



WALLTER'S

BISTRO & KONTOR

APERITIF

- KIR ROYAL** *Champagner / Creme de Cassis* 15,5
- WALLTER'S BELLINI** *Peach / Sparkling Wine* 9,5
- ESPRESSO MARTINI** *Wodka / Kahlua / Espresso* 16,5
- HUGO** *Sparkling wine/ Elderflower / Soda/Mint* 12,5 (optional non-alcoholic)
- ROSEMARY TEGRONI** *Patron/Vermouth/Campari* 13,5
- DRAUGHT BEER** *Preußens Pilsener / Bayreuther Hell* 4,9
- CREMANT ROSÉ 0,1L** *Louis Depas / Loir/France* 12,5
- TAITTINGER 0,1L** *Brut Réserve / Champagne/France* 19,5
- HOMEMADE LEMONADE** 7,5
- 0,0% ZERO SECCO** *Sauvignon Blanc / Oliver Zeter* 6,5

more to find on the drinks menu

STARTERS

- BREAD BASKET** 4.9 (V)
Oven-fresh sourdough bread / Homemade truffle butter
- BEEF TARTARE 120G** 20
Bread crisp / Mustard mayo / Caper berries / Olive powder / Egg yolk cream
- VEGETARIAN TARTARE** 18/24 (V)
Beetroot / Sheep`s cheese / walnuts / Horseradish / Olive Powder
- SARDINES IN OIL** 18
Toasted bread / Salad / Lemon
- ROASTED OCTOPUS** 24
Lukewarm zucchini salad / spicy tomato marmalade / chive oil
- BURRATA** 20 (V)
Cherry Tomatoes / Spicy Tomato Marmalade / Arugula / Pine Nuts
- CARPACCIO OF BEEF FILLET** 25
Arugula / Parmesan / Truffle / Seeds
- 6 OR 12 RED-TAILED PRAWNS** 22/44
Roasted with herbs / Aioli
- WALLTER'S APPETIZER SELECTION** 39 (Perfect for sharing)
Beef Tartare / Vegetarian Tartare / Burrata / Prawns

SPECIALS

- SOUP OF THE DAY** 12 (V)
- ASPARAGUS RISOTTO** 25 (V) + **SEA BREAM FILLET** 14
Green asparagus / Parmesan shavings / herb pesto
- ROASTED EGGPLANT 'BABA GHANOUSH' STYLE** 18
Sesame cream / parsley chili pesto / pine nuts
- TRUFFLE PASTA** 24/35 (V)
Tagliatelle / Truffle Cream / Parmesan Flakes / Seasonal Truffle
- GRILLED BEELITZ CORN-FED CHICKEN BREAST** 35
Provençal vegetable and potato ragout / herb pesto / wild cress

LUNCH SPECIAL

TU - FR 12:00 - 15:00

WEEKLY LUNCH MENU

Soup of the Day + Main Course 24/27

PRIME CUTS

free-range grass fed beef

- ENTRECÔTE 300G** 55 + *Red-Tailed Prawn* 8
Side of choice / Café de Paris sauce
- FILLET 150G/250G** 44/59 + *Red-Tailed Prawn* 8
Side of choice / Café de Paris sauce
- STEAK FRITES 200G** 35 + *Red-Tailed Prawn* 8
Rump steak / Fries / Café de Paris sauce
- FILLET & ENTRECÔTE (600G)** for 2 persons p.p. 65
Side of choice / Café de Paris sauce
- DUROC PORK CHOP 220G** 28 + *Red-Tailed Prawn* 8
Side of choice / Béarnaise
- STEAK TARTARE 180G** 29 + *Red-Tailed Prawn* 8
Side of choice / Béarnaise
- BEEF TARTARE 180G WITH FRIES** 29 + **RED-TAILED PRAWN** 8
Bread crisp / Mustard mayo / Caper berries / Olive powder / Egg yolk cream

SAUCES / each 4

CHIMICHURRI / BÉARNAISE / TRUFFLE MAYO / PORT JUS

For any questions regarding allergens and ingredients, feel free to ask our staff.

All prices are in € and include VAT.

BISTRO MENU

- SOURDOUGH SANDWICH** 10 + *Side of choice* 18/20
Roast beef & parmesan or Zucchini, mozzarella & red pesto (V)
- HOMEMADE QUICHE WITH SIDE SALAD & HERB YOGURT DIP** 18
Lorraine or Vegetarian
- WALLTER'S CAESAR SALAD** 15 (V)
- WALLTER'S LEAF SALAD** 16 (V)
Cherry tomatoes / Edamame / Sourdough croutons / Seeds
- SALAD TOPPINGS**
Chicken 10 / Roast beef 8 / Prawns 10 / Filet tips 10

SIDES

- **TRUFFLE FRIES WITH PARMESAN** 10 (V)
- **FRIES** 8 (V)
- **POTATO-TRUFFLE PURÉE** 8 (V)
- **GRILLED GREEN ASPARAGUS WITH PARMESAN** 8 (V)
- **WILD BROCCOLI WITH SOY-WASABI REDUCTION & SESAME** 8 (V)
- **PROVENÇAL VEGETABLE AND POTATO STEW WITH PINE NUTS** 8 (V)
- **SIDE SALAD** 8 (V)
- **SIDE CAESAR SALAD** 8 (V)

DESSERTS

- WARM FRUIT BERRY CRUMBLE** with *vanilla Ice cream* 9
- HOMEMADE CHOCOLATE-TARTE** with *Vanilla Ice cream* 8/10
- CHEESECAKE** with *Dulce de Leche* 9
- CRÈME BRULEE** 11
- 2 SCOOPS SORBET** after offer 10
- 2 SCOOPS ICE** *Vanilla Ice* 8
- VANILLA ICED ESPRESSO** *Affogato* 7,5

