



# WALLTER'S

BISTRO & KONTOR

## BISTRO MENU

### 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 (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* 10,5
- TATTINGER 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** 4.5 (V)  
*Oven-fresh sourdough bread / Homemade truffle butter*
- SOUP OF THE DAY** 12 (V)
- BEEF TARTARE 120G** 20  
*Bread crisp / Mustard mayo / Caper berries / Olive powder / Egg yolk cream*
- VEGETARIAN TARTARE** 18/24 (V)  
*Zucchini / Sun-dried tomato / Pine nuts / Sheep's cheese / Leek oil*
- SARDINES IN OIL** 18  
*Toasted bread / Salad / Lemon*
- GRILLED OCTOPUS** 24  
*Lukewarm zucchini salad / Spicy tomato marmalade / Pine nuts / Cress*
- BURRATA** 20 (V)  
*Green asparagus / Olive powder / Cherry tomatoes / Balsamic reduction*
- CARPACCIO OF BEEF FILLET** 25  
*Arugula / Parmesan / Truffle / Seeds*
- 6 OR 12 RED-TAILED PRAWNS** 22/44  
*Roasted with herbs / Aioli*

### SPECIALS

- ASPARAGUS RISOTTO** 25 (V) • **TERIYAKI SALMON** 13  
*Wild herb pesto / Pine nuts / Parmesan shavings*
- TRIO OF TARTARE** 42 (Perfect for sharing)  
*Teriyaki salmon with sesame / Beef tartare / Veggie tartare*
- CRISPY FARM EGG** 26 (V)  
*Grilled green asparagus / Potato-truffle foam / Freshly shaved truffle*
- FILET MIGNON** 46  
*Potato-truffle purée / Wild broccoli / Port jus*

### 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*

- ENTRECÔTE 300G** 52 + *Red-Tailed Prawn* 8  
*Side of choice / Café de Paris sauce*
- FILLET 150G/250G** 39/56 + *Red-Tailed Prawn* 8  
*Side of choice / Café de Paris sauce*
- STEAK FRITES 200G** 33 + *Red-Tailed Prawn* 8  
*Rump steak / Fries / Café de Paris sauce*
- FILLET & ENTRECÔTE (600G)** for 2 persons p.p. 61  
*Side of choice / Café de Paris sauce*
- STEAK TARTARE 180G** 28 + **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 / CHILI OL**

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

All prices are in € and include VAT.

### IBERICO DE BELLOTA 19

*Ham from black acorn-fed Iberian pig*

### TRIO OF CROSTINI - Crispy Sourdough Bread 16

*Iberico de Bellota / Anchovies & capers / Tomato, balsamic, parmesan*

### 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)

*Pickled vegetables / Cherry tomatoes / Edamame / Sourdough croutons / Seeds*

### SALAD TOPPINGS

*Chicken 10 / Roast beef 8 / Prawns 8 / Filet tips 10 / Falafel balls 6*

### SIDES

- **TRUFFLE FRIES WITH PARMESAN** 10 (V)
- **FRIES** 8 (V)
- **POTATO-TRUFFLE PURÉE** 8 (V)
- **WILD BROCCOLI WITH SOY-WASABI REDUCTION & SESAME** 8 (V)
- **ROASTED GREEN ASPARAGUS WITH PARMESAN** 8 (V)
- **SAUTÉED CORN WITH MARJORAM & SPICY PAPRIKA OIL** 8 (V)
- **SIDE SALAD** 8 (V)
- **SIDE CAESAR SALAD** 8 (V)

### DESSERTS

#### HOMEMADE LEMON TARTLET 11

*Pistachios / Blood orange sorbet*

#### 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

