



HOTEL  
VIER JAHRESZEITEN  
STARNBERG

★★★★<sup>S</sup>  
First Class



# CULINARY CALENDAR

2023

MEET  
CULINARY  
ENJOY  
ELEGANT



## *Pleasure & Experience*

Every season has its own culinary highlight: get in the mood for the new year with the Best of Aubergine. When the weather starts to get warmer, fine asparagus and tender fish provide special taste experiences.

During summer, our kitchen is at its best: enjoy culinary moments at the Food Festival, Caribbean flavours at the Hemingway Bar or watch our aspiring talents at work at the Apprentice Gourmet Menu – after these summer highlights, enjoy delicious lobster and ring in autumnal days.

Regional vegetables and intense spices are the focus of our autumn compositions. Local game is prepared in our kitchen and presented in an exciting way.

The pre-Christmas season with savoury or sweet specialties warm your body and soul – get into the mood for the special magic of the Christmas season and spend time with your loved ones.





## GOURMETRESTAURANT AUBERGINE

In Gourmetrestaurant Aubergine, chef Maximilian Moser and his team will surprise you in a relaxed atmosphere with the best ingredients, which are transformed into taste explosions. New menus are created every four to six weeks, which are staged for you with great attention to detail. Depending on the season, a special ingredient is at the centre of the creations and provides surprises on the palate.

### **OPENING HOURS**

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

### **CREATIVE BREAKS**

01.–10.01., 23.04.–09.05., 30.07.–29.08.,  
27.12.2023–09.01.2024

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



**Gault  
& Millau**



**GUSTO**  
THE GOURMET RESTAURANT



# Menu

## Best of Aubergine

Pickled wild salmon  
Fennel | Banana | Aperol

•

Skrei Cod | Calamaretti  
Bouillabaisse | Sauce Rouille

•

French corn poulard  
Passion Fruit | Wild Broccoli | Sweet Potato

•

Mieral Pigeon  
Pistachio | Beetroot | Poppy seed

•

Feta cheese  
Langos | Parsley | Sucuk

•

Limoncello

•

Pumpkin  
Coffee | Passion Fruit | Valrhona Dulcey

7-course menu  
EUR 149 per person

In January and February, we present the highlights of the last culinary year in an exquisite menu. Come and join us from 11.01. to 18.02. Wednesday to Saturday evening. Please book a table online at [www.aubergine-starnberg.de](http://www.aubergine-starnberg.de), by calling +49 8151 4470 290 or send an e-mail to: [aubergine@vier-jahreszeiten-starnberg.de](mailto:aubergine@vier-jahreszeiten-starnberg.de).



# HIGHLIGHTS & EVENTS

## **RENDEZVOUS WITH YOUR LOBSTER | 30.08.–30.09.2023**

The culinary date of the year: the lobster is and remains a special treat as the king of shellfish. In our menu, the spotlight is on the crab and we find its perfect companion. Extravagant and delicate – we can't imagine our no longer imaginable without it.

# HIGHLIGHTS & EVENTS OF THE YEAR

## JANUARY

01.-10.01.	Creative break
08.01.	Sunday's Best
11.01.-18.02.	Best of Aubergine
28.01.	Musical Dinner

## FEBRUARY

11.01.-18.02.	Best of Aubergine
05.02.	Sunday's Best
11.02.	Golden Ace
14.02.	Valentine's menu at Restaurant Oliv's
14.02.	Best of Aubergine Menü

## MARCH

05.03.	Sunday's Best
--------	---------------

## APRIL

02./09./10.04.	Sunday's Best
23.04.-09.05.	Creative break
April to June	Asparagus season

## MAY

07.05. & 14.05.	Sunday's Best
21.05.	ABBA - The Tribute Dinner Show
28.05.	Sunday's Best
April to June	Asparagus season

## JUNE

April to June	Asparagus season
04.06.	Sunday's Best
24.06.	Hemingway meets Caribbean

## JULY

02.07.	Sunday's Best
29.07.	Food-Festival
30.07.-29.08.	Creative break
31.07.-29.08.	Apprentice gourmet menu

## AUGUST

30.07.-29.08.	Creative break
31.07.-29.08.	Apprentice gourmet menu
06.08.	Sunday's Best
30.08.-30.09.	Rendezvous with your lobster

## SEPTEMBER

30.08.-30.09.	Rendezvous with your lobster
03.09.	Sunday's Best
30.09.	ABBA – The Tribute Dinner Show

## OCTOBER

01.10.	Sunday's Best
02.10.-29.10.	Game season
14.10.	Musical Dinner

## NOVEMBER

05.11.	Sunday's Best
27.11.-23.12.	Goose season

## DECEMBER

27.11.-23.12.	Goose season
03./10./17.12.	Sunday's Best
24.12.	Christmas menu
25.12. & 26.12.	Sunday's Best
25.12. & 26.12.	Christmas buffet at night
27.12.-09.01.24	Creative break
31.12.	New Year's Eve menu and party



# DINNER-EVENTS

## **GOLDEN ACE | 11.02.2023**

The magicians and hypnotists Alexander Hunte and Martin Köster form the magician duo Golden Ace. In their show “Magical Times!”, the two artists show how the art of magic has developed over the years. Specially developed creations mix with elegant parlour magic of days gone by.

EUR 99 per person, incl. 4-course menu, starting at 6:30 p.m., Tickets under +49 8151 4470 171 or by e-mail to [frontoffice@vier-jahreszeiten-starnberg.de](mailto:frontoffice@vier-jahreszeiten-starnberg.de)

## **MUSICAL DINNER | 28.01. AND 14.10.2023**

At the Musical Dinner, the absolute highlights of the most popular musicals are served. Enjoy a first-class menu and let musical stars in period costumes transport you to the world of your favourite performances!

EUR 85 per person, incl. 4-course menu and aperitif  
Tickets online at [www.dsentertainment.de](http://www.dsentertainment.de)

## **ABBA – THE TRIBUTE DINNER SHOW**

**21.05. AND 30.09.2023**

This evening will make the hearts of not only the biggest fans beat faster: Experience ABBA’s most famous hits in a breathtaking live show and enjoy an exquisite 4-course menu.

EUR 85 per person, incl. 4-course menu and aperitif  
Tickets online at [www.dsentertainment.de](http://www.dsentertainment.de)



# FOOD-FESTIVAL

On **29 JULY 2023**, 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

•

Exclusive partner stands

•

Fascinating show

EUR 159 per person

Reservations required. Tickets are available online [www.vier-jahreszeiten-starnberg.de/foodfestival](http://www.vier-jahreszeiten-starnberg.de/foodfestival) or at our front desk by phone +49 8151 4470 171 or send an e-mail to: [frontoffice@vier-jahreszeiten-starnberg.de](mailto: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 69 per person, set 4-course menu for house guests, 5:30 p.m. or 8:00 p.m.

EUR 149 per person, 5-course menu incl. seasonal aperitif at Gourmetrestaurant Aubergine, starting at 6:30 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 44 per person, buffet in Restaurant Oliv's for house guests

EUR 149 per person, 5-course menu incl. seasonal aperitif at Gourmetrestaurant Aubergine, starting at 6:30 p.m.

## **NEW YEAR'S EVE 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 199 per person incl. champagne aperitif

## **NEW YEAR'S EVE PARTY**

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

EUR 149 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 79 per person





## 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 at the Restaurant Oliv's. Regional specialities, seasonal highlights and varied buffets set pleasurable accents for 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 11:00 a.m.

On the days that Sunday's Best takes place,  
the breakfast buffet is available until 10:30 a.m.

#### **BUSINESS LUNCH**

Monday to Saturday                from 12:00 p.m. to 2:00 p.m.

Weekday business lunch

Saturday à la carte

#### **EVENING MENU**

Monday to Sunday                from 6:30 p.m. to 10:00 p.m.



# HIGHLIGHTS & EVENTS

## **VALENTINE'S DAY MENU | 14.02.2023**

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 59 per person

## **ASPARAGUS SEASON | APRIL TO JUNE**

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

## **APPRENTICE GOURMET MENU**

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

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

## **CLASSIC, REGIONAL GAME DISHES**

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**

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 49 per person,  
including aperitif, tea & coffee specialities

## DATES 2023

### **JANUARY**

08.01.

### **FEBRUARY**

05.02.

### **MARCH**

05.03.

### **APRIL**

02.04.

09.04.

10.04.

### **MAY**

07.05.

14.05.

28.05.

### **JUNE**

04.06.

### **JULY**

02.07.

### **AUGUST**

06.08.

### **SEPTEMBER**

03.09.

### **OCTOBER**

01.10.

### **NOVEMBER**

05.11.

### **DECEMBER**

03.12.

10.12.

17.12.

25.12.

26.12.





## 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

## **HEMINGWAY MEETS CARIBBEAN | 24.06.2023**

Warm rays of sunshine, a DJ with great beats, live acts and delicious rum: enjoy refreshing drinks and discover Caribbean rums during a small rumflight at the Hemingway Bar.

EUR 34 per person incl. welcome aperitif, cocktail and mini rum flight

## **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 29 per person (3 types of rum), subject to availability, please book your rumflight ahead of time.



# 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 49 per person

(for up to 20 people 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.

from EUR 109 per person, exclusive 3-course menu à la chef with live-cooking and service

## **ORDERING VOUCHERS**

Give away lasting memories: Order your individual voucher directly via [www.vier-jahreszeiten-starnberg.de/vouchers](http://www.vier-jahreszeiten-starnberg.de/vouchers), by ringing +49 8151 4470 171 or sending an e-mail to: [gutschein@vier-jahreszeiten-starnberg.de](mailto: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](http://www.vier-jahreszeiten-starnberg.de/newsletter)

Culinary updates:

[www.vier-jahreszeiten-starnberg.de/updates](http://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.–10.01., 23.04.–09.05.,  
30.07.–29.08., 27.12.2023–09.01.2024



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.)



Gault  
& Millau

Gusto



**HOTEL VIER JAHRESZEITEN STARNBERG**  
Münchner Straße 17 · 82319 Starnberg  
Phone: +49 8151 4470 0  
reservierung@vier-jahreszeiten-starnberg.de  
www.vier-jahreszeiten-starnberg.com  
www.aubergine-starnberg.de

