



WALLTER'S

BISTRO & KONTOR

APERITIF

- KIR ROYAL** *Champagner / Creme de Cassis* 15,5
- WALLTER'S BELLINI** *Peach/Sparkling Wine/Basil* 9,5
- ESPRESSO MARTINI** *Wodka/Kahlua/Espresso* 16,5
- HUGO** *Sparkling wine/ Elderflower /Soda/Mint* 12,5
- ROSEMARY TEGRONI** *Patron/Vermouth/Campari* 13,5
- DRAUGHT BEER** *PREUßENS PILSENER, BAYREUTHER HELL* 4,9
- CREMANT ROSÉ 0,1L** *Louis Depas/Loir/France* 10,5
- TATtinger 0,1L** *Brut Réserve/Champagne/France* 19,5
- HOMEMADE LEMONADE** 7,5
- JÖRG GEIGER** *Cuvée alc. free* 5,5

more to find on the drinks menu

STARTERS

- BREAD BASKET** 4,5
Oven Fresh Sour dough bread / truffle butter
- BEEF TATAR 120G** 20
Mustard mayo / Caper apple / Olive powder / egg yolk crème
- TATAR VEGETARIAN** 15/23 **TRUFFLE** 5,5
Mushroom farce / bourbon / chervil / crème fraiche / lentil chip / leek oil
- SARDINES PICKELD IN ÖIL** 18
Bread / Salad / Lemon
- GRILLED OCTOPUS** 24
Eggplant-chickpea cream / spicy tomato jam / sesame
- BURRATA** 20
Pickled beetroot / balsamic reduction / dried apple / cress
- IBERICO DE BELLOTA** 19
Shoulder of Ham from the Black Iberico Pig
- CARPACCIO FROM THE FILET** 25
Rucola / Parmesan / winter truffle
- 6 OR 12 RED-TAILED SHRIMP** 22/42
Roasted with Herbes / Aioli
- WALLTER'S STARTER PLATE FOR TWO** 32
Beef Tatar / Iberico / Olives / Parmesan / Shrimp

SPECIALS

- SOUP OF THE DAY** 12
- WILD MUSHROOM RISOTTO** 25
Porcini mushroom dust / marjoram / parmesan / salad tips
- PIKE-PERCH FILET** 36
Parsnip puree / citrus beurre blanc / apple-samphire-salad
- HERB BREAD DUMPLING** 25
Mushroom cream / wild herbs / parmesan
- FILET MIGNON** 46
Mashed Truffled Potatoes / Wild Broccoli / Portjus

LUNCH SPECIAL

DI - FR 12:00 - 15:00

DAILY LUNCHMENU V 24 F 26

Soup of the Day + Main Course

PRIME CUTS

FREE-RANGE GRASS FED BEEF

- STEAK FRITES 200G** 33
Rumpsteak / Fries / Café de Paris Sauce
- FILLET 150G/250G (RED-TAILED SHRIP TOPPING + 7€)** 39/56
Side dish of choice / Café de Paris Sauce
- ENTRECÔTE 300G** 52
Side dish of choice / Café de Paris Sauce
- FILET & ENTRECÔTE (2 PERSONS, 600G)** 61 p.P.
Side dish of choice / Café de Paris Sauce
- STEAK TATAR 180G** 28
Side dish of choice / Béarnaise
- BEEF TATAR 180G WITH FRIES** 28
Mustard Mayo / caper apple / olive powder / egg yolk crème

SURF & TURF SURCHARGE 8

Red-Tailed Shrimp

If you have any questions about allergens and ingredients, please contact us

All prices are in euros including VAT

SNACKS

- SANDWICH & SALAD** 16
Veggy or Roastbeef
- QUICHE LORRAINE WITH SALAD** 16
Lorraine or vegetarian
- LARGE CAESAR SALAD** 14
Topping chicken 10 / Roast beef 4 / Vegetables 3 / Shrimp 8 / Filet 12

SIDES / extra JE 8

- MASHED TRUFFLED POTATOES / FRENCH FRIES / WILD BROCCOLI
- ROASTED WILD MUSHROOM WITH MARJORAM / SIDE SALAD

SAUCEN / extra JE 4

- CHIMICHURRI / BÉARNAISE / TRÜFFLE-MAYO / PORT JUS

DESSERTS

- HOMEMADE CHOCOLATE-TARTE** *with Vanilla Ice* 7/9
- HOMEMADE 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

