



HOTEL
VIER JAHRESZEITEN
STARNBERG

★★★★S
First Class



CULINARY CALENDAR

2024

MEET
CULINARY
ENJOY
ELEGANT



Pleasure & Experience

Four seasons full of culinary delights: Get in the mood for the new year with the Best of Aubergine. When it starts getting warmer again, fresh flavours provide special taste experiences.

In the summer, our kitchen arrives at its best: celebrate culinary highlights at the food festival or watch the next generation of chefs at the trainee gourmet menu. Ring in autumn with delicious lobster.

Regional vegetables and intense spices take centre stage of our autumn compositions. Local game is served in our cuisine and presented in an exciting way.

Pre-Christmas specialities warm body and soul – get in the mood for the special magic of the Christmas season and spend time with your loved ones. Enjoy a culinary journey through the year 2024!





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.-09.01., 29.04.-14.05., 29.07.-27.08.,
27.12.2024-07.01.2025

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

- Regional char
Cucumber | Buttermilk | Potato
-
- Sturgeon
Champignon | Redwine onion | Kiwi
-
- French bouchot mussels
Curd cheese gnocchi | Carrot | Saffron
-
- Oriental flavoured lamb
Kibbeh | Fermented garlic | Saffron
-
- Goat milk cheese
Crêpes | Olive | Honey
-
- Chai latte
-
- Valrhona dulcety
Sea buckthorn | Buttermilk

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 10.01. to 24.02. Wednesday to Saturday evening. Please book a table online at www.aubergine-starnberg.de, by calling +49 8151 4470 290 or send an e-mail to: aubergine@vier-jahreszeiten-starnberg.de.



HIGHLIGHTS & EVENTS

RENDEZVOUS WITH YOUR LOBSTER | 28.08.-05.10.2024

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.-09.01. | Creative break |
| 07.01. | Sunday's Best |
| 10.01.-24.02. | Best of Aubergine |

FEBRUARY

- | | |
|---------------|---------------------------------------|
| 10.01.-24.02. | Best of Aubergine |
| 04.02. | Sunday's Best |
| 14.02. | Valentine's menu at Restaurant Oliv's |
| 14.02. | Best of Aubergine Menü |
| 17.02. | Golden Ace |

MARCH

- | | |
|-----------------|--------------------------------|
| 01.03. & 02.03. | Musical Dinner |
| 03.03. | Sunday's Best |
| 16.03. | ABBA - The Tribute Dinner Show |
| 17.03. | Live Music @ Hemingway Bar |
| 31.03. | Sunday's Best |

APRIL

- | | |
|---------------|--------------------------|
| 07.04. | Sunday's Best |
| 29.04.-14.05. | Creative break Aubergine |
| April to June | Asparagus season |

MAY

- | | |
|-----------------|------------------|
| 05.05. & 12.05. | Sunday's Best |
| April to June | Asparagus season |

JUNE

- | | |
|---------------|----------------------------|
| 02.06. | Sunday's Best |
| 16.06. | Live Music @ Hemingway Bar |
| April to June | Asparagus season |

JULY

07.07.	Sunday's Best
27.07.	Food-Festival
29.07.-27.08.	Creative break Aubergine
29.07.-27.08	Apprentice gourmet menu

AUGUST

29.07.-27.08.	Creative break Aubergine
29.07.-27.08.	Apprentice gourmet menu
04.08.	Sunday's Best
28.08.-05.10.	Rendezvous with your lobster

SEPTEMBER

28.08.-05.10.	Rendezvous with your lobster
01.09.	Sunday's Best
06.09. & 07.09.	Musical Dinner
15.09.	Live Music @ Hemingway Bar
28.09.	ABBA - The Tribute Dinner Show

OCTOBER

06.10.	Sunday's Best
07.10.-02.11.	Game season

NOVEMBER

03.11.	Sunday's Best
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DECEMBER

02.12.-23.12.	Goose season
01./08./15./22.12.	Sunday's Best
15.12.	Live Music @ Hemingway Bar
24.12.	Christmas menu
25.12. & 26.12.	Sunday's Best
25.12. & 26.12.	Christmas buffet at night
27.12.-07.01.25	Creative break Aubergine
31.12.	New Year's Eve menu and party



DINNER-EVENTS

GOLDEN ACE | 17.02.2024

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 109 per person, incl. 4-course menu and show, starting at 6:30 p.m., Tickets under +49 8151 4470 171 or by e-mail to frontoffice@vier-jahreszeiten-starnberg.de

MUSICAL DINNER | 01.03., 02.03., 06.09., 07.09.2024

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

ABBA – THE TRIBUTE DINNER SHOW

16.03. AND 28.09.2024

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



FOOD-FESTIVAL

On **27 JULY 2024** 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

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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 159 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 e-mail 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 69 per person, set 4-course menu for house guests, 6:00 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 49 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.
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HIGHLIGHTS & EVENTS

VALENTINE'S DAY MENU | 14.02.2024

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 | 29.07.-27.08.2024

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

EUR 59 per person, daily from 6:30 p.m.

CLASSIC, REGIONAL GAME DISHES | 07.10.-02.11.2024

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 | 02.12.-23.12.2024

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 2024

JANUARY

07.01.

FEBRUARY

04.02.

MARCH

03.03.

31.03.

APRIL

07.04.

MAY

05.05.

12.05.

JUNE

02.06.

JULY

07.07.

AUGUST

04.08.

SEPTEMBER

01.09.

OCTOBER

06.10.

NOVEMBER

03.11.

DECEMBER

01.12.

08.12.

15.12.

22.12.

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

LIVE MUSIC @ HEMINGWAY BAR | 17.03., 16.06., 15.09., 15.12.2024

Enjoy relaxing evenings in the Hemingway Bar: At Live Music @Hemingway Bar you can relax in the bar's heavy leather armchairs, order your favorite cocktail and enjoy live music.

Please make a reservation

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.

from 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)

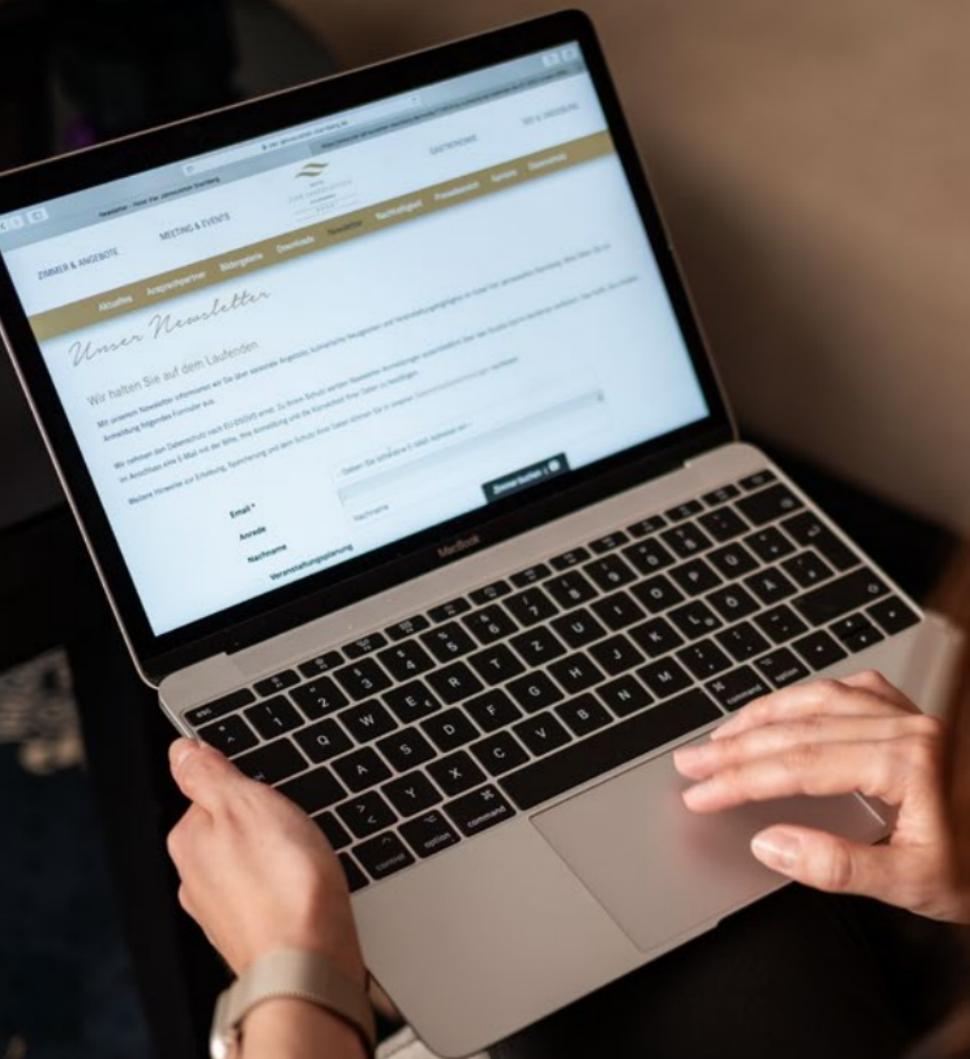
PRIVATE DINING

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, by ringing +49 8151 4470 171 or sending an e-mail 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

Aubergine

RESTAURANT

Wednesday to Saturday 6:30 p.m.–10:00 p.m.
Closed: 01.01.–09.01., 29.4.–14.5.,
29.07.–27.08., 27.12.–7.1.2025

Oliv's

RESTAURANT

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.

Hemingway

BAR

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



Gault
& Millau

Gusto



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