



HOTEL  
VIER JAHRESZEITEN  
STARNBERG

★ ★ ★ ★ S  
First Class



CULINARY CALENDAR 2017

winter, spring & summer



## Culinary experiences at Hotel Vier Jahreszeiten Starnberg.

*Aubergine*  
RESTAURANT

*Oliv's*  
RESTAURANT

*Hemingway*  
BAR

■ ■ ■ Light, sparkling summer cocktails, the taste of fresh strawberries, the crispy skin of roast duck—there's a time for everything. Our seasonal menus and culinary events are the result of a passion for carefully selected products and a great love of detail. Allow us to guide you through the year and constantly discover new facets to spring, summer, autumn and winter at the **Gourmetrestaurant Aubergine**, the à la carte **Restaurant Oliv's** and the **Hemingway Bar**.





## Gourmetrestaurant Aubergine

Contemporary cuisine that is surprisingly simple and straightforwardly presented, and superb, friendly service. In Gourmetrestaurant Aubergine, which has been awarded one Michelin star, you can look forward to incredible culinary experiences in a relaxing atmosphere. Every four to six weeks, Maximilian Moser and his team present outstanding menus, with careful attention paid to the ingredients and the interplay of flavours, textures and colours.

### OPENING HOURS

Tuesday to Saturday from 6:30 p.m. to 11:00 p.m.

Closed: 28 February to 6 March, 30 July to 21 August 2017

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





*Aubergine*  
RESTAURANT



## BEST OF AUBERGINE MENU

king crab

mango | yogurt | avocado



turbot

artichoke | lemon | tomato



suckling pig | smoked eel  
beans | lettuce | wheat beer



saddle of venison  
dumplings | kohlrabi



cheese from the Tölzer Kasladen cheese shop



indian lemon sorbet  
rice pudding | banana



whole orange



petits Fours

EUR 99 per person

In January, we present the highlights of the previous culinary year, all combined in an exquisite set menu. It is available between 3 January and 25 February 2017, from Tuesday to Saturday evening. Please make a reservation by ringing +49 8151 4470 290 or sending an email to: [aubergine@vier-jahreszeiten-starnberg.de](mailto:aubergine@vier-jahreszeiten-starnberg.de).





*Aubergine*  
RESTAURANT

# *Winter fairytale*

We revel excitedly in anticipation and memories. With dishes for the soul—hearty, sweet and satisfying—our cuisine is guaranteed to keep you cosy through the cold winter months.

Whether sumptuous roasts with your choice of sauce, comforting aromas or tempting desserts, our winter menu is a treat for your senses and will tickle your palate. Select seasonal vegetables provide us not only with beneficial nutrients, but also with that much needed burst of colour during the long, dark weeks of winter.

## **GOURMET BREAKFAST | JANUARY TO MARCH**

Awaken your palate and start the day in perfect style. Befitting the ambience, we celebrate breakfast of the finest quality in Gourmetrestaurant Aubergine. Whether delectable eggs Benedict or salmon in our house marinade, spreads or bread specialities, we will help you start your weekend off right with culinary delicacies from our gourmet kitchen.

EUR 35 per person, Saturday 10:00 a.m. to 1:00 p.m., caviar and fresh oysters can be added





## *Spring freshness*

After the cold, bleak winter months, the long-awaited green exerts a powerful appeal. In our kitchen, the elegant flavours of tender vegetables, meat and finest fish herald the coming of spring and the blossoming of nature. The fine white meat of sole, turbot and flounder virtually melts in the mouth. These exquisite, delicately prepared flatfish will captivate you with their unique flavours.

It is impossible to imagine Easter without lamb. Exceptionally tender, mild and bursting with subtle flavours, our superb lamb dishes are sure to entice you and get your taste buds tingling.

Asparagus is the ultimate spring delicacy. Spring delight, edible ivory, white gold or the king of vegetables: we indulge in refined combinations or serve up pure enjoyment.

Current menu: [www.aubergine-starnberg.de](http://www.aubergine-starnberg.de)



# Aubergine

RESTAURANT



## Summertime

All the flowers in bloom, a wealth of flavours and the breeziness of a mild summer evening: in summer, we celebrate variety and diversity with multifaceted culinary experiences using an abundance of delicately prepared and artfully presented ingredients.

Nature is at its zenith, and our kitchen draws on all it has to offer: we transform carefully selected wild herbs, vegetables and flowers into exquisite delights for all the senses, dazzling side dishes and wonderfully fragrant desserts.

The mild, peppery flavour of hand-picked chanterelles brings a touch of the forest to our gourmet cuisine. Regional products and exotic delicacies at a perfect stage of ripeness are the stars of our summer menu.

Current menu: [www.aubergine-starnberg.de](http://www.aubergine-starnberg.de)

The Gourmetrestaurant Aubergine is closed from 30 July to 21 August 2017 for a culinary creative break.





## Highlights & Events

### WINE EVENING | 8 APRIL 2017

Select vintages and superb handwork—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, the Terroir al Limit vineyard gives you fascinating glimpses into its creations and offers up a few precious, select drops.

EUR 129 per person, five-course menu including wine selection and aperitif

### CHAMPAGNE MENU | 24 JUNE 2017

Like drinking the stars themselves. Champagne is perfect for every occasion. Ranging from powerfully dominant to succulently delicate, from simple to complex, the variety of flavours makes it easy to accompany every course of a meal with champagne. It plays the central role in our menu. To create a harmonious interplay, we enhance top-quality dishes with hand-picked sparkling wines and present a series of exquisite courses, each accompanied by a matching champagne.

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

CHAMPAGNE  
**PERRIER JOUËT**  
MAISON FONDÉE EN 1811





## Highlights & Events

### SEASON ENDING KITCHEN PARTY | 29 JULY 2017

The best parties end up in the kitchen—so we start it off there. Peek over the shoulder of Maximilian Moser and his team and catch an exciting glimpse behind the scenes of our gourmet kitchen. You get to witness as unique specialities are created with a great love for the details. This splendid evening is finished off with high-quality spirits from our Hemingway Bar.

EUR 99 per person

including beverage accompaniment

### LOBSTER GOES AUBERGINE |

22 AUGUST TO 30 SEPTEMBER 2017

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 lobster at Gourmetrestaurant Aubergine.

5-course lobster menu

Tuesday to Saturday from 6:30 to 11:00 p.m.



# Highlights & events of the first half of 2017

## January

Wed 15	piano-live-music (Wed-Sat)
Thu 16	
Fri 17	
<b>Sat 18</b>	Gourmet breakfast
<b>Sun 19</b>	Vier Jahreszeiten brunch
Mon 20	Rum flight special (Sun-Thu)
Tue 21	
Wed 22	piano-live-music (Wed-Sat)
Thu 23	
Fri 24	
<b>Sat 25</b>	End of best of Aubergine menu
<b>Sun 26</b>	Vier Jahreszeiten brunch
Mon 27	Rum flight special (Sun-Thu)
Tue 28	Apprentice gourmet menu start Aubergine closed until 6 March

<b>Sun 1</b>	New year's brunch from 11:00 a.m.
Mon 2	Rum flight special (Sun-Thu)
Tue 3	Best of Aubergine menu start
Wed 4	piano-live-music (Wed-Sat)
Thu 5	Hemingway's Band Night
Fri 6	
<b>Sat 7</b>	Gourmet breakfast start
<b>Sun 8</b>	Restaurants closed
Mon 9	Rum flight special (Sun-Thu)
Tue 10	
Wed 11	piano-live-music (Wed-Sat)
Thu 12	
Fri 13	
<b>Sat 14</b>	Gourmet breakfast
<b>Sun 15</b>	Vier Jahreszeiten brunch
Mon 16	Rum flight special (Sun-Thu)
Tue 17	
Wed 18	piano-live-music (Wed-Sat)
Thu 19	
Fri 20	
<b>Sat 21</b>	Gourmet breakfast
<b>Sun 22</b>	Vier Jahreszeiten brunch
Mon 23	Rum flight special (Sun-Thu)
Tue 24	
Wed 25	piano-live-music (Wed-Sat)
Thu 26	
Fri 27	
<b>Sat 28</b>	Gourmet breakfast
<b>Sun 29</b>	Vier Jahreszeiten brunch
Mon 30	Fish weeks start
Tue 31	

## March

Wed 1	piano-live-music (Wed-Sat)
Thu 2	Hemingway's Band Night
Fri 3	
<b>Sat 4</b>	Gourmet breakfast
<b>Sun 5</b>	End of fish weeks/brunch
Mon 6	End of apprentice gourmet menu
Tue 7	Rum flight special (Sun-Thu)
Wed 8	piano-live-music (Wed-Sat)
Thu 9	
Fri 10	
<b>Sat 11</b>	Gourmet breakfast
<b>Sun 12</b>	Vier Jahreszeiten brunch
Mon 13	Rum flight special (Sun-Thu)
Tue 14	
Wed 15	piano-live-music (Wed-Sat)
Thu 16	
Fri 17	
<b>Sat 18</b>	Gourmet breakfast
<b>Sun 19</b>	Vier Jahreszeiten brunch
Mon 20	Rum flight special (Sun-Thu)
Tue 21	
Wed 22	piano-live-music (Wed-Sat)
Thu 23	
Fri 24	
<b>Sat 25</b>	End of gourmet breakfast
<b>Sun 26</b>	Vier Jahreszeiten brunch
Mon 27	Rum flight special (Sun-Thu)
Tue 28	
Wed 29	piano-live-music (Wed-Sat)
Thu 30	
Fri 31	

Wed 1	piano-live-music (Wed-Sat)
Thu 2	Hemingway's Band Night
Fri 3	
<b>Sat 4</b>	Gourmet breakfast
<b>Sun 5</b>	End of fish weeks/brunch
Mon 6	End of apprentice gourmet menu
Tue 7	Rum flight special (Sun-Thu)
Wed 8	piano-live-music (Wed-Sat)
Thu 9	
Fri 10	
<b>Sat 11</b>	Gourmet breakfast
<b>Sun 12</b>	Vier Jahreszeiten brunch
Mon 13	Rum flight special (Sun-Thu)
Tue 14	
Wed 15	piano-live-music (Wed-Sat)
Thu 16	
Fri 17	
<b>Sat 18</b>	Gourmet breakfast
<b>Sun 19</b>	Vier Jahreszeiten brunch
Mon 20	Rum flight special (Sun-Thu)
Tue 21	
Wed 22	piano-live-music (Wed-Sat)
Thu 23	
Fri 24	
<b>Sat 25</b>	End of gourmet breakfast
<b>Sun 26</b>	Vier Jahreszeiten brunch
Mon 27	Rum flight special (Sun-Thu)
Tue 28	
Wed 29	piano-live-music (Wed-Sat)
Thu 30	
Fri 31	

## February

Wed 1	piano-live-music (Wed-Sat)
Thu 2	Hemingway's Band Night
Fri 3	
<b>Sat 4</b>	Gourmet breakfast
<b>Sun 5</b>	Vier Jahreszeiten brunch
Mon 6	Rum flight special (Sun-Thu)
Tue 7	
Wed 8	piano-live-music (Wed-Sat)
Thu 9	
Fri 10	
<b>Sat 11</b>	Gourmet breakfast
<b>Sun 12</b>	Vier Jahreszeiten brunch
Mon 13	Rum flight special (Sun-Thu)
Tue 14	Valentine's menu

## April

Tue 16	
Wed 17	piano-live-music (Wed-Sat)
Thu 18	
Fri 19	
<b>Sat 20</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 21</b>	Late riser's breakfast (Sat/Sun)
Mon 22	Rum flight special (Sun-Thu)
Tue 23	
Wed 24	piano-live-music (Wed-Sat)
Thu 25	
Fri 26	
<b>Sat 27</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 28</b>	Late riser's breakfast (Sat/Sun)
Mon 29	Rum flight special (Sun-Thu)
Tue 30	
Wed 31	piano-live-music (Wed-Sat)

<b>Sat 1</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 2</b>	Vier Jahreszeiten brunch
Mon 3	Rum flight special (Sun-Thu)
Tue 4	
Wed 5	piano-live-music (Wed-Sat)
Thu 6	Hemingway's Band Night
Fri 7	
<b>Sat 8</b>	Winegrower's evening
<b>Sun 9</b>	Vier Jahreszeiten brunch
Mon 10	Rum flight special (Sun-Thu)
Tue 11	
Wed 12	piano-live-music (Wed-Sat)
Thu 13	
Fri 14	
<b>Sat 15</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 16</b>	Easter brunch
Mon 17	Easter brunch
Tue 18	
Wed 19	piano-live-music (Wed-Sat)
Thu 20	
Fri 21	
<b>Sat 22</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 23</b>	Vier Jahreszeiten brunch
Mon 24	Rum flight special (Sun-Thu)
Tue 25	Start of asparagus season
Wed 26	piano-live-music (Wed-Sat)
Thu 27	
Fri 28	
<b>Sat 29</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 30</b>	Asparagus brunch

## June

Thu 1	Hemingway's Band Night
Fri 2	
<b>Sat 3</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 4</b>	Whitsun brunch
Mon 5	Whitsun brunch
Tue 6	
Wed 7	piano-live-music (Wed-Sat)
Thu 8	
Fri 9	
<b>Sat 10</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 11</b>	Late riser's breakfast (Sat/Sun)
Mon 12	Rum flight special (Sun-Thu)
Tue 13	
Wed 14	piano-live-music (Wed-Sat)
Thu 15	
Fri 16	
<b>Sat 17</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 18</b>	Late riser's breakfast (Sat/Sun)
Mon 19	Rum flight special (Sun-Thu)
Tue 20	
Wed 21	piano-live-music (Wed-Sat)
Thu 22	
Fri 23	
<b>Sat 24</b>	Champagne menu
<b>Sun 25</b>	End of asparagus season
Mon 26	Rum flight special (Sun-Thu)
Tue 27	
Wed 28	piano-live-music (Wed-Sat)
Thu 29	
Fri 30	

Mon 1	Rum flight special (Sun-Thu)
Tue 2	
Wed 3	piano-live-music (Wed-Sat)
Thu 4	Hemingway's Band Night
Fri 5	
<b>Sat 6</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 7</b>	Late riser's breakfast (Sat/Sun)
Mon 8	Rum flight special (Sun-Thu)
Tue 9	
Wed 10	piano-live-music (Wed-Sat)
Thu 11	
Fri 12	
<b>Sat 13</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 14</b>	Mother's Day brunch
Mon 15	Rum flight special (Sun-Thu)

## May

Mon 1	Rum flight special (Sun-Thu)
Tue 2	
Wed 3	piano-live-music (Wed-Sat)
Thu 4	Hemingway's Band Night
Fri 5	
<b>Sat 6</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 7</b>	Late riser's breakfast (Sat/Sun)
Mon 8	Rum flight special (Sun-Thu)
Tue 9	
Wed 10	piano-live-music (Wed-Sat)
Thu 11	
Fri 12	
<b>Sat 13</b>	Late riser's breakfast (Sat/Sun)
<b>Sun 14</b>	Mother's Day brunch
Mon 15	Rum flight special (Sun-Thu)



## Food festival

We love culinary diversity. Whether with gourmet cuisine or a Bavarian buffet, lobster or bar food—we will spoil you throughout the entire year with select dishes prepared with great care and served with love.

On Saturday, 19 August 2017, we would like to celebrate, feast on, smell, taste, see and try this diversity with you from 5:00 p.m. to 1:00 a.m.

Our two restaurants—Aubergine and Oliv's—become a food market where each stand is waiting for you with diverse colours, shapes, textures and methods of preparation. Delicacies from our kitchen and the creations of our partners come together to form a festival for the senses.

### ACOUSTIC ENJOYMENT ALSO PROVIDED

A truly successful evening delights all the senses. Using their voices as well as their instruments, the Walking Voices give their interpretation of well-known songs from the genres of swing, soul and pop. They will provide musical accompaniment to our culinary festival from 5:00 to 8:00 p.m. Following the varied menu of delicacies, you can dance to your heart's delight and give the evening a dynamic send-off thanks to the help of the DJ.

EUR 59 per person, including admission, champagne aperitif and food creations. Reservations required.





## Restaurant Oliv's

Classic, traditional dishes in a stylish ambience. In the à la carte Restaurant Oliv's, high-quality regional ingredients, imaginative creations and outstanding service provide the basis for superb culinary 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.

TIP

**FOUR-COURSE EVENING MENU AT RESTAURANT OLIV'S**  
EUR 36.50 per person, daily

### BREAKFAST

Monday to Friday      From 6:30 a.m. to 10:00 a.m.  
Saturday and Sunday      From 7:00 a.m. to 10:30 a.m.

### BUSINESS LUNCH

Monday to Friday      From 12:00 p.m. to 2:00 p.m.  
from EUR 11.50 per person

### À LA CARTE

Monday to Sunday      From 12:00 p.m. to 2:00 p.m.  
and 6:30 p.m. to 11:00 p.m.

## Highlights & Events

### FISH WEEKS | 30 JANUARY TO 5 MARCH 2017

Healthy enjoyment from local waters: our menu is enriched by culinary adventures through Bavarian lakes, rivers and streams.

### VALENTINE'S MENU | 14 FEBRUARY 2017

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

### APPRENTICE GOURMET MENU |

28 FEBRUARY TO 6 MARCH, 30 JULY TO 21 AUGUST 2017

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.

### ASPARAGUS SEASON | 25 APRIL TO 25 JUNE 2017

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

### MOTHER'S DAY MENU | 14 MAY 2017

Show your care with an exquisite 4-course menu—the perfect way to express your gratitude to your mother, the mother of your children or the mother of your heart.

EUR 42.50 per person

## Brunch

### VIER JAHRESZEITEN BRUNCH

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

EUR 29.50 per person, including hot drinks and juices

### EASTER BRUNCH | 16 AND 17 APRIL 2017

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

### ASPARAGUS BRUNCH | 30 APRIL 2017

We begin the season of the 'king of vegetables' with an asparagus feast. A selection of divine delicacies that the whole family will enjoy.

### MOTHER'S DAY BRUNCH | 14 MAY 2017

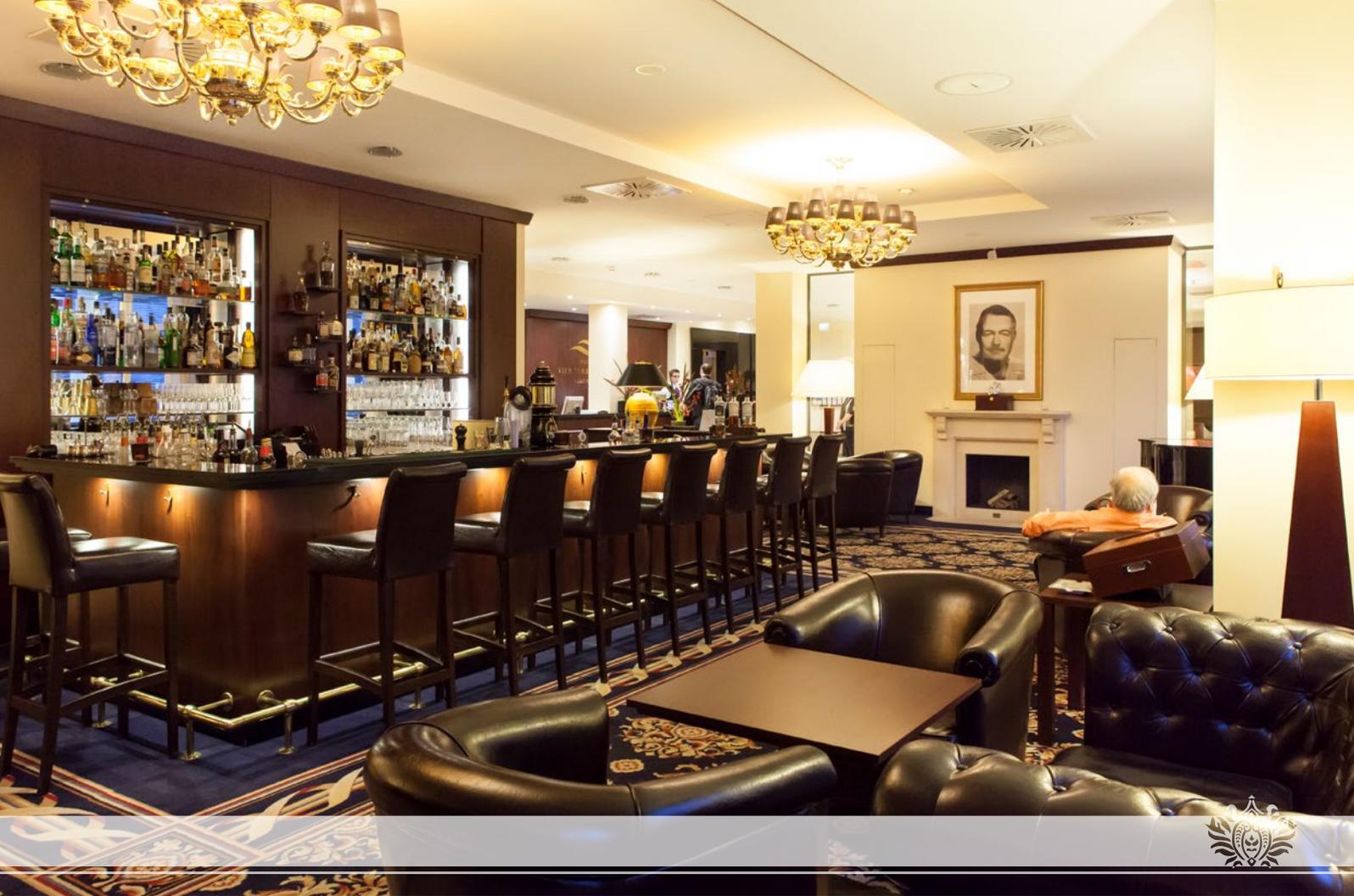
Feast to your heart's content with your whole family, with friends, with guests and, of course, with the most important people of all—mothers.

### WHITSUN BRUNCH | 4 AND 5 JUNE 2017

To celebrate early summer, at Whitsun we treat you to regional and international specialities from our highly varied buffet.

All brunches are available from 12:00 to 2:30 p.m., EUR 37.50 per person including an aperitif, hot drinks and juices; children aged six or under eat free





## 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 Wednesday to Saturday from 9:00 p.m. and a live band on the first Thursday of every month create 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

Wednesday to Saturday

The first Thursday each month

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

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

Band Night from 9:00 p.m.



## Highlights & Events

### 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—all with a side of outstanding ham.

EUR 19 per rum flight, Sunday to Thursday

### HEMINGWAY'S BAND NIGHT

Soul, swing and pop—the stylish sounds of the Walking Voices give a unique feel to the relaxed evening of drinks. Enjoy excellent drinks and delicious tapas in our Hemingway Bar.

From 9:00 p.m. every first Thursday of the month

EUR 15 admission, including tapas

### LATE RISER'S BREAKFAST

Take all the time in the world and sleep until you just can't sleep anymore. To go along with your internal clock, we serve a classic late breakfast in our Hemingway Bar—with ham and sausage specialities, cheese from the Tölzer Kasladen cheese shop, a selection of breads, spreads and fruit, topped off with coffee delights, fresh juices and Prosecco.

EUR 22.50 per person, Saturday and Sunday

from 10:00 a.m. to 1:00 p.m.





## Give the gift of culinary indulgence

### 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 there is to know about ingredients, garnishes and mixing techniques—and why it should be 'stirred, not shaken'.

EUR 19.90 per person (minimum of six people)

### COOKING CLASS

Enjoy a completely exclusive cookery course. Immerse yourself in the world of our Michelin-starred chef and learn the secrets of haute cuisine. The highlight is being able to savour the delicacies you have made together.

EUR 129 per person (minimum of six people)

### GOURMET RESTAURANT AUBERGINE

Give the gift of memories that will last a lifetime. Our vouchers are far more than an invitation to enjoy a wonderful evening in a unique, atmospheric ambience. They are a promise of stunning culinary experiences that will remain a precious memory long after you've finished the final course.

### ORDERING VOUCHERS

Please order your individual voucher by ringing +49 8151 4470 0 or sending an email to: [frontoffice@vier-jahreszeiten-starnberg.de](mailto:frontoffice@vier-jahreszeiten-starnberg.de).



Please use our online ordering system to print your voucher directly: [www.vier-jahreszeiten-starnberg.de/vouchers/](http://www.vier-jahreszeiten-starnberg.de/vouchers/)



# Aubergine

RESTAURANT

Opening Hours: Tue-Sat 6:30 p.m.-11:00 p.m.

Closed: 28 February to 6 March, 30 July to 21 August 2017

Phone: +49 8151 4470 290

[aubergine@vier-jahreszeiten-starnberg.de](mailto:aubergine@vier-jahreszeiten-starnberg.de)

# Oliv's

RESTAURANT

Opening Hours: daily 12:00 p.m.-2:00 p.m. and 6:30 p.m.-11:00 p.m.

Breakfast: Mon-Fri 6:30 a.m.-10:00 a.m., Sat/Sun 7:00 a.m.-10:30 a.m.

Phone: +49 8151 4470 293

[restaurant@vier-jahreszeiten-starnberg.de](mailto:restaurant@vier-jahreszeiten-starnberg.de)

# Hemingway's

BAR

Opening Hours: daily 9:00 a.m.-1:00 a.m.

(kitchen closes at 11:00 p.m.)

Phone: +49 8151 4470 295

[hemingwaybar@vier-jahreszeiten-starnberg.de](mailto:hemingwaybar@vier-jahreszeiten-starnberg.de)



## HOTEL VIER JAHRESZEITEN STARNBERG

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[www.vier-jahreszeiten-starnberg.com](http://www.vier-jahreszeiten-starnberg.com)

[www.aubergine-starnberg.de](http://www.aubergine-starnberg.de)