



HOTEL
VIER JAHRESZEITEN
STARNBERG

★★★★S
First Class



CULINARY CALENDAR

2020

MEET
CULINARY
ENJOY
ELEGANT



Pleasure & Experience

The Best of Aubergine menu is already legendary and marks the start in the New Year. Explore exceptional flavours from different vineyards and a new interpretation of the royal vegetable in spring. Not only nature reaches its zenith in the summer, but our kitchen is also in top form: CELEBRATE PLEASURE at the Food-Festival, look over the apprentices' shoulders at the Apprentice Gourmet Menu or enjoy the Rendezvous with your lobster after the creative break at the Gourmetrestaurant Aubergine.

In autumn, we present selected champagnes and excellent Alba truffles – furthermore, unique and classic game dishes await you in the indian summer. We desire warm and aromatic dishes, which give us strength and energy. Our kitchen keeps you warm with delicious meals, which are spicy, sweet and strengthening throughout the cold season.

Start a culinary journey through the year 2020!



Aubergine
RESTAURANT

GOURMETRESTAURANT AUBERGINE

At the gourmet restaurant Aubergine, chef Maximilian Moser and his team will surprise you not only with the best ingredients resulting in breathtaking taste explosions, but also with the relaxed and welcoming atmosphere. We consciously decided to combine creative star cuisine on the highest level and an understated elegant ambience. Every four to six weeks, new exciting menus are staged for you with great attention to detail.

OPENING HOURS

Tuesday to Saturday from 6:30 p.m. to 10:00 p.m.

CREATIVE BREAK

01.-06.01., 23.02.-02.03., 31.05.-15.06., 02.-24.08.,
01.-09.11., 27.-30.12.2020

Please reserve in advance. For groups of six or more, we serve a selected set menu. We look forward to your visit and warmly welcome you at our restaurant!



**Gault
& Millau**



Gusto



Best of Aubergine Menu

Norwegian Wild Salmon
Busum Shrimp | Cucumber | Sea Buckthorn

•
Lobster

Green Thai Curry | Coconut | Carrot

•
Schlutzkrapfen

Egg | Spinach | Nut Butter

•
Ammersee Lamb

Bean | Mint | Bell Pepper

•
Brillat Savarin

Raspberry | Bundnerfleisch

•
Green Tea

Plum | Yuzu

•
Starnberg Cheesecake

•
EUR 119 per person

In January and February, we present the highlights of the previous culinary year, all combined in an exquisite set menu. It is available between 7 January and 22 February 2020, from Tuesday to Saturday evening. Please make a reservation online at www.aubergine-starnberg.de, by calling +49 8151 4470 290 or sending an email to: aubergine@vier-jahreszeiten-starnberg.de.



HIGHLIGHTS & EVENTS

WINEGROWERS' BATTLE | 15.02.2020

Two winegrowers compete against each other and you get the chance to watch closely. The vineyard Münzberg from the Pfalz and the vineyard Schloss Halbthurn from the Neusiedlersee serve one glass of their wine each to accompany every course of the gourmet menu that accentuate the dishes perfectly. So the guests decide which wine they prefer. EUR 199 per person, 5-course gourmet menu including exclusive double wine selection and hot drinks

WINE AND DINE | 30.05.2020

Select vintages and superb handicraft—what would an exquisite menu be without the appropriate accompaniment? Let us treat you to the harmonious interplay of gourmet cuisine and the art of wine growing. In between courses, our winegrower gives you fascinating glimpses into its creations and offers up a few precious, select drops.

EUR 149 per person,
5-course menu including wine selection and aperitif

HIGHLIGHTS & EVENTS



RENDEZVOUS WITH YOUR LOBSTER | 25.08.-26.09.2020

Extravagant and delicious. The king of shellfish is and always has been a very special treat for the palate. Refined with fresh notes and luxurious flavours, lobster is in the spotlight of this menu creation. Now an integral part of our culinary offerings, you can enjoy your own rendezvous with a lobster at Gourmetrestaurant Aubergine.

CHAMPAGNE MENU | 31.10.2020



The fine tingle of champagne is unmistakable. Spicy-dominant or juicy, straightforward or complex: the variety of this sparkling wine inspires gourmets worldwide and is the perfect complement to an exquisite gourmet menu. Enjoy creatively refined dishes and five courses with corresponding champagne.

EUR 189 per person, 5-course menu including champagne and aperitif

HIGHLIGHTS & EVENTS OF THE YEAR

JANUARY

01.01.–06.01. Creative break at Aubergine
07.01.–22.02. Best of Aubergine menu
every Sunday Vier Jahreszeiten Brunch

FEBRUARY

07.01.–22.02. Best of Aubergine menu
14.02. Valentine's menu
15.02. Winegrowers' battle
23.02.–02.03. Creative break at Aubergine
every Sunday Vier Jahreszeiten Brunch

MARCH

23.02.–02.03. Creative break at Aubergine
every Sunday Vier Jahreszeiten Brunch

APRIL

12.04. & 13.04. Easter brunch
April to June Asparagus season
every Sunday Vier Jahreszeiten Brunch

MAY

01.05. Terrace opening
until 03.05. Vier Jahreszeiten Brunch
10.05. Mother's Day brunch
April to June Asparagus season
30.05. Wine and Dine

JUNE

April to June Asparagus season
31.05.–15.06. Creative break at Aubergine

AUGUST

01.08. Food-Festival
02.08.–24.08. Creative break at Aubergine
03.08.–23.08. Apprentice gourmet menu
25.08.–26.09. Rendezvous with your lobster

SEPTEMBER

25.08.–26.09. Rendezvous with your lobster

OCTOBER

05.10.–01.11. Regional game dishes
from 11.10. Vier Jahreszeiten Brunch
23.10. Terrace closing
31.10. Champagne menu

NOVEMBER

01.11.–09.11. Creative break at Aubergine
30.11.–23.12. Goose season
every Sunday Vier Jahreszeiten Brunch

DECEMBER

30.11.–23.12. Goose season
29.11.–20.12. every Sunday Advent brunch
24.12. Christmas menu
25.12. & 26.12. Christmas brunch
25.12. & 26.12. Christmas buffet in the evening
27.12.–30.12. Creative break
31.12. New Year's Eve menu & ball

01.01.2021 New year's brunch

FOOD-FESTIVAL

On **SATURDAY, 1 AUGUST 2020** we want to celebrate with you from 5:00 p.m. to midnight culinary diversity, with delicacies from our kitchen, creations of our partners and live music.

Reception

•

Champagne Aperitif

•

Creations from the Michelin star kitchen

•

Indulgence at various food stands

•

Excellent wines

•

Live band and DJ

•

Exclusive offers by our partners

•

Fascinating show

EUR 99 per person

Reservations required. Tickets are available online www.vier-jahreszeiten-starnberg.de/foodfestival/ or at our front desk by phone +49 8151 4470 171 or send an email to: frontoffice@vier-jahreszeiten-starnberg.de





CHRISTMAS & NEW YEAR'S EVE

CHRISTMAS EVE

Let us pamper you with our classic Christmas dishes and modern creations in the Restaurant Oliv's.

EUR 64 per person, 4-course set menu,
6:00 p.m. or 8:30 p.m.

CHRISTMAS DAY AND BOXING DAY

On December 25th and 26th you can enjoy a festive Christmas buffet or gourmet menu in a stylish atmosphere. Let yourself be enchanted by the spirit of Christmas.

EUR 39 per person, buffet at Restaurant Oliv's
EUR 109 per person, 5-course menu at Restaurant Aubergine

NEW YEAR'S EVE MENU

Our festively decorated restaurants offer the perfect surroundings for our exclusive seven-course New Year's Eve menu with champagne-aperitif.

EUR 189 per person incl. champagne-aperitif

NEW YEAR'S EVE PARTY

Feast on refined food and drink stations and dance into the new year.

EUR 149 per person incl. champagne-aperitif
can be booked in combination with a room reservation

Exclusive add-on options: Champagne, oysters and canapés await you on the roof terrace from 11:30 p.m. to 12:30 a.m. Enjoy the breathtaking view as fireworks light up the sky.

EUR 69 per person



RESTAURANT OLIV'S

Classic, traditional dishes in a stylish ambience. At the Restaurant Oliv's, high-quality regional ingredients, culinary creations and outstanding service provide the basis for superb experiences, 365 days a year. With regional specialities, seasonal highlights and highly varied buffets, your taste buds are in for a treat during your visit.

OPENING HOURS

BREAKFAST

Monday to Friday	From 6:30 a.m. to 10:00 a.m.
May to September Sat/Sun	From 7:00 a.m. to 11:30 a.m.
October to April Sat/Sun	From 7:00 a.m. to 10:30 a.m.

BUSINESS LUNCH

Monday to Saturday	From 12:00 p.m. to 2:00 p.m.
Special of the day	From EUR 14.50 per person
Lunch-Bufferet	EUR 26.50 per person

EVENING MENU

Monday to Sunday	From 6:30 p.m. to 10:00 p.m.
Menu	From EUR 29.50 per person
Dinner buffet	EUR 34 per person

HIGHLIGHTS & EVENTS



VALENTINE'S MENU | 14.02.2020

A sumptuous 4-course candlelit dinner on the day of love. Enjoy an unforgettable night with your partner, with discreet service from our team and perfectly matching drinks.

EUR 42.50 per person

ASPARAGUS SEASON | APRIL TO JUNE

Fans of asparagus describe it as 'the king of vegetables', 'edible ivory' or simply 'white gold'. Classic, natural or creative—however it's served, asparagus is a true delicacy.

APPRENTICE GOURMET MENU | 03.08.–23.08.2020

Our apprentices show what they are made of. Enjoy an exceptional 4-course gourmet menu at Restaurant Oliv's.

EUR 49 per person, daily from 6:30 p.m.

CLASSIC, REGIONAL GAME DISHES | 05.10.–01.11.2020

Autumn is game season. Whether venison, wild boar, hare or pheasant, we take the region's finest game to conjure the best dishes, from braised classics with red cabbage and dumplings to modern, seared varieties.

GOOSE SEASON | 30.11.–23.12.2020

Crisp and succulent, straight from the oven. The Feast of St. Martin heralds the traditional start to the goose season. Served classically with braised red cabbage and potato dumplings or with a creative twist, the spotlight is firmly on our regional, free-range goose with its irresistible tenderness and incomparable flavour.



BRUNCH

VIER JAHRESZEITEN BRUNCH | OCTOBER TO MAY

Every Sunday from October to May we treat you to a regularly updated selection of regional and international specialties from our highly varied buffet. At our live cooking station, we prepare your food right in front of your eyes.

EUR 39 per person including hot drinks and juices from the buffet and a glass of prosecco; children aged six or under eat for free; 12:00–2:30 p.m.

EASTER BRUNCH | 12.04. AND 13.04.2020

On Easter Sunday and Easter Monday, we serve you an exquisite Easter feast.

MOTHER'S DAY BRUNCH | 10.05.2020

Feast to your heart's content with your whole family, with friends, with guests and, of course, with the mothers.

ADVENT BRUNCH | 29.11./06.12./13.12./20.12.2020

Get into the Christmas spirit. Every Sunday during Advent, we invite you to enjoy a buffet of culinary delights in the stylish surroundings of Restaurant Oliv's.

CHRISTMAS BRUNCH | 25.12. AND 26.12.2020

Join us on Christmas Day and Boxing Day for a relaxing brunch far away from the Christmas chaos.

NEW YEAR'S BRUNCH | 01.01.2021

FROM 11:00 A.M.–2:30 P.M.

A hearty breakfast offers the ideal start to the new year. Our buffet presents a wide range of hot and cold dishes for you to enjoy.

EUR 44 per person including a seasonal aperitif, hot drinks and juices from the buffet; children aged six or under eat free; every holiday brunch from 12:00 to 2:30 p.m.



Hemingway
BAR

HEMINGWAY BAR

Heavy leather armchairs, gleaming chandeliers and an outstandingly stocked bar with the largest rum collection in southern Germany: our English-style bar with an open fireplace is open daily—from 9:00 a.m. to 1:00 a.m. the following day. Atmospheric live piano music every Thursday to Saturday from 9:00 p.m. creates the perfect ambience for modern drinks, classic cocktails and delicious bar snacks.

Have you always wanted to learn the secrets of bartending or find out more about rum? Ask about our cocktail courses and rum flights!

OPENING HOURS

Monday to Sunday

Thursday to Saturday

From 9:00 a.m. to 1:00 a.m.

piano-live-music from 9:00 p.m.



HIGHLIGHTS & EVENTS

TERRACE OPENING | 01.05.2020

It feels like you are in the Caribbean – enjoy the first sunrays with excellent drinks and motivating beats on our terrace.

EUR 19 per person, incl. welcome-cocktail

TERRACE CLOSING | 23.10.2020

The spice island of Zanzibar inspired Hemingway for some of his works and reminds us of hot summer days. Enjoy the last autumn sun on our terrace. Harmonic Jazz provides for a stylish atmosphere in good company with excellent drinks.

EUR 19 per person, incl. welcome-cocktail

RUM FLIGHT SPECIAL

An introduction to rum for interested beginners and a chance for rum lovers to discover new specialities. Our bar team assemble a selection of three different distillates for you, covering a range of manufacturers, regions, ages and flavours, and will also reveal background information and entertain you with their flair for storytelling.

from EUR 19 per rum flight, Sunday to Thursday



ENJOY THE MOMENT

COCKTAIL COURSE

Have you always wanted to learn the secrets of bartending? Let our barkeeper show you how to make the world's most famous cocktails. Learn all about ingredients, garnishes and mixing techniques.

EUR 24 per person (minimum of six people)

PRIVATE DINING

An exclusive event over the rooftops of Starnberg, refined with culinary delicacies: Our new event-suite on the fifth floor enchants the guests with an unique view and relaxed atmosphere. Watch the chefs at work and enjoy a private dining experience for up to 20 persons.

EUR 69 per person, exclusive 3-course menu

ORDERING VOUCHERS

Give away lasting memories: Order your individual voucher directly via www.vier-jahreszeiten-starnberg.de/vouchers, by ringing +49 8151 4470 0 or sending an email to:

frontoffice@vier-jahreszeiten-starnberg.de



NEWSLETTER WITH RAFFLE



STAY UP TO DATE AND WIN

Sign up for our newsletter and you will automatically take part in our competition. Every three months we draw culinary moments of happiness among all newsletter subscribers in the form of an exclusive 5-course menu at the Gourmetrestaurant Aubergine for 2 persons.

Sign up now:

www.vier-jahreszeiten-starnberg.de/newsletter

INTERESTING INSIGHTS

You would like to know what happens “behind the scenes”? We grant an exclusive insight into the hotel and share exciting stories.



@HOTELVIERJAHRESZEITENSTARNBERG
#GENUSSFEIERN

Aubergine

RESTAURANT

Tuesday to Saturday 6:30 p.m.–10:00 p.m.
Closed: 01.–06.01., 23.02.–02.03.,
31.05.–15.06., 02.–24.08., 01.–09.11., 27.–30.12.2020

Oliv's

RESTAURANT

Mon–Sat 12:00 p.m.–2:00 p.m.
Mon–Sun 6:30 p.m.–10:00 p.m.
May to September: Sat/Sun 7:00 a.m.–11:30 a.m.
October to April: Sat/Sun 7:00 a.m.–10:30 a.m.

Hemingway

BAR

daily 9:00 a.m.–1:00 a.m. (kitchen closes at 11:00 p.m.)
Thursday to Saturday piano-live-music from 9:00 p.m.



Gault
& Millau

GUSTO



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