

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 10:00 p.m.
Last order 9:30 p.m.

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

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

SALADS

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

SOUPS

Beef Consommé Double	22
Chanterelle Cream Soup	24
Atlantic Lobster Bisque	29

PASTA & RISOTTO

Seafood Tagliatelle		54
Lobster & King prawn, green asparagus	Starter	39
Linguine with chanterelles		46
Green asparagus, lemon, parsley	Starter	34
Linguine Pomodoro		32
Tomato sauce, basil, Pecorino Sardo	Starter	26
Chanterelle Risotto		46
Wild herbs, lemon, champagne	Starter	38

GRILL CLASSICS

Wiener Schnitzel	39
Cucumber salad, fried potatoes	
Grilled Chicken Breast	39
Vichy carrots, mashed potatoes	
„Jahreszeiten“ Burger	34
GOP US Prime grade beef, cole slaw, french fries	
Grilled green Asparagus	32
Beet, chanterelles, chickpeas	

OF THE GRILL

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

DESSERTS

Creme Brulee Classic		14
Saisonal Fruit Selection		24
Chocolate Soufflé		22
Strawberries, Vanilla Ice cream		
<i>Available during dinner service and requires 20 minutes preparation time.</i>		
Ice Cream and Sorbets	per Scoop	7