

# HERITAGE

Welcome to the GRILL at Hotel Vier Jahreszeiten Hamburg.

The GRILL is a dignified homage to the renowned Rhineland architect Emil Fahrenkamp (1895–1966). In 1925, Fahrenkamp designed elegant banquet and social rooms for the Haerlin family, the founding family of Hotel Vier Jahreszeiten, which later became the original Jahreszeiten-Grill. The restaurant was characterized by a clear design language, the use of high-quality materials, and attention to detail.

The history of this special place has been preserved through the renovation in September 2023, and Fahrenkamp's creative design richness has been translated into a contemporary design.

The redesign of the GRILL continues this tradition. All furniture, fabrics, carpets, lamps, as well as the tableware and cutlery, have been specially crafted by manufacturers and small artisanal workshops. Colors and shapes have been carefully coordinated with the original ideas to create a harmonious composition.

The GRILL places special emphasis on impressive lighting arrangements. Chandeliers and light mobiles, mouth-blown and hand-cut glass art, as well as artistic metal elements, create a fascinating atmosphere at any time of the day.

In the restaurant, Caucasian walnut, warm colors such as rust red, olive green, and dove blue, along with a fireplace, create an elegant and cozy ambiance.

At the same time, the adjacent Oval Salon presents itself as a brightly lit space in delicate pastel tones. A mural on the surrounding walls transports guests into a fantastic world inspired by the Hamburger Feenteich, featuring diverse vegetation, urban townhouses, and nature-inspired landscape gardens.

The Oval Salon invites guests to linger as an exclusive space, offering classic board games for relaxation and sophisticated pastime.

We wish you an unforgettable culinary journey at the GRILL.

# OYSTER

|                   |           |   |
|-------------------|-----------|---|
| Irish Rock Oyster | per piece | 6 |
| Sylter Royal      | per piece | 9 |
| Gillardeau No2    | per piece | 7 |

*Served with Chester bread, red wine vinegar shallots and lemon*

# STARTERS

|   |           |          |
|---|-----------|----------|
| <b>Lobster Rolls</b><br>Old Bay seasoning mayonnaise and roasted brioche                            | 2 pieces  | 34       |
| <b>King Prawns</b><br>American Cocktail sauce   | 4 pieces  | 24       |
| <b>Norwegian Salmon, marinated and smoked</b><br>Potato fritter, GRILL mustard crème, salad bouquet | Main dish | 29<br>41 |
| <b>Salmon Tartare</b><br>Avocado and lemon  |           | 28       |
| <b>Büsum Bay Shrimp Cocktail</b><br>Cocktail sauce, frisée  |           | 34       |
| <b>Lobster Cocktail</b><br>Cocktail sauce, frisée   |           | 46       |
| <b>Smoked Eel on herb scrambled eggs</b><br>Buttered pan-fried bread, salad bouquet                 |           | 30       |
| <b>Carpaccio of Beef Fillet</b><br>Rocket, Parmigiano Reggiano                                      |           | 39       |
| <b>Steak Tartare</b><br>Fried potatoes, french fries or small salad bouquet                         |           |          |
| Main course 200 g   |           | 42       |
| Starter 120 g   |           | 33       |

## SALADS

|   |   |    |
|---|---|----|
| <b>Green Leaf Salad</b>                           |   | 19 |
| French vinaigrette                                |   |    |
| <b>Mixed Salad</b>                                |   | 19 |
| French vinaigrette, balsamico or yoghurt dressing |   |    |
| <b>Caesar Salad</b>                               |   | 22 |
| with chicken breast                               | + | 11 |
| with 3 grilled king prawns                        | + | 15 |

## SOUPS

|                                    |  |    |
|------------------------------------|--|----|
| <b>Beef Consommé Double</b>        |  | 22 |
| <b>Hokkaido Pumpkin Cream Soup</b> |  | 24 |
| <b>Atlantic Lobster Bisque</b>     |  | 29 |

## PASTA & RISOTTO

|  |         |    |
|--|---------|----|
| <b>Seafood Tagliatelle</b>                           |         | 54 |
| Lobster & King prawn, green asparagus                | Starter | 39 |
| <b>Linguine Pomodoro</b>                             |         | 32 |
| Tomato sauce, basil, Pecorino Sardo                  | Starter | 26 |
| <b>Truffle Risotto</b>                               |         | 49 |
| Grana Padano cheese, champagne, fresh autumn truffle | Starter | 36 |

## GRILL CLASSICS

|  |           |
|--|-----------|
| <b>Wiener Schnitzel</b>                          | <b>39</b> |
| Cucumber salad, fried potatoes                   |           |
| <b>Grilled Chicken Breast</b>                    | <b>39</b> |
| Vichy carrots, mashed potatoes                   |           |
| <b>„Jahreszeiten“ Burger</b>                     | <b>34</b> |
| GOP US Prime grade beef, cole slaw, french fries |           |
| <b>Grilled Hokkaido Pumpkin</b>                  | <b>32</b> |
| Lentils, soy yoghurt, pomegranate                |           |

## OF THE GRILL

|  |           |
|--|-----------|
| <b>Ladies Cut 120g</b>                             | <b>69</b> |
| <b>USDA Prime Fillet 200g</b>                      | <b>89</b> |
| Green Asparagus, Potato gratin, Jus                |           |
| <b>USDA Prime NY Strip Loin 300g</b>               | <b>86</b> |
| Haricots Verts, French Fries, Café de Paris Butter |           |
| <b>USDA Prime Rib Eye 350g</b>                     | <b>89</b> |
| Wild broccoli, Truffled Fries, Sauce Béarnaise     |           |
| <b>Norwegian Wild Salmon</b>                       | <b>56</b> |
| Leaf Spinach, Parsley Potatoes, Mustard Sauce      |           |
| <b>Seabass Fillet</b>                              | <b>58</b> |
| Vichy Carrots, Mashed Potatoes, Champagne-Foam     |           |

We incorporate a variety of local ingredients into our dishes, including Büsum Shrimp, eggs, and potatoes sourced from Cassenshof in the Lüneburg Heath, as well as Holstein milk and seasonally available produce. Our fish are sourced from sustainable wild catches or responsibly managed aquaculture. Our staff is more than willing to provide guidance on alternatives for those with intolerances and allergens.

# DESSERTS

|  |           |    |
|--|-----------|----|
| Crème Brûlée Classic   |           | 14 |
| Saisonal Fruit Selection   |           | 24 |
| Chocolate Soufflé  |           | 22 |
| Hot Raspberries, Vanilla Ice cream   |           |    |
| <i>Available during dinner service and<br/>requires 20 minutes preparation time.</i> |           |    |
| Ice Cream and Sorbets  | per Scoop | 7  |