



WALLTER'S

BISTRO & KONTOR

APERITIF

WALLTER'S BELLINI Peach/Sparkling Wine/Basil.	9,5€
ESPRESSO MARTINI Wodka/Kahlua/Espresso.	16,5€
HUGO Sparkling wine/St.Germain / Elderflower /Soda/Mint	12,5€
ROSEMARY TEGRONI Patron/Vermouth/Campari	13,5€
DRAUGHT BEER PREUßENS PILSENER, BAYREUTHER HELL.	4,9€
CREMANT ROSÉ O,1L Louis Depas/Loir/France	10,5€
TATTINGER O,1L Brut Réserve/Champagne/France.	19,5€
HOMEMADE LEMONADE	6,5€
JÖRG GEIGER Cuvée alc. free	5,5€

more to find on the drinks menu

STARTERS

BRAD BASKET Oven Fresh Sour dough bread / truffle butter	4,5€
BEEF TATAR 120G (HAND CUTTED) Mustard mayo / Caper apple / Olive powder / egg yolk crème	20€
TATAR VEGETARIAN Avocado Creme / Walnuts / Zucchini / dried Tomato /cheese	15€/23€
SARDINES PICKELD IN ÖIL Bread / Salad / Lemon	18€
GRILLED OCTOPUS Fennel salad / Tomato Chutney	24€
BURRATA Pickled beets / Sour cherry reduction / Walnuts / Cress	19€
IBERICO DE BELLOTA Shoulder of Ham from the Black Iberico Pig	19€
CARPACCIO FROM THE FILET Rucola / Parmesan / Autumn truffle	25€
6 OR 12 RED-TAILED SHRIMP Roasted with Herbes / Aioli	22€/42€
WALLTER'S STARTER PLATE FOR TWO Beef Tatar / Iberico / Olives / Parmesan / Shrimp	32€

SPECIALS

SOUP OF THE DAY	12€
MUSHROOM RISOTTO (VEGETARIAN) Porcini mushroom dust / Parmesan / Salad tips	25€
GRILLED SEA BREAM FILET Apple samphire salad / parsnip puree / Tomato foam / hazelnuts	26€
BACKED ORGANIC EGG (VEGETARIAN) Young spinach leaves / potato truffle foam / Autumn truffle	25€
FILET MIGNON Mashed Truffled Potatoes / Wild Broccoli / Portjus	45€

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 Roastbeef / Fries / Café de Paris Sauce	32€
FILLET 150G/250G (RED-TAILED SHRIMP TOPPING, + 7€) 39€/56€ Side dish of choice / Café de Paris Sauce	
ENTRECÔTE 300G Side dish of choice / Café de Paris Sauce	52€
FILET & ENTRECÔTE (2 PERSONS, 600G) Side dish of choice / Café de Paris Sauce	61€ p.P.
IRISH TOMAHAWK FROM 1KG (45MIN) 100G EACH 16€ Side dish of choice / Café de Paris Sauce	
STEAK TATAR 180G Side dish of choice / Béarnaise	28€
BEEF TATAR 180G WITH FRIES Mustard Mayo / Caper apple / Olive Powder / egg yolk crème	28€

SURF & TURF SURCHARGE 8€

Red-Tailed Shrimp

SNACKS

SANDWICH & SALAD Veggy or Roastbeef	15€
QUICHE LORRAINE WITH SALAD Lorraine or vegetarian	16€
LARGE CAESAR SALAD Topping Roast beef 4€ / Vegetables 3€ / Shrimp 8€ / Filet 12€	14€

SIDES / extra JE 8€

MASHED TRUFFLED POTATOES / FRENCH FRIES / WILD BROCCOLI
SAUTÉED MUSHROOMS WITH MARJORAM / SIDE SALAD

SAUCEN / extra JE 4€

CHIMICHURRI / BÉARNAISE / TRÜFFELMAYO / 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	JE 5€
2 SCOOPS ICE Vanilla Ice	8€
VANILLA ICED ESPRESSO Affogato	7,5€

