



# 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** 6,5
- JÖRG GEIGER** *Cuvée alc. free* 5,5

more to find on the drinks menu

## STARTERS

- BRAD BASKET** 4,5  
*Oven Fresh Sour dough bread / truffle butter*
- BEEF TATAR 120G (HAND CUTTED)** 20  
*Mustard mayo / Caper apple / Olive powder / egg yolk crème*
- TATAR VEGETARIAN** 15/23  
*Avocado Creme / Walnuts / Zucchini / dried Tomato /cheese*
- SARDINES PICKELD IN ÖIL** 18  
*Bread / Salad / Lemon*
- GRILLED OCTOPUS** 24  
*Fennel salad / Tomato Chutney*
- BURRATA** 19  
*Green asparagus / Olive sand / cherry tomatoes / Jordan olive oil*
- IBERICO DE BELLOTA** 19  
*Shoulder of Ham from the Black Iberico Pig*
- CARPACCIO FROM THE FILET** 25  
*Rucola / Parmesan / summer 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
- GREEN ASPARAGUS RISOTTO 25 SEA BASS + 12**  
*Lemon herb pesto / parmesan / Salad tips*
- SEARED SCALLOPS** 21  
*Carrot puree / aioli / salt licorice powder*
- BACKED ORGANIC EGG (VEGETARIAN)** 25  
*Young spinach leaves / potato truffle foam / summer truffle*
- FILET MIGNON** 45  
*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** 32  
*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** 15  
*Veggy or Roastbeef*
- QUICHE LORRAINE WITH SALAD** 16  
*Lorraine or vegetarian*
- LARGE CAESAR SALAD** 14  
*Topping Roast beef 4 / Vegetables 3 / Shrimp 8 / Filet 12*

## SIDES / extra JE 8

- MASHED TRUFFLED POTATOES / FRENCH FRIES / WILD BROCCOLI
- ROASTED GREEN ASPARAGUS WITH PARMESAN / SIDE SALAD

## SAUCEN / extra JE 4

- CHIMICHURRI / BÉARNAISE / TRÜFFELMAYO / PORT JUS

## DESSERTS

- HOMEMADE CHOCOLATE-TARTE** *with Vanilla Ice* 7/5
- 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

