



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 5-8 weeks. The fillet matures 12 days.

## DRY AGED CUTS EUR

<b>Fillet of beef</b>	
200g	45,50
300g	68,00
<i>The most valuable, tender and very lean.</i>	
<b>Short Loin (on the bone)</b>	12,50
from approx. 300g – 450g // per 100g	
<i>Cut from the prime rib, also known as Entrecôte.</i>	
<b>Rib Eye (on the bone)</b>	12,50
from approx. 300g – 600g // per 100g	
<i>The steak with the juicy fat eye and a strong marbling.</i>	
<b>T-Bone (on the bone)</b>	12,50
from approx. 750g // per 100g	
<i>The bone in the middle gives the rump steak and fillet additional flavor aromas.</i>	
<b>Porterhouse (on the bone)</b>	13,90
from approx. 950g // per 100g	
<i>T-bone steak with a higher fillet content.</i>	
<b>Côte de Boeuf (on the bone)</b>	11,50
from approx. 950g // per 100g	
<i>Is a double rib eye on the bone.</i>	

## WET AGED STEAK

<b>U.S. Flanksteak</b>	16,50
from approx. 350g // per 100g	
<b>U.S. Rib Eye</b>	49,90
300g	

## DESSERT EUR

<b>Warm chocolate cake</b>	
raspberry sorbet   crumble	
caramelized nuts	12,00
<b>New York Cheesecake</b>	
vanilla ice cream   blueberries	
caramel cream	12,00
<b>Champagner ice cream</b>	
filled up with champagne	13,00

## STARTER EUR

<b>Walter's garlic bread</b>	5,50
<b>Beef tea (consommé)</b>	
port wine   vegetables   dry aged fillet	12,50
<b>Burrata</b>	
rocket salad   cherry tomatoes   balsamic	14,90
<b>Gambas al ajillo (5 Stück)</b>	
herb   chili   garlic	17,90   *+5,90
<b>Classic caesar salad</b>	14,50
with crispy bacon	+4,50   *+4,50
<b>Hand Cut Steak Tatar</b> dry aged beef 80g	
pumpernickel   quail egg	19,50   *+8,50
<b>Pharmacy's carpaccio</b>	
dry aged fillet   olive oil   parmesan   rocket	17,90   *+5,90

<b>Pan-fried duck liver 80g</b>	
brioche   onion chutney   sea salt	26,00   *+15,90

## MAIN COURSE EUR

For The Veggi Lover's...



<b>Truffle tagliarini</b>	
fried bio mushrooms   truffle	25,00   *+4,00
<b>Tasty vegetarian meatballs</b>	
fruity tomato sauce   soûr cream   rice	23,00

**Pharmacy's burger time**

salad   tomato   cucumber   cheddar   tomato salsa	
homemade fries   mayonnaise & ketchup	
<b>with bacon</b>	+3,00

<b>Crispy chicken</b> (with avocado)	19,50
<b>Dry aged</b> 200g (with red onion confit)	22,50
<b>Beyond meat</b> 120g vegan (with avocado)	21,50

**Loin of Sylt salt marsh lamb**

green bean variation   potato gratin	
port wine jus	
1 person approx. 350g	49,00   *+29,00
2 person approx. 700g	89,00   *+58,00

**"Lippische" brown trout** fried in almond butter

potatoes in butter and rosemary	
cucumber salad	24,50   *+4,00

**Chop from the "Duroc" pork**

ratatouille   potato gratin	22,50
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**Spare ribs from pork**

BBQ-sauce   homemade fries	24,50   *+3,50
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**"Schnitzel Wiener Art"**

potato - celery - puree   side salad	24,00   *+3,00
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**Ox cheeks braised in red wine**

sous vide   creamed cabbage	
potato - celery - puree	32,00   *+11,00

**Hand cut steak tatar 160g**

dry aged beef   homemade fries   sauce béarnaise	
caviar beluga style	36,00   *+16,00

**Our classic:**

<b>Argentinian Rumpsteak</b> approx. 250g	
from Black Angus beef   herb butter	
homemade fries   salad	36,90   *+16,90

## Menu Offer

1x Starter  
1x Main Course  
1x Dessert  
**= 46,50 EURO**

The extra costs for the items with an \* are shown in the menu)

## VEGETABLES EUR

Spinach	5,00
Creamed cabbage	5,00
Braised onions (Tropea)	5,00
Green bean variation	5,50
Fried mushrooms	6,90
Mixed Leaves	8,50

## SIDE DISH EUR

<b>Homemade fries:</b>	
-Nature	4,90
-Truffle   Parmesan	8,50
<b>Potato gratin</b>	6,90
Potato - celery - puree	6,90
Baked potatoes   soûr cream	5,90
Potatoes fried in butter and rosemary	6,50
Truffle tagliarini	12,00

## SAUCES EUR

Port wine jus	6,90
Pepper sauce	5,50
Sauce Béarnaise	5,50
Herb butter	2,50
Homemade truffle mayonnaise	3,00
Homemade cola ketchup	2,00

## Wine recommendation:

<b>Rotwein</b>	<b>EUR</b>
<b>2016 Reserva</b>	0,75   49,00
LAN Rioja	
95% Tempranillo, 5% Graciano	
Spanien	
<b>Weißwein</b>	
<b>2016 Celler Masroig Les Sorts</b>	0,75   48,00
Garnacha Blanca	
Montsant   Spain	

Do you have any allergies or questions about the menu, please don't hesitate to speak with us.

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## Aperitif <sup>11</sup> EUR

Deja-Vu Tonic wine liqueur   tonic   rosemary	7,50
Lillet Wild Berry 0,2l	8,90
Gin's Berry 0,2l Gin   beery mix   honey   lemon Prosecco   rosemary	9,90
Champagner PrévotEAU – Perrier	12,00
Aperol Spritz 0,2l	8,90
Hugo 0,2l	8,50

## Driver aperitif

The Basil 0,33l basil-lemon-lemonade	6,80
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## Soft drinks

Natural lemonades	
Curiosity Cola <sup>1,2</sup>	0,275l   4,80
Victorian Lemonade	0,275l   4,80
Selters Medium/Still	0,25l   2,90
Selters Medium/Still	0,75l   7,20
Van Nahmen	
Apple juice	0,25l   4,80
Rhubarb nectar as Schorle	0,25l   4,80 0,5l   7,20
Thomas Henry <sup>11</sup>	
Ginger Ale	0,2l   4,00
Bitter Lemon <sup>2</sup>	0,2l   4,00
Tonic Water	0,2l   4,00
Pepsi MAX	0,2l   3,60

## Time for a beer<sup>11</sup>

From the barrel	
Radeberger Pilsener	0,3l   4,20 0,4l   5,80
Walter's BIO Landbier	0,3l   4,40 0,4l   5,80
„Das Helle“ von Tilmans	0,5l   6,30
Aecht Schlenkerla Rauchbier	0,5l   6,00
„Der Weizen“ von Tilmans	0,5l   7,20
<b>Alcohol free beer</b>	
Ü NN IPA „Über Normal Null“	0,33l   4,20
„Mit ohne“ Weizen von Tilman	0,5l   7,00

## Coffee specialties & Tea<sup>1</sup> EUR

Espresso-Caffe Allégretto	
Café Creme	3,60
Espresso	3,10
Espresso Doppio	4,20
Cappuccino	4,30
Tee by Ronnefeld	4,00
Darjeeling Summer Gold   English Breakfast   Green Dragon   Morgentau   Refreshing Mint   Cream Orange   Fruity Camomile   Sweet Berries	

## Spirits<sup>11</sup>

<i>Fine fruit spirits</i>	2cl	4cl
Cherry spirit Morand	4,00	8,00
Lime spirit Hiebel	8,50	16,00
Mirabelle plum spirit Faude	4,00	8,00
Williams Christ Nusbaumer	4,60	8,80
Blood orange spirit Faude	8,50	16,00
Quince spirit Nusbaumer	5,00	10,00
Hazelnut spirit Vallendar	7,50	15,00
Raspberry spirit Hiebel	4,00	8,00
Apple spirit Morand	4,00	8,00

## Gin

<i>Germany</i>		4cl
Monkey 47 47% VOL		11,00
The Duke Gin 45% VOL		10,00
<i>England</i>		
Tanqueray NO. Ten 47,3% VOL		9,00
Bombay Sapphire 40% VOL		8,00
<i>Scotland</i>		
Hendrick Gin 44% VOL		9,50
Isle of Harris Gin 45% VOL		12,50

## France

Citadelle 44% VOL		8,00
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## Spain

Gin Mare 47% VOL		11,00
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## Vodka<sup>11</sup>

42 Below 40% VOL		4cl 6,50
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## Cognac<sup>11</sup>

Remy Martin VSOP 40% VOL		4cl 9,00
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## Whisky<sup>11</sup> EUR

<i>Single Malt Scotch</i>		4cl
Glenfiddich Projekt XX 47% VOL		15,00
Glenfiddich Solera 15 YO 40% VOL		11,00
Glenfiddich 18 YO 40% VOL		19,00
Glenfiddich 21 YO 40% VOL		26,00
Glenfiddich IPA Experiment 43% VOL		15,00
Glenfiddich 12 YO 40% VOL		9,00
The Dalmore 15 YO 40% VOL		11,00

## Islay

Lagavulin 16 YO 43% VOL		15,00
Laphroig 10 YO 40% VOL		11,00
Bunnahabhain 12 YO 46,3% VOL		15,00

## Island

Talisker Storm 45,8% VOL		11,00
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## Blended Irish Whiskey

Tullamore Dew 12 YO 40% VOL		9,50
Jameson 40% VOL		6,00

## Single Malt Irish Whiskey

Bushmills 10 YO 40% VOL		9,00
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## Kentucky Straight Bourbon

Markers Mark 45% VOL		6,00
Evan Williams 43% VOL		6,00
Jack Daniels 40% VOL		6,00

## Rum<sup>11</sup>

		4cl
Bacardi Añejo Cuatro 4 YO		6,50
Havanna Club 7 YO 40% VOL		8,00
Botucal		8,00
Don Papa 40% VOL		9,00

## Plantation Barbados XO

20 YO Anniversary 40% VOL		9,00
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## Herbs<sup>11</sup>

		2cl
Ramazzotti		4,50
Averna		4,50
Walters Special		5,00