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.

The GRILL is open daily
from 12:00 p.m. until 4:00 p.m.
Last order 2:30 p.m.

from 6:00 p.m. until 12:00 a.m.
Last order 10:00 p.m.

RAW & SHUCKED

OYSTERS

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

Served with Chester bread, red wine vinegar shallots and lemon

CAVIAR

From the
Altonaer Kaviar Import Haus

Served with blinis and classic condiments

Ossetra, Malossol	
30g Jar	102
50g Jar	156
100g Jar	300
Siberian, Malossol	
30g Jar	60
50g Jar	96
100g Jar	180

Side Dish

Potato fritter with Crème fraîche	per piece	4

SEAFOOD BAR

King Prawns American Cocktail sauce	4 pieces	24
Norwegian Scallops From the Southbend Grill, mashed potatoes, Champagne foam	2 pieces	28
Lobster Rolls Old Bay seasoning mayonnaise and roasted brioche	2 pieces	34
Norwegian King Crab Pickled Hokkaido pumpkin, walnut, lamb's lettuce		39
1/2 Atlantic Lobster Cocktail sauce		46

SEAFOOD ETAGERE

30g Siberian Malossol caviar with blinis & Crème fraîche

2 Sylter Royal Oysters

2 Gillardeau Oysters

2 Half Atlantic Lobsters

2 King Crab Legs

4 King Prawns

210

STARTERS

Salmon Tartare Avocado and lemon		28
Norwegian Salmon, marinated and smoked Potato fritter, GRILL mustard créme, salad bouquet	 Main dish	29 41
Smoked Eel on herb scrambled eggs Buttered pan-fried bread, salad bouquet		30
Büsum Bay Shrimp Cocktail Cocktail sauce, frisée		34
Carpaccio of Beef Fillet Rocket, Parmigiano Reggiano		39
Lobster Cocktail Cocktail sauce, frisée		46

SALADS

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

SOUPS

Beef Consommé Double	22
Truffled Chestnut Cream Soup	24
Atlantic Lobster Bisque	29

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.

PASTA & RISOTTO

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

FISH & SEAFOOD

Grilled or traditionally pan-fried

Norwegian Wild Salmon	200g	45
North Sea Sole		price of the day
Seabass	200g	46
½ Atlantic Lobster, Thermidor or grilled		51
Catch of the day		daily price

Choose your favourite sauce and sides

We use numerous regional ingredients in the preparation of our dishes
such as our North Sea sole or seasonally available products.
Our staff will also be happy to advise you on intolerances and allergens.

STEAK TARTARE

Steak Tartare
Fried potatoes, french fries or small salad bouquet

Main course 200 g	42
Starter 120 g	33

"Jahreszeiten-Schlemmerschnitte" 35
Fresh Steak Tartare on butter-roasted toast, small salad bouquet

+ 10 g Ossetra, Malossol	+ 36
+ 20 g Ossetra, Malossol	+ 72
+ 10 g Siberian, Malossol	+ 24
+ 20 g Siberian, Malossol	+ 48

GRILL CLASSICS

Spring Vegetables 36
Asparagus, turnips, morels, pine nuts, saffron broth

"Jahreszeiten" Burger 34
GOP US Prime grade beef, cole slaw, french fries

Wiener Schnitzel 39
Cucumber salad, fried potatoes

Grilled Chicken Breast 39
Vichy carrots, mashed potatoes

STEAKS & SPECIAL CUTS

Grilled at 800°C in the American "Southbend" infrared Steak grill

USDA Prime Beef

USDA beef, an outstanding product from the USA presents top quality and excellent flavour: The tender juicy meat stands out with an impressive marbling and brings flavor explosion to discerning palates and is ensured by meticulous breeding and feeding with he highest quality.

NY Striploin 300g		75
Rib - Eye 350g		80
T-Bone Steak 500G	*recommended for 1-2 persons*	115
Porterhouse 800g	*recommended for 1-2 persons*	175

GOP US Beef Gold Label

Greater Omaha Packing Inc. meat from Nebraska (GOP) is synonymous worldwide with the finest taste and texture when it comes to eating steak. The extensive herds of Angus and Hereford cattle develop a meat with finely infused fat through the movement on the large pastures and the targeted feeding of corn, resulting in an exceptional taste experience.

Ladies Cut 120g		54
Fillet 200g		79
Chateaubriand 400g	*recommended for 2 persons*	159
Tomahawk 1.100g	*recommended for 2–4 persons*	198

Scottish Beef

Scottish Beef, a jewel from the scottish Highlands, enriches our GRILL-Menu with its unique character and outstanding quality. This first-class quality Beef is made from Cows growing up in the smoky, wide landscape of Scotland and perfectly mirror the unique Terroir. It presents an intensive flavor with the perfect combination of marbled and firm meat embossed by natural feeding and traditional breeding methods.

Bone In Rib-Eye Steak 600G	*recommended for 1-2 Persons*	150

Australian Jack's Creek Wagyu

Jack's Creek Farm has been one of the pioneers of Wagyu breeding outside Japan since 1991. Jack's Creek Wagyu Beef is a sought-after product worldwide. While the Japanese original is only partially suitable as a steak due to its very high fat content, Jack's Creek Wagyu combines tenderness, bite and juiciness to create the ultimate steak meat

Wagyu Beef BMS 7-8 200g 116

Veal & Lamb

Lamb Carrée from New Zealand 450G 54

Dutch Veal Chop "Double Chop 450G 66

Side Dishes

Choose your favourite sauce and side dishes

Per side dish 8

Green Leaf Salad	Mixed Salad	Cucumber Salad
Vichy Carotts	Wild Mushrooms	Haricots Verts
Leaf Spinach	Wild broccoli	Bacon and Brussels sprouts
Parsley Potatoes	Mashed Potatoes	Potato gratin
Fried potatoes	French Fries, natural or truffled	

SAUCES

Per Sauce 6

Béarnaise	Pepper Cream	Mustard Sauce
Champagner-Foam	Café de Paris Butter	Chimmichurri

Kaviar Beurre Blanc 10