

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

EPPELMANN *Sauvignon Blanc / alc. free* 5,5

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

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 / Octopus

SPECIALS

SOUP OF THE DAY 12 (V)

WILD MUSHROOM RISOTTO 25 + *seasonal Truffle* 10 + *sea bass* 14
Porcini Dust / Shaved Parmesan / Herb Salad Topping

TRUFFLE PASTA 24/35 (V)
Tagliatelle / Truffle Cream / Parmesan Flakes / Seasonal Truffle

BRAISED OX CHEEK 38
Potato Truffle Purée / Warm Bean Salad / Celery Straw

LUNCH SPECIAL

MO - 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 54 + *Red-Tailed Prawn* 8
Side of choice / Café de Paris sauce

FILLET 150G/250G 40/57 + *Red-Tailed Prawn* 8
Side of choice / Café de Paris sauce

STEAK FRITES 200G 34 + *Red-Tailed Prawn* 8
Rump steak / Fries / Café de Paris sauce

FILLET & ENTRECÔTE (600G) for 2 persons p.p. 63
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 9 + *Side of choice* 17/19
Roast beef & parmesan or Zucchini, mozzarella & red pesto (V)

HOMEMADE QUICHE WITH SIDE SALAD & HERB YOGURT DIP 17
Lorraine or Vegetarian

WALLTER'S CAESAR SALAD 14 (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)
- **WILD BROCCOLI WITH SOY-WASABI REDUCTION & SESAME** 8 (V)
- **SAUTÉED MUSHROOMS WITH GARLIC AND MARJORAM** 8 (V)
- **SIDE SALAD** 8 (V)
- **SIDE CAESAR SALAD** 8 (V)

DESSERTS

WARM APPLE CRUMBLE with *Vanilla Ice* 9

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

CHEESECAKE “Tiramisu” 9

CRÈME BRULEE 11

2 SCOOPS SORBET after offer 10

2 SCOOPS ICE *Vanilla Ice* 8

VANILLA ICED ESPRESSO *Affogato* 7,5

