

COFFEE & TEA

CUP OF COFFEE *	€ 8,00
POT OF COFFEE *	€ 15,00
ESPRESSO *	€ 7,00
CAPPUCCINO *	€ 9,00
CAFÉ AU LAIT *	€ 9,00
COFFEE ROYAL – WITH COGNAC	€ 18,00
IRISH COFFEE	€ 18,00
KAPUZINER COFFEE	€ 10,00
Double Espresso with Whipped Cream	
COFFEE NOCCIOLA	€ 16,00
Double Espresso with Whipped Cream and Frangelico	
SELECTION OF TEA	€ 14,00

Enjoy our Fairtrade coffee with milk of your choice.

* also served decaffeinated

CHOCOLATE

POT OF HOT CHOCOLATE	€ 13,00
Of Home-Made Chocolate	
COFFEE POMPADOUR	€ 10,00
Hot Chocolate, Coffee & Whipped Cream	
CHOCOLATE BENEDICTINE	€ 16,00
Hot Chocolate, Espresso & Dom Benedictine	
GRAND MARNIER CHOCOLATE - WITH CHILI	€ 16,00

JUICES & SOFT DRINKS

JUICES	0,2l	€ 8,00
Apple Juice, Grape Juice, Tomato Juice		
FRESHLY SQUEEZED JUICES	0,2l	€ 13,00
Orange Juice, Grapefruit Juice		
SOFT DRINKS	0,2l	€ 8,00
Coca Cola, Coca Cola light, Fanta, Sprite, Bitter Lemon, Ginger Ale		

WATER

SAN PELLEGRINO	Bottle 0,75l / 0,25l	€ 14,00 / € 8,00
ACQUA PANNA	Bottle 0,75l / 0,25l	€ 14,00 / € 8,00
MAGNUS STILL	Bottle 0,75l / 0,25l	€ 14,00 / € 8,00
MAGNUS CLASSIC	Bottle 0,75l / 0,25l	€ 14,00 / € 8,00
Local water from northern Germany		

BEER

KÖNIG PILSENER FROM THE TAP	0,25l	€ 8,00
KÖNIG PILSENER (non-alcoholic)	0,33l	€ 8,00
BENEDIKTINER (Wheat beer/non-alcoholic)	0,33l	€ 9,00
PILSENER URQUELL	0,33l	€ 8,00
HEINEKEN	0,33l	€ 8,00

101 WINE CHOICE

We are proud to once again hold the title of 'ICON Hotel of the Year' as part of this year's "101 Besten Hotels Deutschland" awards. In keeping with these outstanding moments, we are now pleased to present 'The 101 Hoteliers' Wine Choice 2025':

2023 WEHLENER KLOSTERBERG	0,15l	€ 19,00
Pinot Blanc, Markus Monitor, Mosel		

RED WINE

2022 LE VOLTE Tenuta dell' Ornellaia, Tuscany, Italy	0,15l	€ 21,00
2019 JAHRESZEITEN CUVÉE Schneider Pfalz	0,15l	€ 18,00
2020 JAHRESEZEITEN CUVÉE LE PONNANT Domaine La Ferme du Mont, Rhône, France	0,15l	€ 18,00
2019 DANGERFIELD Syrah, Beaumont, Southafrica	0,15l	€ 22,00

WHITE WINE

2023 CHARDONNAY Winery Jermann, Friaul, Italy	0,15l	€ 20,00
2023 GRAUBURGUNDER Schneider, Pfalz, Germany	0,15l	€ 17,00
2024 SAUVIGNON BLANC Cloudy Bay, Marlborough, New Zealand	0,15l	€ 19,00
2023 JAHRESZEITEN CUVÉE Weissburgunder, Dreissigacker, Rheinhessen	0,15l	€ 16,00
2023 SCHLOSS VOLLRADS Riesling, Rheingau	0,15l	€ 18,00

SPARKLING WINE & CHAMPAGNE

BOUVET CRÉMANT DE LOIRE	btl. 0,75l	€ 66,00
	glass 0,10l	€ 15,00
RUINART BLANC DE BLANC	btl. 0,75l	€ 209,00
	glass 0,10l	€ 33,00
RUINART ROSÉ, BRUT	btl. 0,75l	€ 209,00
	glass 0,10l	€ 33,00
2015 DOM PÉRIGNON, BRUT	btl. 0,75l	€ 340,00
	glass 0,10l	€ 49,00

SIGNATURE COCKTAILS

“A JOURNEY THROUGH TIME AND TASTE”

Discover the rich history of Hotel Vier Jahreszeiten and the unique flavors of the Hanseatic city. Savor three signature drinks, each infused with heritage and unforgettable taste.

HAMBURG SOUR

€ 22,00

Helbing Kümmel, Maraschino, apple, lemon,
Sugar, egg white (pasteurised)

Savor the essence of tradition with apples from the old country and Helbing Kümmel Schnaps from the Hanseatic city of Hamburg. This sour masterfully blends local specialties.

JAHRESZEITEN ROYAL, BARREL AGED

€ 24,00

Eminente 7 años, Antica Formula, Aperol, Cacao Bitters

Created for the 125th anniversary of the Hotel Vier Jahreszeiten. Each sip offers a rich blend of tradition and innovation. Cheers to the past, present, and future of Hotel Vier Jahreszeiten.

SIMBARI COCKTAIL

€ 22,00

Limoncello, lemon, citrus espuma, sugar, raspberry

Step back in time and discover the vibrant world of the renowned, Italian artist Nicola Simbari, known for his colourful and expressive works. Inspired by his vibrant circus and dance motifs, this cocktail captures the spirit of his artistry. A refined composition of Limoncello, fresh lemon and sugar, finished with a delicate citrus espuma and a touch of raspberry – a playful nod to Simbari's bold colours and creative energy.

CHAMPAGNE COCKTAILS

OLD CUBAN

€ 31,00

Eminente 7 años, lemon, sugar, mint, Angostura bitters, Champagne

MAGIC MOMENTS MARTINI

€ 31,00

Belvedere Vodka, Chambord Royal, vanilla, passion fruit, Champagne

PRINCE OF WALES

€ 38,00

Cognac, Angostura bitters, Curacao orange & Champagne

SEASONAL SIGNATURE DRINKS & CLASSICS

PURPLE NEGRONI	€ 24,00
Gin, Bitter Bianco, Martini Ambrato, Italicus, butterfly peas	
SAKURA BLOOM	€ 22,00
Vodka, Sakura, lemon, violet sugar	
ESPRESSO-CHOCTINI	€ 22,00
Eminente 7 años, Mozart Dark Chocolate, espresso, vanilla	
SILK TEA MARTINI	€ 22,00
Pisco, elderflower, silver needle tee, acidity, orange flower bitters	

LOW ABV COCKTAILS

BLUE T & TONIC	€ 19,00
Tanqueray Gin 0,0%, lemongras, lime acidity, tonic water, butterfly peas, Koyi Micro Gin	
NOGRONI	€ 19,00
Tanqueray Gin 0,0%, Companion Sicilian Orange, Martini Vibrante	

SPIRIT FREE SIPS

CAPTAIN'S SPICED PUNCH	€ 17,00
Captain Morgan Spiced 0,0%, Lemon, Chai Tea, Cranberry, Tonka Bean	
SUMMER SUNRISE	€ 17,00
Companion Sicilian Orange, lemon, sugar, citrus espuma	
RASPBERRY LEMONADE	€ 16,00
Raspberry, Cranberry, Lime, Sugar, Soda Water	

For special requests, please do not hesitate to ask for
our extensive spirits and wine list.

SPIRITS

COGNAC

HENNESSY XO	4cl	€ 44,00
HENNESSY PARADIS EXTRA	4cl	€ 145,00
LOUS XIII DE RÉMY MARTIN	4cl	€ 345,00

RUM

ZACAPA XO	4cl	€ 42,00
PYRAT XO	4cl	€ 18,00
EMINENTE 7 YEARS	4cl	€ 20,00

WHISKEY

THE MACALLAN 12 YEARS	4cl	€ 32,00
GLENFIDDICH GRAND CRU 23 YEARS	4cl	€ 45,00
THE BALVENIE 21 YEARS PORT WOOD	4cl	€ 42,00
ARDBERG 19 YEARS	4cl	€ 42,00
GLENMORANGIE 1997 GRAND VINTAGE	4cl	€ 135,00
HIGHLAND PARK 30 YEARS	4cl	€ 175,00

GIN & VODKA

JAHRESZEITEN GIN	4cl	€ 18,00
JAHRESZEITEN LONDON DRY GIN	4cl	€ 21,00
JAHRESZEITEN VODKA	4cl	€ 15,00
JAHRESZEITEN MARTINI VODKA	4cl	€ 16,00
+ ADDITIONAL FEVERTREE TONIC WATER	0,2l	€ 8,00

SNACKS

CLASSIC CAESAR SALAD	€ 22,00
With Grilled Poulard Breast	+ € 11,00
With 3 Grilled King Prawns	+ € 15,00
ATLANTIC LOBSTER BISQUE	€ 29,00
BEEF CONSOMMÉ DOUBLE	€ 22,00
WHITE ASPARAGUS CREAM SOUP V	€ 24,00
BÜSUM BAY SHRIMPS COCKTAIL	€ 34,00
LOBSTER COCKTAIL	€ 46,00
Cocktail Sauce, Frisée Salad	
CARPACCIO OF BEEF FILET	€ 39,00
Parmigiano Reggiano, Rocket Salad	

CAVIAR FROM ALTONAER KAVIAR IMPORT HAUS

served with blinis und condiments

OSSIETRA MALOSSOL	30 g	€ 102,00
	50 g	€ 156,00
	100 g	€ 300,00
SIBERIAN MALOSSOL	30 g	€ 60,00
	50 g	€ 96,00
	100 g	€ 180,00

FRESH OYSTERS

cheddar bread, port shallot vinaigrette and lemon

SYLTER ROYAL	à	€ 9,00
IRISH ROCK	à	€ 6,00
GILLARDEAU NO2	à	€ 7,00

SEAFOOD TAGLIATELLE

Lobster And King Prawns, Green Asparagus	as appetizer	€ 39,00
	as main course	€ 54,00

BIRCHER MÜSLI with fruits or berries V	€ 13,00
Oat Meal With Milk, Cream	

SANDWICHES

CROQUE MONSIEUR	€ 26,00
Ham, Gruyere, Truffle-Béchamel Sauce	
CLUB-SANDWICH	€ 34,00
Grilled Poulard Breast, Egg, Bacon On Toast	
MEDITERRANEAN SANDWICH ✓	€ 29,00
Grilled Vegetables, Tomatoes, Rocket Salad, Buffalo Mozzarella And Pesto	

VIER JAHRESZEITEN "CLASSICS"

NORWEGIAN SALMON, MARINATED AND SMOKED	
Classic With Potato Hash Browns, GRILL Mustard Cream, Salad	
as appetizer	€ 29,00
as main course	€ 41,00
"JAHRESZEITEN" SCHLEMMERSCHNITTE	€ 35,00
Steak Tartar On Butter Roasted Toast With A Small Salad	
+ 10gr Ossietra caviar	€ 71,00
+ 20gr Ossietra caviar	€ 107,00
PINK ROAST BEEF, SERVED COLD	€ 34,00
Fried Potatoes And Sauce Remoulade	
"JAHRESZEITEN" BURGER	€ 34,00
GOP US Prime Grade Beef, Cole Slaw	
EXTRAS	
Bacon	€ 3,00
Cheddar	€ 3,00

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

We use numerous local ingredients in the preparation of our dishes such as Büsum shrimps, eggs and potatoes from Cassenshof from the Lüneburger Heide, Holsteinian milk or seasonally available products.

VEGETARIAN / PLANT-BASED / GLUTEN FREE

QUINOA BOWL  	€ 29,00
Avocado, Spinach With Ponzu	
BAKED POTATO HASH BROWNS 	€ 23,00
With Crème Fraiche And Lettuce	
SPRING VEGETABLES  	€ 36,00
Asparagus, Beets, Morels, Pine Nuts, Saffron Stock	
LINGUINE POMODORO 	
Tomato Sugo, Basil, Peccorino Sardo	
As Appetizer	€ 26,00
As Main Course	€ 32,00
MIXED LETTUCE 	€ 19,00
Dressing Of Your Choice:	
French Vinaigrette 	
Yoghurt Sour Cream Dressing 	
Balsamic Dressing	

vegetarian  / plant-based  / gluten free 

Our team is also happy to advise you on alternatives
for lactose or gluten intolerance.

CHEESE

CHEESE SELECTION 	€ 34,00
by affineur Bernard Anthony	

DESSERTS

RED BERRY PAVLOVA  	€ 16,00
Mascarpone, Wild Berry Sorbet	
CRÈME BRÛLÉE 	€ 15,00
Classic	
CHOCOLATE SOUFFLÉ 	€ 22,00
Warm Raspberries and Vanilla Ice Cream	

Please note that our soufflé is prepared exclusively in the evening from 6 p.m. à la minute and requires approximately 20 minutes.

CAKES AND TARTLETS

CAKE & TARTS	per piece	€ 12,00
TARTLET	per piece	€ 12,00
PETIT FOUR	per piece	€ 5,00



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 TRUFFE	€ 4,00
9 PRALINÉS OR TRUFFES	€ 29,00
18 PRALINÉS OR TRUFFES	€ 54,00

Our fine range of Confiserie Sprüngli is also available to take away in our Condi Lounge.