards, Sprüngli became one of the pioneers among Swiss chocolate producers and played a significant role in establishing the enduring reputation of Swiss chocolate as the finest in the world.

As the exclusive European partner, we are delighted to have the great honor of offering you the high-quality and exceptional variations of exquisite Swiss chocolate art at Hotel Vier Jahreszeiten.

Praliné oder Truffes à	EUR	4,00
9 Pralinés oder Truffes	EUR	29,00
18 Pralinés oder Truffes à	EUR	54,00

**LUNCH****SALADS**

Mixed Lettuce with colorful tomato, cucumber, radish
balsamico dressing, apple-cider vinaigrette
or yoghurt-sour cream dressing EUR 19,00

Classic Caesar Salad EUR 22,00
- with grilled poulard breast EUR 33,00
- with grilled King prawns EUR 37,00

SOUPS

Lobster bisque EUR 29,00
Beef consommé double EUR 22,00

FRESHLY MADE FOCACCIA

- Truffle, Mortadella and Gruyère Cheese EUR 17,00
- Pastrami, Cabbage and Taleggio EUR 16,00
- Grilled vegetables, Mozzarella and Basil pesto EUR 15,00

PLANT-BASED AND GLUTEN FREE

Vier Jahreszeiten „Super Bowl“   EUR 29,00
Quinoa, avocado, beetroot, apple, carrot, spinach, ponzu
Hash browns
Crème fraîche and leaf salad   EUR 23,00

Linguine Pomodoro V (ask for glutenfree)
Tomato sauce, basil, Pecorino Sardo
Appetizer EUR 29,00
Main course EUR 35,00



CONDI LOUNGE

CLASSICS

Club-Sandwich (ask for glutenfree) grilled poulard breast, egg, bacon on toast	EUR	34,00
„Vier Jahreszeiten“ Burger	EUR	34,00
+ Bacon	EUR	3,00
+ Cheddar Cheese	EUR	3,00
Herbal Scrambled eggs with eel on brown bread (ask for glutenfree)	EUR	30,00
Pink Roast Beef (cold) with fried potatoes, sauce remoulade	EUR	34,00
“Wiener Schnitzel” (ask for glutenfree) Fried potatoes, cucumber salad	EUR	39,00
“ Vier Jahreszeiten Schlemmerschnitte” (ask for glutenfree) Fresh steak tartar on butter roasted toast	EUR	35,00
+ 10g Ossietra Caviar	EUR	36,00
+ 20g Ossietra Caviar	EUR	72,00
Croque Monsieur (ask for glutenfree) Ham, Gruyere, béchamel sauce	EUR	26,00

We serve our Burger, Club Sandwich and Croque Monsieur with French Fries.

(Our fish come from sustainable fisheries or responsible aquaculture.)



CONDI LOUNGE

DRINKS

HOT DRINKS

(All our hot beverages are sustainably and organically sourced.)

Enjoy your coffee of choice with organic whole milk, organic low-fat milk, soy drink, oat drink, almond drink, or lactose-free milk.

Cup of coffee		EUR	8,00
Cappuccino		EUR	9,00
Latte Macchiato		EUR	9,00
- with Flavour (vanilla, caramel, hazelnut)		EUR	10,00
Espresso		EUR	7,00
Double Espresso		EUR	9,00
Homemade Hot Chocolate		EUR	13,00
- with Cream		EUR	15,00
Hot milk with honey		EUR	8,00
Tea Selection		EUR	8,00
Fresh Mint tea– or Ginger tea		EUR	10,00
Matcha Latte		EUR	12,00

WATER

Acqua Panna, still	0,25 l	EUR	8,00
Acqua Panna, still	0,75 l	EUR	14,00
San Pellegrino	0,25 l	EUR	8,00
San Pellegrino	0,75 l	EUR	14,00
San Pellegrino	0,75 l	EUR	14,00
Local Magnus still / sparkling	0,75 l	EUR	14,00

JUICE

Passion fruit, mango, rhubarb, Cherry, cranberry or apple (unfiltered)	0.20 l	EUR	8.00
Freshly pressed orange juice	0.20 l	EUR	12.00
Freshly pressed grapefruit juice	0.20 l	EUR	12.00
Freshly pressed carrot juice	0.20 l	EUR	12.00



DRINKS

TEA SELECTION

The exclusive tea selection at Hotel Vier Jahreszeiten features carefully chosen highland teas from China, Taiwan, Japan, and Ceylon, complemented by classic and rare varieties, delicately flavoured specialties, as well as selected herbal, fruit, and infusion blends sourced from small family-run producers.

Green Tea

Jasmin Dragon Phoenix Pearl:
Hand-rolled green tea pearls gently scented with fresh jasmine blossoms. Floral, elegant and perfectly balanced.

Wokou Garden (Japan):
Fine Japanese green tea with fresh, clean and subtly vegetal notes.

Oolong Tea

Jade Oolong (Taiwan)
Lightly fermented highland oolong with fresh grassy notes and a delicate smoky nuance.

Milky Oolong
Soft, creamy oolong with a natural milky note and smooth mouthfeel.

Black Tea

Darjeeling Teesta Valley – First Flush
Fresh spring harvest with floral aromas and a light amber infusion.

Darjeeling Singell – Second Flush
Full-bodied Darjeeling with floral and lightly nutty notes.

Classic English Breakfast (UVA, Ceylon)
Classic highland black tea with mild spicy notes and pleasant strength.

Assam Mangalam
Bold, malty black tea with golden tips and intense aroma.



DRINKS

TEA SELECTION

White Tea

Silver Needle

Refined white tea made from delicate leaf buds with floral and lightly fruity apricot notes.

Flavoured Tea & Herbal Tea

Morning Blossom

Green tea with exotic mango notes, refined with a hint of bergamot.

Earl Grey

Fine Ceylon highland tea traditionally flavoured with Italian bergamot.

Golden Chamomile

Selected chamomile blossoms from Croatia, mild and exceptionally pure in flavor.

Peppermint

Aromatic alpine peppermint from Austria with an intense, fresh menthol finish.

Verbena (Bio)

High-quality verbena from Portugal.

Fruit Blends

Palais Royal

Red forest berries, hibiscus and papaya – vibrant and nostalgic.

Special Infusion – Caffeine Free

Ginger Glow

African ginger, mountain thyme and Manuka honey.

Rooibos

South African rooibos refined with yuzu brittle, bourbon vanilla



— CONDI LOUNGE —



CONDI LOUNGE

DRINKS

SOFTS & TONICS

Cola ³ /Cola zero	0,20 l	EUR	8,00
Sprite/ Fanta	0,20 l	EUR	8,00
Fritz Bio Apple Spritzer	0,20 l	EUR	8,00
Fever Tree Tonic	0,20 l	EUR	8,00
San Bitter ¹	0,10 l	EUR	7.00

BEER

König Pils	0,33 l	EUR	8,00
Shandy	0,33 l	EUR	8,00
König Pils non-alcoholic	0,33 l	EUR	8.00

APERITIF

Hugo – elderflower syrup, Crémant, soda		EUR	19.00
Lillet Vivet – Lillet Blanc, cucumber, fruits, tonic		EUR	19.00
Aperol Spritz – Aperol ¹ , Crémant, Soda, Orange		EUR	19.00
Campari Orange		EUR	21.00
Campari Soda		EUR	19.00
Mimosa – orange, champagne	0,10 l	EUR	23.00
Kir Royal – cassis, champagne	0,10 l	EUR	29.00
Kir – cassis, white wine	0,10 l	EUR	18.00
Bellini – mashed peach, champagne		EUR	29.00
Chandon Garden Spritz from Moët		EUR	16,00



DRINKS

SPARKLING & CHAMPAGNE 0,1 L

Bouvet Crémant de Loire	EUR	15,00
Moët & Chandon Brut Imperial	EUR	28,00
Ruinart, Rosé	EUR	33,00

WHITE WINE 0,15 L

2022 Grauburgunder Oberbergener Bassgeige Weingut Franz Keller, Baden	EUR	18,00
2023 Jahreszeiten Grauburgunder Weingut Schneider, Pfalz	EUR	17,00
2023 Jahreszeiten Weißburgunder Weingut Dreissigacker, Rheinhessen	EUR	15,00

ROSÉ 0,15 L

2021 Whispering Angel Château d'Esclans, Frankreich	EUR	19,00
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RED WINE 0,15 L

2020 Jahreszeiten Cuveé „Le Ponnant“ Domaine La Ferme du Mont Côte du Rhône, Frankreich	EUR	18,00
2019 Jahreszeiten Cuvée Weingut Markus Schneider, Pfalz	EUR	18,00

**DRINKS****SHERRY, VERMOUTH & PORT (5 CL)**

Martini Rubino	EUR	12,00
Martini Ambrato	EUR	12,00
Carpano- Punt e mes	EUR	12,00
Noilly Prat- Extra dry	EUR	9,00
Lillet Blanc	EUR	12,00
Sherry Don Zoilo	EUR	9,00

BITTERS & LIQUEUR (4 CL)

Averna	EUR	12,00
Cynar	EUR	12,00
Fernet Branca / Fernet Menta	EUR	12,00
Pernod	EUR	12,00
Ricard	EUR	12,00
Ramazotti	EUR	12,00
Baileys	EUR	12,00
Amaretto Di Saronno	EUR	12,00
Sambuca Molinari	EUR	12,00

LONGDRINKS & COCKTAILS

Americano - Campari ¹ , Vermouth rosso, soda	EUR	21,00
Cuba Libre - Rum, lime, Cola	EUR	21,00
Moscow Mule – Vodka, lime, ginger beer	EUR	21,00
London Buck – gin, lime, ginger beer	EUR	21,00
Pimm's No. 1, cucumber, fruits, ginger ale	EUR	17,00



PLEASURE & JOY FOR YOUR HOME

FINE WINES

Jahreszeiten Weißburgunder	0.75l	EUR	22.00
Jochen Dreissigacker, Rheinhessen	0.375l	EUR	16.00
Jahreszeiten Cuvée	0.75l	EUR	25.00
La Ferme du Mont Côtes du Rhône	0.375l	EUR	16.00
Jahreszeiten Cuvée Red Weingut Markus Schneider	0.75l	EUR	28.00

OLIVE OIL & BALSAMICO

Olive Oil by Fernando Pensato			
Single bottle		EUR	30.00
Double bottle		EUR	58.00
Balsamico by Fernando Pensato			
Single bottle		EUR	40.00
Double bottle		EUR	70.00
Balsamico & Olive Oil Set		EUR	50.00

HOMEMADE CAKES & PASTRIES

Whole Cake	from EUR	120.00
Petit Four	EUR	5.00

COFFEE

House Blend 250g	EUR	14.00
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HONEY

Hotel Vier Jahreszeiten Honey	EUR	10.00
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HOTEL VIER JAHRESZEITEN BOOK

A Piece of Hamburg's History for Your Home	EUR	39.00
Hotel Vier Jahreszeiten Tote Bag	EUR	25.00