

STARTER EUR

Spicy Fried Octopus ^{a,c,g,i,n} Polenta Aioli Cauliflower	16,6
Burrata ^{g,p} Oxheart Tomato Wild Garlic Red Pesto 	16,5
Gambas al ajillo (5 pieces) ^{b,d,5} Herbs Chilli Garlic	20,9
Tuna carpaccio ^{d,5} Truffle Mayonnaise Salted Lemon Fermented Garlic	17,5
Pharmacy's carpaccio ^{g,2} Dry aged beef Olive oil Parmesan cheese	18,5
Hand Cut Steak Tatar 80g ^{g,2} Dry aged beef Grissini breadsticks Quail egg Chips	20,9
Beef tea ^{l,f} Port wine Vegetables Dry aged beef	12,5
Asparagus Cream Soup ^{a1,g,i}  Wild Garlic	9,0
Guinea Fowl Rillettes ^{a1,c,g,i} Vegetable Mille-Feuille Radish Salad	15,5
Classic caesar salad ^{a,c,d,g,j}	13,9
<u>Optional with:</u>	
with Crispy bacon	+4,8
with Kikok chicken from "Borgmeier"	+9,5

PetNat - "Pétillant Naturel" (Schaumwein)

Weingut Château de la Grave Bordeaux Frankreich Les Choses Qui Petillant, Naturel Rosé, BIO	
Glass 0,1l	6,9
Bottle 0,75l	46

MAIN COURSE EUR

Hay-Smoked Salmon ^{a1,c,g,i} Seared Asparagus Lettuce Heart Polenta	29,5
Grilled Gilt-Head Bream ^{c,d,g} Wild Garlic Beurre Blanc Oven-Roasted Tomato Baby Potatoes	31,5
Lamb Saddle ^{a1,c,g,i,j} Port Wine Glaze Salted Lemon Mint Butter Sweet Pepper Pommes Macaire	33,5
Seared Veal Liver ^{a1,c,g,i,j,3} Granny Smith Relish Pickert (Westphalian Potato Cake) Wild Broccoli Blackcurrant Jus	29,5
Porcini Mushroom Ravioli ^{a1,c,g,i,j,3}  White Wine Foam Green & White Asparagus Chive Oil	22,5

OUR CLASSIC CUT

Rumpsteak ^{i,p} (Uruguay- 120 days of grain feeding) Black Angus 200g Herb butter Handmade fries Salad	37,5
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ASPARAGUS

Asparagus Salad ^{1,3,6,b,i}
Black Garlic | 3 Scampi
18.9

½ Pound Herford Asparagus ^{1,4,c,g}
Melted Butter | Hollandaise Sauce | New Potatoes
26.5

- 100g Beef Fillet + 21
- Cured Ham + 10 3l
- Seared Salmon Fillet + 14

Fresh Strawberries ^{c,g,4}
Chocolate Mousse | Vanilla Ice Cream
12

We would like to recommend our **"Dry Aged Steaks"** from cattle raised and slaughtered in the region. The cattle are fed exclusively with non-genetically modified feed.

"The Aging Room" is situated in the entrance area of "Walter's Pharmacy". Our high-quality beef matures there at a room temperature of 2°C and an air humidity of 85% for 5-6 weeks. The filet matures 10 days.

DRY AGED CUTS EUR from the 600°C grill

- from the German heifer-	
Short Loin on the bone 13,9 from approx. 400g – 450g // per 100g <i>Cut from the prime rib, also known as Entrecôte.</i>	
Rib Eye on the bone 13,9 from approx. 400g – 600g // per 100g <i>The steak with the juicy fat eye and a strong marbling.</i>	
T-Bone on the bone 13,9 from approx. ca. 750g // per 100g <i>The bone in the middle gives the rump steak and fillet additional flavor aromas.</i>	
Porterhouse on the bone 14,9 from approx. ca. 950g // per 100g <i>T-bone steak with a higher fillet content.</i>	

WET AGED STEAK

Filet Steak without bone - from Uruguay- 120 days of grain feeding - Black Angus 200g 42,5	
Chateaubriand without bone - from Uruguay- 120 days of grain feeding - ab ca. 300g // pro 100g 15,9	
Rib Eye without bone - from Uruguay- 120 days of grain feeding - Black Angus 300g 42,5	
Flanksteak without bone - from Australia - 120 days of grain feeding - from approx. 350g // per 100g 17,5	

VEGETABLES EUR

Spinach ⁱ	6,5
Green bean variation ^{f,g,p}	6,9
Fried mushrooms	7,6
Braised onions (Tropea)	5,1

SIDE DISH


Walter's garlic baguette ^{a,g,p}	5,5
Handmade fries	
-Nature	6,6
-Truffel Parmesan	8,5
Potatoes fried in butter and rosemary	6,5
Potato gratin ^{c,g,p}	6,9
Potato - celery - puree ^{g,p}	6,9
Baked potatoes soûr cream ^{g,p}	7,6
Side salad	6,9

SAUCES

Port wine jus ⁱ	6,9
Pepper sauce ^{g,p}	5,8
Herb butter ^{g,p}	2,8
Mayonnaise ^{n,j,8}	2,2
BBQ sauce ^j	3,5
Homemade truffle mayonnaise ^{n,j,8}	3,8
Homemade cola ketchup ⁿ	2,2
Homemade remoulade ^{n,j,8}	3,5

DESSERT

Chocolate Mousse Blueberry Ganache Blueberries Almond Brittle	13
Rhubarb Galette Vanilla Ice Cream Raspberry	13
Champagner ice cream ^{c,g,p} Filled up with champagne	14

Kober cheese selection ^{a,e,g} German & Rustic (approx. 120g) Fig mustard Grapes Nuts Baguette from the "Simon Bakery" 	18,9
Our recommendation to accompany the cheese Van Zellers Port 10years Towny 5cl	8,4

The chef guarantees that the premium cuts selected are of the highest quality and stored in our cold room (Dry Aging Room) for at least 5 weeks to mature. Therefore, he is not responsible for subjective dissatisfaction and does not accept refunds and complaints.

Aperitif	EUR
Canonita Spritz	8,5
Lillet Wild Berry ^{1,2,3,n}	9,5
Aperol Spritz ^{1,11,5,n}	9,5
Hugo ³	9,5
Champagner PrévotEAU – Perrier ²	14
The Basil ^{1,3} -Alcohol free- basil-lemon-lemonade	0,33l 6,8

Wine	
Winery Château de la Grave I France	
2022 VILLA IDA VIN BLANC	0,2l 9,5
Amphobe	0,75l 38
Winery Lergenmüller I Pfalz I Germany	
2020 Saigner Rosé	0,2l 8,9 0,75l 28
Winery Cellar El Masroig I Montsan I Katalonien	
2017 Les Sorts "Sycar" Carignan & Syrah, DOP from the 3L double magnum bottle	0,2l 11,8

2021 Les Sorts „Sycar“ Carignan & Syrah, DOP	0,75l 34
2021 Les Sorts „Sycar“ Carignan & Syrah, DOP	1,5l MAGNUM 69
2017 Les Sorts „Sycar“ Carignan & Syrah, DOP	3l DOUBLE MAGNUM 149

PetNat - "Pétillant Naturel" (sparkling wine)

Winery Château de la Grave I Bourg I France	
Les Choses Qui Petillant, Naturel Rosé, BIO	0,75l 46

For more wines, feel free to ask for our extensive wine list.

Coffee specialties & tea	EUR
Espresso-Caffe Allégretto ¹⁰	
Café Creme ¹⁰	3,6
Espresso ¹⁰	3,1
Espresso Doppio ¹⁰	4,2
Cappuccino ^{10,g,p}	4,3
Tea by Ronnefeld	4,5
Darjeeling Summer Gold English Breakfast Green Dragon Refreshing Mint Cream Orange Fruity Camomile Sweet Berries	

Soft drinks	
Coca Cola / Zero ^{1,8,10,13}	0,2l 4
Fanta ^{3,13}	0,2l 4
Sprite ¹³	0,2l 4
Bionade Orange	0,3l 4,5
Selters Medium/Still	0,25l 3,2
Selters Medium/Still	0,75l 7,5
Van Nahmen	
Appel juice	0,25l 4,8
Apple juice spritzer	0,33l 5,4
Rhubarb nectar	0,25l 4,8
Schweppes	
Ginger Ale ^{1,5}	0,2l 4
Bitter Lemon ^{3,11,13}	0,2l 4
Tonic Water ¹¹	0,2l 4

Time for a Beer	
From the barrel	
Radeberger Pilsener ^a	0,3l 4,4 0,4l 5,8
Walter's BIO Landbier ^a	0,3l 4,4 0,4l 5,8
„Das Helle“ Tilmans ^a	0,5l 6,8
Aecht Schlenkerla Rauchbier ^a	0,5l 6,6
„Der Weizen“ Tilmans ^a	0,5l 7,4
Brew Dog Punk IPA ^a	0,33l 4,2

Alcohol free beer	
Ü NN IPA „Über Normal Null“ ^a	0,33l 4,2
„Mit ohne“ Weizen Tilman ^a	0,5l 7,4

Herbal Liqueurs 2cl	
Ramazotti	4,5
Averna	4,5
Fernet Branca	4,5
Jägermeister	3,5
Underberg	3

Spirits		EUR
<i>Fine fruit spirits</i>	2cl	4cl
Cherry spirit Morand	5,5	10,5
Lime spirit Hiebel	7	13,5
Mirabelle plum spirit Faude	7	13,5
Williams Christ Nusbaumer	5,5	10,5
Blood orange spirit Faude	7	13,5
Hazelnut spirit Vallendar	7	13,5
Raspberry spirit Hiebel	5,5	10,5

Gin 4cl	
<u>Germany</u>	
Monkey 47 47% VOL	11
<u>England</u>	
Tanqueray NO. Ten 47,3% VOL ¹	9
Bombay Sapphire 40% VOL ¹	8
<u>Scotland</u>	
Hendricks Gin 44 % VOL	8,5
Isle of Harris Gin 45% VOL	12,5

<u>France</u>	
Citadelle 44% VOL	8
<u>Spain</u>	
Gin Mare 47% VOL	11

Irish Cream 4cl	
Baileys ^{g,n,p}	4
Vodka 4cl	
42 Below 40% VOL	7

Grappa 4cl	
Sibona La Grappa di Chardonnay ^{c,g,l}	8,6
Cognac 4cl	
Calvados Châteu du Breuil 8 YO ^{1,2,q,p}	9
Remy Martin VSOP 40% VOL ⁿ	9
Metaxa 12 Sterne ^{2,q,p}	9
Hennessy X.O. ^{1,2,n}	38
The Belvenie double wall 12YO 40% VOL	10,5
The Balvenie Caribbean Cask 14YO 43 % VOL	12,5

Rum 4cl	
Bacardi Añejo Cuatro 4 YO	7
Havana Club 7 YO 40% VOL	8
Botucal Reserva Exclusiva	8
Zacapa XO, Grand Reserva Espaniol 40% VOL	26
20 YO Anniversary 40% VOL	11
Ron Zacapa 23 YO Solera	18

Special drinks	EUR
Espresso Martini Vodka ⁽¹⁰⁾	12,5
Vodka 42 Below - Mr. Black - Sugar - Espresso	
Espresso Martini Rum ⁽¹⁰⁾	14,5
Bacardi Diez - Mr. Black - Zucker - Espresso	
Espresso Martini Cognac ⁽¹⁰⁾	14,5
Cognac - Mr. Black - Zucker - Espresso	
Negroni ^(1,n)	13,5
Bombay - Antica Formula- Campari	
Herr Freitag ⁽¹⁾	14,5
Bacardi Ocho - Amaretto - Verjus - Sugar	
El Rey ⁽¹⁾	14,5
Bacardi Ocho - Verjus - Sugar	

Walter's special	
Our pharmacy schnapps from the test tube (3cl)	4

Whisky 4cl	
<u>Single Malt Scotch</u>	
Glenfiddich Projekt XX 47% VOL ^{1,2,a}	15
Glenfiddich Solera 15 YO 40% VOL ^{1,2,a}	12
Glenfiddich 18 YO 40% VOL ^{1,2,a}	19
Glenfiddich IPA Experiment 43% VOL ^{1,2,a}	15
Glenfiddich 12 YO 40% VOL ^{1,2,a}	10
The Dalmore 12 YO 40% VOL ^{1,2,a}	12
Glenfiddich Orchard Experience	13
Carbon Scotch	12
Glenkinchie	13

<u>Islay</u>	
Lagavulin 16 YO 43% VOL ^{1,a}	19
Laphroig 10 YO 40% VOL ^a	12
Bunnahabhain 12 YO 46,3% VOL ^a	15
Bunnahabhain Classic laddie 12 YO 50% VOL ^a	16

<u>Inseln</u>	
Talisker Storm 45,8% VOL ^{1,a}	12
Talisker 10YO 45% VOL	11
Bowmore 12 YO ^a	10
Ardbeg	15
Ardbeg Corryvreckan 57,1% VOL	18
Jura Superstition 43%	14

<u>Single Malt Irish Whiskey</u>	
Bushmills 10 YO 40% VOL ^{1,a}	9

<u>Kentucky Straight Bourbon</u>	
Markers Mark 45% VOL ^a	7
Jack Daniels 40% VOL ^a	7