



CULINARY CALENDAR

2 0 2 2

MEET
CULINARY
ENJOY
ELEGANT



Pleasure & Experience

The tingle of light summer cocktails, the taste of fresh strawberries, the crispy skin of roast duck – everything has its time. Our seasonal menu creations and culinary events are the result of a passion for selected products and a great love of detail. Let us accompany you through the year and discover spring, summer, autumn and winter and all their facets at Gourmetrestaurant Aubergine, Restaurant Oliv's and in the Hemingway Bar.

Embark on a culinary journey through the year 2022!



Aubergine
RESTAURANT

GOURMETRESTAURANT AUBERGINE

We love variety. That's why we always stage something special and unusual at Gourmetrestaurant Aubergine. With great attention to detail, we create new, seasonally inspired menus every four to six weeks. Our culinary highlights regularly invite you to discover outstanding products in a completely new way. Find out here which extraordinary delights await you this year.

OPENING HOURS

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

CREATIVE BREAKS

01.-11.01., 05.-21.06., 31.07.-30.08., 27.12.-10.01.2023

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

- King Prawn
Mango | Radish | Burrata
or
Arancini
Zucchini | Bell Pepper | Aubergine
-
- St. Pierre
Tomato | Salted Lemon | Artichoke
-
- Bresse Chicken
Vegetable Vinaigrette | Artichoke | Green Asparagus
-
- Venison
Polenta | Pumpkin | Coffee
or
Filled Gnocchi
Goatcheese | Sage | Beetroot
-
- Cheese Plate
Pumpkin | Quince | Onion
-
- Filled Lime
-
- Spruce Shoot
White Chocolate | Wildberry

EUR 129 per person

In January and February, we present the highlights of the last culinary year in an exquisite menu. Come and join us from 12.01. to 19.02. Wednesday to Saturday evening. Please book a table online at www.aubergine-starnberg.de, by calling +49 8151 4470 290 or send an email to: aubergine@vier-jahreszeiten-starnberg.de.



HIGHLIGHTS & EVENTS

WINEMAKER'S BATTLE | 26.02.2022

Two outstanding winemakers compete against each other while the guests form the jury. Enjoy a wine accompaniment of two glasses with each course of our exclusive menu and decide which fine wine forms the perfect symbiosis with the dish.

EUR 209 per person, 5-course gourmet menu with exclusive double wine accompaniment and hot drinks.

#AUBERGINEGOESROOFTOP | 25.06.2022

Max Moser and his team welcome you on our roof terrace with sunset ambience. Enjoy summerly dishes with a view over Starnberg.

EUR 199 per person, 5-course gourmet menu with corresponding wines and champagne aperitif

HIGHLIGHTS & EVENTS



RENDEZVOUS WITH YOUR LOBSTER | 31.08.–01.10.2022

The king of shellfish is and remains an excellent treat for the palate. Enjoy the rendezvous with your lobster and discover new accents and noble flavours in every course. Extravagant and delicate – we can't imagine our house without it.

CHAMPAGNE MENU | 19.11.2022

Just like drinking stars. Whether spicy-dominant or juicy, straightforward or complex, the ever-changing aromas make it easy to accompany a whole menu with great champagne. Our high quality dishes are refined with handpicked sparkling wines and make Champagne the star of each course. EUR 214 per person, 5-course gourmet menu with corresponding champagne

HIGHLIGHTS & EVENTS OF THE YEAR

JANUARY

- 01.-11.01. Creative break at Aubergine
09.01. Sunday's Best
12.01.-19.02. Best of Aubergine menu

FEBRUARY

- 12.01.-19.02. Best of Aubergine menu
06.02. Sunday's Best
14.02. Valentine's menu
26.02. Winzer battle

MARCH

- 06.03. Sunday's Best

APRIL

- 03.04. Sunday's Best
17.04. & 18.04. Sunday's Best
30.04. Terrace opening
April to June Asparagus season

MAY

- 01.05. & 08.05. Sunday's Best
April to June Asparagus season

JUNE

- April to June Asparagus season
05.06. & 06.06. Sunday's Best
05.06.-21.06. Creative break at Aubergine
25.06. #AUBERGINEGOESROOFTOP

JULY

- 03.07. Sunday's Best
30.07. Food Festival

AUGUST

- 31.07.-30.08. Creative break at Aubergine
07.08. Sunday's Best
01.08.-28.08. Apprentice gourmet menu
31.08.-01.10. Rendezvous with your lobster

SEPTEMBER

- 04.09. Sunday's Best
31.08.-01.10. Rendezvous with your lobster

OCTOBER

- 02.10. Sunday's Best
03.10.-30.10. Regional game dishes
22.10. Terrace closing
29.10. Champagne menu

NOVEMBER

- 06.11. & 27.11. Sunday's Best
27.11.-23.12. Goose season

DECEMBER

- 27.11.-23.12. Goose season
04.12./11.12./18.12. Sunday's Best
24.12. Christmas menu
25.12. & 26.12. Sunday's Best
25.12. & 26.12. Christmas buffet in the evening
27.12.-10.01.23 Creative break at Aubergine
31.12. New Year's Eve menu

FOOD FESTIVAL



On **30 JULY 2022**, guests can look forward to a particularly enjoyable highlight. Feasting, smelling, tasting and sampling – for the fourth time, the Hotel Vier Jahreszeiten Starnberg will be transformed into a food market with different colours, shapes, textures and forms of preparation. Delicacies from the Michelin-starred cuisine, creations of partners and live music combined create a feast for the senses.

Entry

- Champagne aperitif
- Creations from the Michelin-starred kitchen
- Varied enjoyment at food stands
- Top-class wines
- Live music & DJ Zoom.Like
- Exclusive partner stands
- 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

Time with the family: Our guests enjoy a menu of classic festive dishes and modern creations at Oliv's restaurant.
EUR 64 per person, set 4-course menu, 6:00 p.m. or 8:30 p.m.

CHRISTMAS DAY AND BOXING DAY

On 25 and 26 December, enjoy a festive Christmas buffet or a lavish gourmet menu in a stylish ambience. Let yourself be enchanted by the spirit of Christmas.

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

SILVESTER MENU

Enjoy the 7-course New Year's Eve menu with your loved ones in the festively decorated restaurant and start the New Year in style.

EUR 189 per person incl. champagne aperitif

NEW YEAR'S EVE MENU

Feast at exclusive food and beverage stations and dance spiritedly into the New Year.

EUR 199 per person incl. champagne aperitif and culinary creations, bookable with a room reservation.

Exclusive addition: Champagne, oysters and canapés await you from 11:30 p.m. to 12:30 a.m. on the roof terrace with a magnificent view of the colourful fireworks.

EUR 69 per person



Oliv's
RESTAURANT

RESTAURANT OLIV'S

Classic, down-to-earth dishes in stylish ambience. High-quality ingredients from the region and excellent service 365 days a year form the basis for your culinary experience in Restaurant Oliv's. Regional specialities, seasonal highlights and varied buffets set pleasurable accents for your visit.

OPENING HOURS

BREAKFAST

Monday to Friday
Saturday/Sunday

from 6:30 a.m. to 10:00 a.m.
from 7:00 a.m. to 11:00 a.m.

BUSINESS LUNCH

Monday to Saturday
Daily menu
Lunch buffet

from 12:00 p.m. to 2:00 p.m.
from EUR 14.50 per person
EUR 26.50 per person

EVENING MENU

Monday to Sunday
Menu
Dinner buffet

from 6:30 p.m. to 10:00 p.m.
from EUR 34 per person
EUR 34 per person



HIGHLIGHTS & EVENTS

VALENTINE'S DAY MENU | 14.02.2022

A festive 4-course candlelight dinner on the day dedicated to lovers. Spend an unforgettable time together framed by our discreet service team and rounded off with good food and nice drinks.

EUR 49 per person

ASPARAGUS SEASON | APRIL TO JUNE

For enthusiasts, asparagus is the 'royal vegetable', 'ivory to eat' or simply 'white gold'. Whether classic, on its own or creatively staged, asparagus in all its variations is a real treat.

APPRENTICE GOURMET MENU | 01.-28.08.2022

Dinner, please: Our trainees take over the kitchen of Oliv's restaurant and spoil you with an excellent 4-course gourmet menu.

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

CLASSIC, REGIONAL GAME DISHES | 03.-30.10.

Autumn is the season for game. Venison, deer, wild boar, wild hare or pheasant: we conjure up the finest dishes from regional venison, from braised classics to modern interpretations of short-roasted game.

GOOSE SEASON | 27.11.-23.12.

The days are getting shorter, the nights colder and the food hearty. As a classic with red cabbage and bread dumplings or creatively new compositions – enjoy tender and tasty free-range regional geese.

SUNDAY'S BEST

Enjoy regional and seasonal classics and highlights at Sunday's Best. From 12:00 p.m., you can start off with a seasonal aperitif before the buffet opens in the restaurant. Until 3:00 p.m. you can enjoy delicious starters, main courses prepared right before your eyes and a varied dessert buffet.

EUR 44 per person,
including aperitif, tea & coffee specialities

DATES 2022

| JANUARY | MAY | OCTOBER |
|-----------|--------|----------|
| 09.01. | 01.05. | 02.10. |
| | 08.05. | |
| FEBRUARY | | NOVEMBER |
| 06.02. | JUNE | 06.11. |
| | 05.06. | 27.11. |
| MARCH | 06.06. | |
| 06.03. | | DECEMBER |
| APRIL | JULY | 04.12. |
| 03.04. | 03.07. | 11.12. |
| 17.04. | AUGUST | 18.12. |
| 18.04. | 07.08. | 25.12. |
| | | 26.12. |
| SEPTEMBER | | |
| | 04.09. | |





Hemingway
B A R

HEMINGWAY BAR

Heavy leather armchairs, gleaming chandeliers and an outstandingly stocked bar with the largest rum collection in southern Germany: the Hemingway Bar in English style with an open fireplace welcomes you daily from 2:00 p.m. to midnight. Atmospheric live piano music creates the perfect ambience for modern drinks, classics cocktails and delicious bar food.

Have you always wanted to be initiated into the secrets of a bar professional or learn more about rum? Ask about our cocktail courses and rum flights!

OPENING HOURS

| | |
|------------------|-----------------------------|
| Monday to Sunday | from 2:00 p.m. to 0:00 a.m. |
| Coffee & Cake | from 2:30 p.m. to 5:30 p.m. |

Please refer to the website for the current times of live piano music.



HIGHLIGHTS & EVENTS

TERRACE OPENING | 30.04.2022

Enjoy the first rays of sunshine with excellent drinks and light beats. Extend your evening with juicy steaks, tender ribs and crunchy vegetables from the BBQ.

EUR 19 per person incl. welcome cocktail; classic BBQ can be added for EUR 39 per person (total EUR 58)

TERRACE CLOSING | 22.10.2022

Indian Summer – savour the last warmth of the low sun at the terrace closing. The outstanding lobster BBQ guarantees an evening to remember.

EUR 19 per person incl. welcome cocktail; lobster BBQ can be added for EUR 49 per person (total EUR 68)

RUM FLIGHT SPECIAL

The first steps towards rum for interested newcomers and a chance for rum lovers to discover new specialities. A selection of three different distillates according to producers, regions, degrees of maturity and aromas is individually put together for you. Our bar team will advise you with background knowledge and entertain you with their flair for storytelling.

EUR 24 per person (3 types of rum), Sunday to Thursday Reservations are requested.

TIME FOR 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 about ingredients, garnishes and mixing techniques.

EUR 39 per person

(for 6 to 15 persons after prior booking)

PRIVATE DINING

An exclusive event above the rooftops of Starnberg, enhanced with culinary delights: Our new event suite on the fifth floor enchants with a unique view and relaxed atmosphere. Look over the shoulder of our chefs at the live cooking station and enjoy a private dining experience for up to 20 people.

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 171 or sending an email to: gutschein@vier-jahreszeiten-starnberg.de

NEWSLETTER WITH RAFFLE



STAY UP TO DATE AND WIN

Sign up for our newsletter and you will automatically be entered into our prize draw. Every three months, we raffle off culinary moments of happiness among all newsletter subscribers in the form of an exclusive 5-course menu at Gourmetrestaurant Aubergine for 2 people.

Sign up now:

www.vier-jahreszeiten-starnberg.de/newsletter

Culinary updates:

www.vier-jahreszeiten-starnberg.de/updates

INTERESTING INSIGHTS

Would you like to know what goes on “behind the scenes” at our hotel? On Instagram and Facebook we give you an exclusive insight and exciting stories about the hotel and culinary delights.



@HOTELVIERJAHRESZEITENSTARNBERG
#GENUSSFEIERN



Wednesday to Saturday 6:30 p.m.-10:00 p.m.

Closed: 01.-11.01., 05.-21.06.,
31.07.-30.08., 27.12.2022-10.01.2023



Mon-Fri 6:30 a.m.-10:00 a.m.

Sat/Sun 7:00 a.m.-11:00 a.m.

Mon-Sat 12:00 p.m.-2:00 p.m.

Mon-Sun 6:30 p.m.-10:00 p.m.



daily 2:00 p.m.-0:00 a.m. (kitchen closes at 11:00 p.m.)

Coffee & Cake 2:30 p.m.-5:30 p.m.



Gault
&Millau

Gusto:

F

HOTEL VIER JAHRESZEITEN STARNBERG

Münchener Straße 17 · 82319 Starnberg

Phone: +49 8151 4470 0

reservierung@vier-jahreszeiten-starnberg.de

www.vier-jahreszeiten-starnberg.com

www.aubergine-starnberg.de

