



HOTEL
VIER JAHRESZEITEN
STARNBERG

★★★★^S
First Class



CULINARY
CALENDAR

2019

MEET
CULINARY
ENJOY
ELEGANT



Pleasure & Experience

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 for detail. Allow us to guide you through the year and constantly discover new facets of spring, summer, autumn and winter at the Gourmetrestaurant Aubergine, the à la carte Restaurant Oliv's and the Hemingway Bar.



Aubergine
RESTAURANT

GOURMETRESTAURANT AUBERGINE

At the gourmet restaurant Aubergine the chef Maximilian Moser and his team will surprise you not only with 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.

CLOSED

01.-07.01., 03.-11.03., 09.-24.06., 04.-26.08.,
27.10.-04.11.2019

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 to our restaurant!



Gault
& Millau



Gusto



Best of Aubergine Menü

native trout
buttermilk | mustard | cucumber

•

turbot
sevruga caviar | chives | turnip cabbage

•

lobster and pork cheek
pearl barley | truffle | chestnut

•

12 h cooked flank steak
onion | salsify | baked potato

•

feta cheese
fig | langos | sucuk

•

russian egg

•

greek yogurt
honey | lemon thyme

EUR 109 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 8 January and 1 March 2019, from Tuesday to Saturday evening. Please make a reservation by calling +49 8151 4470 290 or sending an email to: aubergine@vier-jahreszeiten-starnberg.de.



Summerlove

Nature is on its highest point and gives us plenty of aromatic ingredients. Out of these we create light summer menus. Everything smells like wild herbs, flowers and fine aromas of domestic vegetables. We transform these into a delicious firework for our senses – whether as a tasteful main dish, surprising side dish or wonderful dessert.

The Gourmetrestaurant Aubergine is closed from 4 until 26 August 2019 for a culinary creative break.

Spring feelings

... for your taste buds we serve you in our refined arrangements. The stars of these seasons are the elegant flavours of local fish, the unobtrusive aroma of lamb and the unique variety of asparagus. We celebrate these and many more fine delicacies in our spring compositions.

Current menu: www.aubergine-starnberg.de





Winter fairytale

We revel in anticipation and memories. With food for the soul, spicy, sweet and bracing, our kitchen carries you through the cold season. Traditional dishes and classics are artfully and exquisitely staged.

CHRISTMAS MENU | 24.-26.12.2019

Our menu is a culinary tribute to the contemplation. Enjoy christmasy creations in an elegant atmosphere.

Autumn dream

We catch the last rays of sunshine in our menus for you. Let yourself be enchanted by extraordinary taste sensations: From the genuine flavours around local game, multi-faceted oysters and mussels or the white Alba truffle.

Current menu: www.aubergine-starnberg.de





HIGHLIGHTS & EVENTS

CHOCOLATE MENU | 02.03.2019

Whether dark, full milk or in combination with sharpness, chocolate can be used in a variety of combinations like hardly any other food. Chef Maximilian Moser thus refined this menu creation with the finest nuances of the versatile cocoa product. Chocolatier Franz Clement highlights the evening with his knowledge and anecdotes about the production of this “sweet temptation”.

EUR 149 per person,
five-course menu including drinks

WINEGROWER'S EVENING | 08.06.2019

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, our winegrower gives you fascinating glimpses into its creations and offers up a few precious, select drops.

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



HIGHLIGHTS & EVENTS

RENDEZVOUS WITH YOUR LOBSTER | 27.08.–28.09.2019

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.

EUR 89 per person, 5-course lobster menu, Tue–Sat

CHAMPAGNE MENU | 25.10.2019



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 169 per person,
5-course menu including champagne and aperitif

HIGHLIGHTS & EVENTS OF THE YEAR

JANUARY

01.01.–07.01. Aubergine closed
08.01.–01.03. Best of Aubergine menu
11.01. Restaurants closed
every Sunday Vier Jahreszeiten brunch

FEBRUARY

08.01.–01.03. Best of Aubergine menu
14.02. Valentine's menu
every Sunday Vier Jahreszeiten brunch

MARCH

08.01.–01.03. Best of Aubergine menu
02.03. Chocolate menu
03.03.–11.03. Aubergine closed
every Sunday Vier Jahreszeiten brunch

APRIL

21.04. & 22.04. Easter brunch
April to June Asparagus season
every Sunday Vier Jahreszeiten brunch

MAY

12.05. Mother's Day brunch
April to June Asparagus season

JUNE

08.06. Winegrower's evening
09.06.–24.06. Aubergine closed
April to June Asparagus season

JULY

28.07. Restaurants closed

AUGUST

03.08. Food-Festival
04.08.–26.08. Aubergine closed
05.08.–25.08. Apprentice gourmet menu
27.08.–28.09. Rendezvous with your lobster

SEPTEMBER

27.08.–28.09. Rendezvous with your lobster

OCTOBER

25.10. Champagne menu
27.10.–04.11. Aubergine closed
01.10.–31.10. Regional game dishes
every Sunday Vier Jahreszeiten brunch

NOVEMBER

every Sunday Vier Jahreszeiten brunch

DECEMBER

01.12.–23.12. Goose season
01.12.–22.12. every Sunday Advent brunch
24.12. Christmas menu
25.12. & 26.12. Christmas brunch
25.12. & 26.12. Christmas buffet
31.12. New Year's Eve menu & ball
01.01.2020 New year's brunch



FOOD-FESTIVAL

On **SATURDAY, 3 AUGUST 2019** we want to celebrate with you from 5:00 p.m. to 12:00 a.m. the culinary diversity, with delicacies from our kitchen, creations of our partners and live music.

Reception

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Champagne Aperitif

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Creations from the Michelin star kitchen

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Culinary diversity

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Pleasure at food stands

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Live band and DJ

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Festival of senses:
smell, taste, feel, try

•

Exklusive products from our partners

EUR 79 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 59 per person, 4-course set menu

CHRISTMAS DAY AND BOXING DAY

On the 25th and 26th of December you can enjoy Christmas flavours from our evening buffet at Restaurant Oliv's.

EUR 39 per person

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 179 per person

NEW YEAR'S EVE BALL

At the New Year's Eve ball in our ballroom with a big live band you will be greeted by a gala buffet, which leaves nothing to be desired. At the turn of the year we meet together and let the New Year's Eve end with a midnight buffet.

EUR 129 per person

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.
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 13.50 per person	

À LA CARTE

Monday to Sunday	From 12:00 p.m. to 2:00 p.m. and 6:30 p.m. to 10:00 p.m.
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**FOUR-COURSE EVENING MENU
AT RESTAURANT OLIV'S**
EUR 39 per person, daily

TIP



HIGHLIGHTS & EVENTS

VALENTINE'S MENU | 14.02.2019

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 MENÜ | 05.08.–25.08.2019

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 | 01.–31.10.2019

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

GOOSE SEASON | 01.12.–23.12.2019

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

Every Sunday from October to May, 12:00 p.m. to 2:30 p.m., 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 34 per person including hot drinks and juices from the buffet; children aged six or under eat free; 12:00–2:30 p.m.

EASTER BRUNCH | 21.04. UND 22.04.2019

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

MOTHER'S DAY BRUNCH | 12.05.2019

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

ADVENT BRUNCH | 01.12./08.12./15.12./22.12.2019

Getting 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 26.12.2019

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

NEW YEAR'S BRUNCH | 01.01.2020

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 39 per person including an 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 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	From 9:00 a.m. to 1:00 a.m.
Wednesday to Saturday	piano-live-music from 9:00 p.m.
First Thursday each month	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.

from 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 atmospheric music in our Hemingway Bar.

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

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, a selection of breads, spreads and fruit, topped off with coffee delights, fresh juices and Prosecco.

EUR 22.50 per person, from 10:00 a.m. to 1:00 p.m.



GIVE AWAY PLEASURE

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)

COOKING CLASS

Enjoy a completely exclusive cookery course. Immerse yourself in the world of our culinary arts 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)

TIME TO ENJOY

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.

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



NEWSLETTER WITH RAFFLE



STAY UP TO DATE AND WIN

Subscribe to our newsletter and you will automatically participate in our competition. Every three months we raffle among all newsletter subscribers for a culinary moment of happiness in the form of an exclusive 5-course menu in the Gourmetrestaurant Aubergine for 2 people.

REGISTER NOW:

www.vier-jahreszeiten-starnberg.de/newsletter/



SCAN & WIN

Aubergine

RESTAURANT

Tuesday to Saturday 6:30 p.m.–10:00 p.m.
Closed: 01.–07.01., 03.–11.03., 09.–24.06.,
04.–26.08., 27.10.–04.11.2019

Oliv's

RESTAURANT

daily 12:00 p.m.–2:00 p.m. and 6:30 p.m.–10:00 p.m.
Breakfast: Mon–Fri 6:30 a.m.–10:00 a.m.,
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.)
Wed–Sat piano-live-music from 9:00 p.m.



Gault
& Millau

GUSTO



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