



HOTEL
VIER JAHRESZEITEN
STARNBERG

★★★★^S
First Class



CULINARY
CALENDAR

2018

MEET
CULINARY
ENJOY
ELEGANT



Pleasure & Experience

EVERYTHING AT THE PROPER TIME

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.



Aubergine
RESTAURANT

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

25.03.–09.04., 05.08.–03.09. and 30.09.–08.10.2018

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



Gault
& Millau



Gusto



Best of Aubergine Menu

breton lobster
escabechefond | taboule | yoghurt

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calamaretti
bread salad | chorizo

•

catfish liver
sauerkraut | potato | brown butter

•

bresse pigeon
boudin noir | polenta | salsify

•

brillat savarin
lingonberry | farmhouse bread | vanison ham

•

raspberry | sweet pepper
sheep yoghurt

•

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 9 January and 24 February 2018, 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.



Spring feelings

Days get longer, tender green enchants the nature and first flowers stretch yearningly against the sun. In our kitchen we arrange fresh fish with young vegetables. We love the white meat and elegant taste of sole, turbot and flounder and celebrate it in our compositions of spring.

In Easter time, tender, mild lamb with unique flavours is arranged in divine classic and mediterranean compositions.

In May we set asparagus in scene. The royal vegetable is the star in our kitchen. We serve you the fine delicacy pure or with ingenious arrangements.

Current menu: www.aubergine-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.

Look forward to gently prepared and an artfully arranged variety of taste.

Current menu: www.aubergine-starnberg.de

The Gourmetrestaurant Aubergine is closed from 5 August until 3 September 2018 for a culinary creative break.



Autumn sun

A touch of indian summer. The leaves rustle promising between the feet and the low sun emits the last warming rays.

What a magical season! We love autumn in particular for its strong forest flavours, intense spices, mature fruits and typical vegetables. Of course the white alba truffle, which smells like warm hay, tart honey or dark soil, is one of them.

Now our kitchen prepares local venison – tender, with a genuine taste. In addition seafood, like fine oysters with their nutty flavour, enrich our autumn menu.

Current menu: www.aubergine-starnberg.de



Winter evening

The cold, melancholy and the desire for the sun? You forget the dark side of winter with us.

We pamper you with spicy and sweet creations, which evoke forgotten memories and warm you from the inside.

We serve fragrant roast with finely tuned sauces, winter vegetables and gorgeous desserts. Excellent food in winter – not only a sensual firework for your palate, but also wonderfully soothing for body and soul.

CHRISTMAS MENU | 24.–26.12.2018

Our extravagant Christmas menu creations are a culinary tribute to the festive spirit. Let us spoil you with Christmas delicacies in an elegant atmosphere.



HIGHLIGHTS & EVENTS

GOURMETBREAKFAST | UNTIL 31.03.2018

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.

Add-on options: caviar and fresh oysters

WINEGROWER'S EVENING | 24.03.2018

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



HIGHLIGHTS & EVENTS



CHAMPAGNE MENU | 29.09.2018

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

RENDEZVOUS WITH YOUR LOBSTER | 04.-28.09.2018

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.

EUR 79 per person, 5-course lobster menu
Tuesday to Saturday from 6:30 p.m. to 11:00 p.m.

HIGHLIGHTS & EVENTS IN 2018

JANUARY

09.01.–24.02. Best of Aubergine menu
every Saturday Gourmet breakfast
every Sunday Vier Jahreszeiten brunch

FEBRUARY

09.01.–24.02. Best of Aubergine menu
14.02. Valentine's menu
every Saturday Gourmet breakfast
every Sunday Vier Jahreszeiten brunch

MARCH

24.03. Winegrower's evening
25.03.–09.04. Aubergine closed
every Saturday Gourmet breakfast
every Sunday Vier Jahreszeiten brunch

APRIL

01.04. & 02.04. Easter brunch
25.03.–09.04. Aubergine closed
23.04.–10.06. Asparagus season
every Sunday Vier Jahreszeiten brunch

MAY

13.05. Mother's Day brunch
23.04.–10.06. Asparagus season

JUNE

23.04.–10.06. Asparagus season

AUGUST

04.08. Food-Festival
05.08.–03.09. Aubergine closed
06.08.–02.09. Apprentice gourmet menu

SEPTEMBER

06.08.–02.09. Apprentice gourmet menu
05.08.–03.09. Aubergine closed
04.09.–28.09. Rendezvous with your lobster
29.09. Champagne menu

OCTOBER

30.09.–08.10. Aubergine closed
01.10.–31.10. Regional game dishes
every Sunday Vier Jahreszeiten brunch

NOVEMBER

26.11.–23.12. Goose season
every Sunday Vier Jahreszeiten brunch

DECEMBER

26.11.–23.12. Goose season
02.12. & 09.12. Advent brunch
16.12. & 23.12. Advent brunch
24.12.–26.12. Christmas menu
25.12. & 26.12. Christmas brunch
31.12. New Year's Eve menu & ball
every Sunday Vier Jahreszeiten brunch

01.01.2019 New year's brunch

FOOD-FESTIVAL

On **SATURDAY, 4 AUGUST 2018** we will celebrate the culinary diversity with delights from our kitchen, creations from our partners and live music with you.

- Reception
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- Champagne Aperitif
-
- Creations from the Michelin star kitchen
-
- Culinary diversity
-
- Pleasure at food stands
-
- Live band and DJ
-
- Festival of senses:
smell, taste, feel, try
-
- Exklusive stands from our partners

EUR 79 per person

Reservations required. Tickets are available at our front desk, by phone 08151/44 70-171 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 inspired by the magic of this time of year.

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 buffet at Restaurant Oliv's.

EUR 37.50 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 159 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 119 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 59 per person



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.

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 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.
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FOUR-COURSE EVENING MENU
AT RESTAURANT OLIV'S
EUR 39 per person, daily

TIP



HIGHLIGHTS & EVENTS

VALENTINE'S MENU | 14.02.2018

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 | 23.04.–10.06.2018

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 | 06.08.–02.09.2018

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.–31.10.2018

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 | 26.11.–23.12.2018

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 April, 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 29.50 per person, including hot drinks and juices

EASTER BRUNCH | 01.04. AND 02.04.2018

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

MOTHER'S DAY BRUNCH | 13.05.2018

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

ADVENT BRUNCH | 02.12./09.12./16.12./23.12.2018

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 26.12.2018

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

NEW YEAR'S BRUNCH | 01.01.2019

FROM 11:00 A.M.–14:30 P.M.

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

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

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.

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 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, 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 there is to know about ingredients, garnishes and mixing techniques.

EUR 19.90 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/

Aubergine

RESTAURANT

Tuesday to Saturday 6:30 p.m.–11:00 p.m.
Closed: 25.03.–09.04., 05.08.–03.09.
and 30.09.–08.10.2018

Oliv's

RESTAURANT

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.

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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