

ENG



Menu



HOTEL VIER JAHRESZEITEN

GARMISCH-PARTENKIRCHEN



Hotel Vier Jahreszeiten

The hotel was built in 1913 directly opposite the new Garmisch-Partenkirchen railway station. The original name of the hotel at that time was "Bahnhof Hotel."

At a time when horse-drawn carriages still dominated the station forecourt, the hotel stood almost alone in the open countryside. Guests were picked up at the station by the hotel porter with a wooden cart for their luggage.

The owners and founders of the hotel were the Schmidt family. As a long-established family, they ran the hotel until after the war years of the Second World War.

After the war, the hotel served as a military hospital for wounded American soldiers. Gradually, the hotels in Garmisch-Partenkirchen were returned to their owners, and so the Schmidt family regained possession of their hotel.

Under its new name, "Hotel Vier Jahreszeiten," the Schmidt family ran it very successfully, and it was known beyond the borders of Bavaria. Even back then, they placed great importance on providing family-friendly service to their guests.

Tourists from near and far shaped the scene at the train station square. The central location has always been a big plus. From here, it was an ideal starting point for excursions into the Upper Bavarian countryside and to the two districts of Garmisch and Partenkirchen.

Bavarian cuisine in a modern establishment, Bavarian beer, a beer parlor, and even a traditional Schlaraffenkeller awaited locals and tourists alike. The hotel's offerings have always been aimed at a broad range of guests. This set it apart from other hotels of the same name. The "Vier Jahreszeiten" in Garmisch-Partenkirchen did not want to cater only to guests with high incomes, but to offer the right package for all travelers visiting this beautiful place.

After the Schmidt family's descendants decided not to follow in their parents' footsteps in the hotel business and chose other career paths, the family decided to lease the hotel. From 1975 to 1985, the Hubertus restaurant in the Hotel Vier Jahreszeiten was home to one of the first pizzerias in town. From 1985 to 1995, a Munich-based family of restaurateurs attempted to successfully continue the hotel's history. The difficult circumstances at the time meant that the beautiful hotel lost some of its influence and thus also temporarily lost some of its importance.

At the end of 1995, the Ortlieb family took over the hotel and quickly managed to reintegrate the Vier Jahreszeiten into the ranks of the town's traditional establishments. As in the early days, the hotel's ideal location was a key factor. In the upscale 3-star category, the hotel offers everything a modern establishment in this price range needs. Vacationers can still enjoy a cool Bavarian beer on the sun terrace, while local guests can do the same in the beer parlor, and everyone can enjoy the hospitality of the staff. In the more than twenty years that the Ortlieb family has been restoring the hotel to its former glory, they have also adapted to the new structure of guests in Garmisch-Partenkirchen. The program for guests includes not only sightseeing in the surrounding area or getting to know the districts of Garmisch and Partenkirchen. Wellness and fitness at a low price are the requirements for an active hotel today.

"We are not afraid to compare ourselves with other
hotels that bear the same name,
but we are different!

With our family-run hotel and our long-standing
employees,
some of whom have been with us since the beginning,
we are happy to be there for you." (Martin Ortlieb)

Menu

VIER JAHRESZEITEN

SOUPS

**Beef broth with
semolina dumpling**

6,90 €

**Spicy goulash soup
with farmers bread**

8,10 €

Tomato cream soup

7,30 €



SALADS

side salad

6,50 €

Salad „Senner-Art“

*with crispy Kaspressknödel, mixed salad &
american dressing*

15,80 €

Summer salad

*with baked chicken breast fillets & various
seasonal salads*

15,80 €

Mixed salad with feta cheese

and fried peach slices

14,80 €

VEGETARIAN

Spinach burger

*Spinach on grated potato pancakes,
topped with cheese*

13,80 €

Schlutzkrapfen

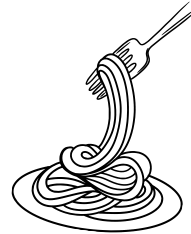
*with a delicate, creamy filling of
ricotta and chanterelles, served in
melted butter*

16,80 €

Kas'spatzen

*creamed spätzle with melted cheese
& roasted onions*

15,90 €



SPAGHETTI

Spaghetti „tomato sauce“

with parmesan

13,50 €

Spaghetti „Bolognese“

with parmesan

14,50 €

Spaghetti „basil pesto“

*with summer vegetables and
Parmesan cheese*

14,20 €

Menu

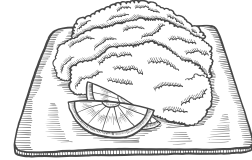
VIER JAHRESZEITEN

SCHNITZEL

Schweineschnitzel „Wiener Art“

breaded Escalope of Pork with french fries

18,40 €



Wanderer-Schnitzel

breaded Escalope of Pork with potato cucumber salad & fried egg

18,90 €

Paprika-Schnitzel

breaded Escalope of Pork with paprika cream sauce & french fries

18,90 €

Cordon Bleu

breaded Escalope of Pork filled with ham & cheese, served with french fries

18,90 €

HAUPTGERICHTE

Toast Hawaii

Ham & pineapples on toast, gratinated with cheese

12,90 €

Fried cheese sausage

with potato-cucumber salad

19,80 €

Spätzle pan „Vierjahreszeiten“

with beef and summer vegetables

16,20 €

Schweinebraten „Braumeister“

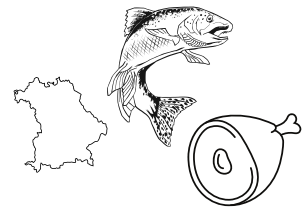
roast pork with potato dumpling and red cabbage

18,90 €

fried wild salmon steak

with buttered potatoes and herb butter

17,80 €



Rumpsteak

Rump steak with herbs butter, baked potato & sour cream

28,60 €

Zwiebelrostbraten

with bacon beans and potato croquettes

29,20 €

Putensteak

fried steak of turkey with french fries & herbs butter

19,80 €

Putengeschnetzeltes

turkey stripes with mushroom cream & potato croquettes

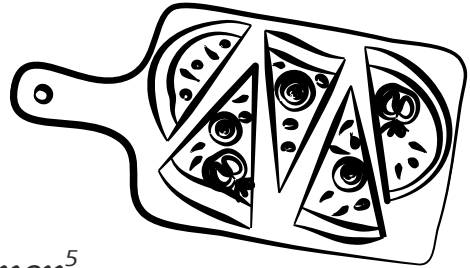
19,80 €

Reorders will be charged 1,00 €.

tarte flambée

VIER JAHRESZEITEN

TARTE FLAMBÉE



Apple and cinnamon

Crème fraîche, fromage blanc, apple and cinnamon⁵

10,80 €

Elsässer style

Crème fraîche, fromage blanc, bacon and onions^{1,5}

11,90 €

Greek style

Crème fraîche, fromage blanc, goat cheese, tomato, onions, green peppers and mixed peppers

11,90 €

Lothringer style

Crème fraîche, fromage blanc, cheese and leeks

11,90 €

Nordic style

Crème fraîche, fromage blanc, salmon and dill

11,90 €

Veggie

Vegan cream, grilled zucchini, grilled eggplant, cherry tomatoes, red onions, pointed cabbage, grilled red peppers and grilled yellow peppers

11,90 €

Dessert

VIER JAHRESZEITEN

ICE-CREAM

Mixed ice cream / with cream

Three scoops of ice cream of your choice with or without cream

6,00 € // 6,90 €

Walnussbecher

Three scoops of walnut ice cream ^{g,h3} with cream and chocolate sauce garnished with crunchy walnuts.

7,80 €

Eierlikör Becher

Three scoops of vanilla ice cream ^g, a dollop of cream with a dash of egg liqueur and chocolate sauce

7,90 €

Eisbecher Fruchtetraum

Mixed seasonal fruit with three scoops of ice cream of your choice and a cream topping

8,90 €

Eisschokolade / Eiskaffee

Delicious chocolate drink or aromatic coffee with vanilla ice cream ^g and a topping of whipped cream

6,80 €



Our ice cream flavors to choose from:

Vanilla ice cream ^g

Chocolate ^g

Strawberry ^g

Walnut ^{g,h3}

Stracciatella ^g

Price per scoop: 2,00 €

Portion of cream: 0,90 €

SWEETS

Apfelstrudel

4,60 € // with cream 5,40 € // mit Vanilla ice cream^g 6,40 €

Topfenstrudel

4,60 € // with cream 5,40 € // mit Vanilla ice cream^g 6,40 €

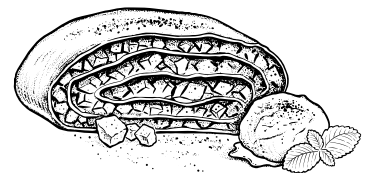
Two small egg pancakes filled with:

Yoghurt and raspberry filling OR Nut nougat and white chocolate

6,40 €

Grandma's cake

without cream 4,50 € // with cream 4,90 €



Zusatzstoffe/Allergene:

g enthält Milch

3 mit Süßungsmittel

h enthält Schalenfrüchte

1 mit Frabstoff

Drinks

VIER JAHRESZEITEN

NON-ALCOHOLIC BEVERAGES

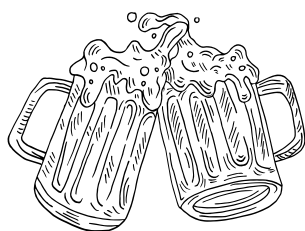
Fanta, Coca Cola, Sprite
0,2l // 3,30 €, 0,4l // 4,50 €

Coca Cola light
0,2l // 3,30 €, 0,4l // 4,50 €

Spezi
0,2l // 3,30 €, 0,4l // 4,50 €

Bitter Lemon, Tonic, Ginger Ale
0,2l // 3,80 €

Almdudler
0,35l // 4,50 €



DRAFT BEER

Paulaner Münchener Helles
0,25l // 3,60 €, 0,5l // 5,10 €

Paulaner Hefeweißbier naturtrüb
0,3l // 3,80 €, 0,5l // 5,30 €

Radler
0,25l // 3,60 €, 0,5l // 5,10 €

Russ
0,3l // 3,80 €, 0,5l // 5,30 €

NON-ALCOHOLIC BEER

Paulaner Münchener Helles non-alc.
0,5l // 5,10 €

Non-alcoholic Weißbier
0,5l // 5,30 €

WATER

Adelholzener *Classic*
0,25l // 3,30 €, 0,5l // 4,50 €

Adelholzener *still*
0,25l // 3,30 €, 0,5l // 4,50 €

Tafelwasser
0,4l // 3,50 €



FRUIT JUICES

Mango-, passion fruit-, apple juice
0,2l // 3,60 €

Orange juice, currant juice
0,2l // 3,90 €

Apple-, mango-, passion fruit Schorle
0,4l // 4,10 €

Elderflower-, rhubarb Schorle
0,4l // 4,10 €

Currant Schorle
0,4l // 4,40 €

BOTTLED BEER

Alt Münchner Dark
0,5l // 5,10 €

Fürstenberg Pils
0,3l // 4,90 €

Hefeweißbier Dark
0,5l // 5,30 €

Paulaner Weißbier light
0,5l // 5,30 €

Wine-Menu

VIER JAHRESZEITEN

WHITE WINE

Grüner Veltliner, Austria

dry, Winzer Krems

0,25l // 7,80 €, 1l // 26,50 €

Kerner, Rheinhessen

lovely, subtle acidity, abundant ripeness

0,25l // 6,90 €, 1l // 24,80 €

Vier Jahreszeiten Riesling, Pfalz

dry, uncomplicated with

unmistakable fruit, QbA

0,25l // 7,50 €, 1l // 26,60 €

Vier Jahreszeiten weißer Burgunder, Pfalz

dry, lively wine with light notes of pineapple and apricot, QbA

0,25l // 7,50 €, 1l // 26,60 €

Vier Jahreszeiten Scheurebe, Pfalz

Semi-dry, pure currant with a hint of mango, QbA

0,25l // 6,90 €, 1l // 26,60 €

ROSÉ WINE

Vier Jahreszeiten rosé, Pfalz

lovely, full-bodied wine with pleasant acidity.

0,25l // 7,60 €, 1,0l // 28,80 €



White or red **wine spritzer**

0,25l // 4,60 €, 0,4l // 6,90 €

BOTTLED WINES WHITE

Vier Jahreszeiten Sauvignon blanc, Pfalz

dry, QbA

0,75l // 23,80 €

Vier Jahreszeiten Grauer Burgunder, Pfalz

dry, wonderful aroma, full-bodied, lots of extract, QbA

0,75l // 24,50 €



RED WINE

Cabernet Sauvignon LA VISTE, Languedoc

dry, semi-dry, fruity, Vin de Pays D'OC

0,25l // 7,80 €, 0,75l // 23,80 €

Blauer Zweigelt, Austria

dry, quality wine, Winzer Krems

0,25l // 6,90 €, 1,0l // 26,80 €

Vier Jahreszeiten Spätburgunder, Pfalz

Semi-dry, QbA, delicately smoky aroma of black cherries, clear fruit and color

0,25l // 7,60 €, 0,75l // 22,80 €

Vier Jahreszeiten Dornfelder, Pfalz

Semi-dry, subtle cherry and wild berry

aromas, strong tannins, QbA

0,25l // 7,60 €, 0,75l // 22,80 €

Merlot Doc Garda, Castelnovo

dry, full-bodied, velvety, smooth, intense ruby red

0,25l // 7,90 €, 0,75l // 24,50 €

Drinks

VIER JAHRESZEITEN

APPETIZERS

Aperol Spritz

0,3l // 7,20 €

Hugo

0,25l // 7,20 €

Limoncello Spritz

0,3l // 7,20 €

Martini Bianco

5cl // 4,90 €



SPARKLING WINE

Glass of Prosecco

0,1 l // 4,90 €

Vier Jahreszeiten Riesling Sekt,
dry

Piccolo // 7,20 €, 0,75l // 26,90 €

Champagner

Moet et Chandon Brut Imperial

0,75l // 84,80 €

HOT DRINKS

Cup of coffee, decaffeinated coffee

4,20 €

Cup of milk coffee

4,20 €

Cappuccino

4,20 €

Espresso // double espresso

2,90 € // 3,90 €

Latte Macchiato

4,40 €

Tea cups:

*Black, peppermint, green,
chamomile, fruit*

3,50 €

Cup of hot chocolate

4,40 €



HOT SPECIALTIES

Irish Coffee

7,20 €

Cup of mulled wine

4,80 €

Cup of grog with 4cl rum

5,60 €

Cup of Jagertee

5,60 €

Drinks

VIER JAHRESZEITEN

LIQUEURS

Ettal Abbey Liqueur:

Blueberry, herbs, honey, saffron, bitter

2cl // 4,20 €

Edelkirsch

2cl // 3,30 €

Amaretto

2cl // 3,40 €

Eierlikör

2cl // 3,30 €

Baileys

2cl // 3,60 €



LONGDRINKS

Campari Soda

5cl // 6,90 €

Campari Orange

5cl // 7,60 €

Gin Tonic Bombay

4cl - 0,2l // 8,50 €

Wodka Lemon

4cl - 0,2l // 8,50 €

Barcadi Cola

4cl - 0,2l // 8,50 €

Whiskey Cola

4cl - 0,2l // 8,50 €

Rüscherl

5,80 €

SPIRITS

Obstler, Gebirgsenzian

2cl // 3,30 €

Himbeergeist

2cl // 3,60 €

Prinz:

Alte Birne, Alte Haselnuss,

Alte Marille, Alte Zwetschke

2cl // 4,90 €

Malteser Kreuz Aquavit

2cl // 3,90 €

Wodka

2cl // 3,90 €

Jägermeister

2cl // 3,30 €

Underberg

2cl // 3,30 €

Asbach Uralt

2cl // 4,10 €

Jim Beam

2cl // 3,30 €

Johnny Walker Red Label

2cl // 4,40 €

Jack Daniels

2cl // 4,70 €

Grappa

2cl // 4,60 €

Ramazotti

2cl // 4,60 €

SPRITZ KARTE

APEROL

0,3L
7,20€

CAMPARI

0,25L
8,20€

CHILLA

0,25L
8,50€

LIMONCELLO

0,3L
7,20€

MARTINI

0,25L
8,20€

TOCCO ROSSO

0,25L
8,50€

HUGO

0,25L
7,20€

