



WALLTER'S

BISTRO & KONTOR

APERITIF

WALLTER'S BELLINI Peach/Sparkling Wine/Basil.	9,5€
HERBAL SOUR Mint/Antica Formula/Lemon/Campari.	12,5€
WALLTINI Vermout/Mint/Soda/Tonic.	12,5€
ROSEMARY TEGRONI Patron/Vermouth/Campari	13,5€
DRAUGHT BEER PREUßENS PILSENER, BAYREUTHER HELL.	4,9€
HOMEMADE LEMONADE	6,5€
JÖRG GEIGER Cuvée alc. free	5,5€

more to find on the drinks menu

STARTERS

BEEF TATAR 120G (HAND CUTTED) Mustard Mayo / Fried Caper / Olive Powder	18€
TATAR VEGETARIAN Avocado Creme / Walnuts / Zucchini / dried Tomato /cheese	14€ / 21€
SARDINES PICKLED IN ÖIL Bread / Salad / Lemon	16€
GRILLED OCTOPUS Fennel salad / Tomato Chutney	22€
BURRATA Green asparagus / tomatoes / parmesan / young chard	17€
IBERICO DE BELLOTA Shoulder of Ham from the Black Ibarian Pig	16€
CARPACCIO FROM THE FILET Rucola / parmesan / summer truffle	24€
6 OR 12 RED-TAILED SHRIMP Roasted with Herbes / Aioli	19€ / 37€
WALLTER'S STARTER PLATE FOR TWO Beef Tatar / Iberico / Olives / Parmesan / Shrimp	29€

SPECIALS

SOUP OF THE DAY	1/A
RISOTTO (VEGETARIAN) Lemon / organic herbs / confit tomato / Parmesan	23€
GRILLED SEA BREAM FILET Provençal vegetables / capers lemon butter / cress	24€
BACKED ORGANIC EGG (VEGETARIAN) Young spinach leaves / potato truffle foam / summer truffle	25€
FILET MIGNON Mashed Truffled Potatoes / Wild Brokkoli / Portjus	39€

LUNCH SPECIAL

DI - FR 12:00 - 15:00

DAILY LUNCHMENU 23€

Soup of the Day + Main Course

PRIME CUTS

free-range grass fed beef

STEAK FRITES 200G Roastbeef / Fries / Café de Paris Sauce	29€
FILLET 150G/250G (RED-TAILED SHRIP TOPPING, + 7€) 35€/49€ Salad / Café de Paris Sauce	
ENTRECÔTE 300G Salad / Café de Paris Sauce	45€
FILET & ENTRECÔTE (2 PERSONS, 600G) Salad / Café de Paris Sauce	55€ p.P.
STEAK TATAR 180G Salad / Béarnaise	26€
BEEF TATAR 180G WITH SALAD Mustard Mayo / Fried Caper / Olive powder	26€

SURF & TURF SURCHARGE 7€ / 21€ p.P.
Red-Tailed Shrimp / Wild seatiger Shrimp (250g)

Extra bread basket 3,5€

SNACKS

SANDWICH & SALAD Veggy or Roastbeef	13€
QUICHE LORRAINE WITH SALAD Lorraine or vegetarian	15€
LARGE CAESAR SALAD Topping Beef 3€ / Vegetables 2€ / Cheese 2€ / Shrimp 7€ / Filet 10€	13€

SIDES / extra JE 7€

MASHED TRUFFLED POTATOES / FRENCH FRIES / WILD BROKKOLI
GREEN ASPARAGUS / SIDE SALAD

SAUCEN / extra JE 3,5€

CHIMICHURRI / BÉARNAISE / TRÜFFELMAYO / PORT JUS

DESSERTS

HOMEMADE CHOCOLATE-TARTE with Vanilla Ice	6/8€
HOMEMADE CHEESECAKE with Dulce de Leche	8€
CRÈME BRULEE	11€
2 SCOOPS SORBET after offer	JE 4€
2 SCOOPS ICE Vanilla Ice	6€
VANILLA ICED ESPRESSO Affogato	6,5€

