

STARTER EUR

Baguette der Bäckerei Simon 2 different side dishes I olive oil	6,6
Burrata rocket salad I cherry tomatoes I balsamic	17,8
Gambas al ajillo (5 Stück) herb I chili I garlic	20,9 I *+4,3
Carpaccio of salmon and halibut In the nigiri leaf I lemon I olive oil I sea salt flakes I pink pepper	20,9 I *+4,3
Pharmacy's carpaccio dry aged beef I olive oil I parmesan I rocket	19,5 I *+3,3
Hand Cut Steak Tatar 80g dry aged beef I pumpernickel I quail egg	20,9 I *+4,3
Beef tea port wine I vegetables I dry aged beef	12,5
Lobster bisque from roasted lobster shells I cream I white wine	14,5
Mixed leaves "Pharmacy" Classic caesar salad	11,5 14,9

Optional with:

with crispy bacon	+4,8 I *+4,8
with Kikok chicken from "Borgmeier"	+9,5 I *+9,5

Mixed appetizer
burrata I grilled vegetables I rocket I
Pharmacy's carpaccio I prawns

1 Person	21,5 I *+4,5
2 Person	34

In the Special menu, you can only book the starter variation for 1 person.

MENU DELUXE

**Starter & Main course &
Dessert = 49,5 €** (The extra costs for the
items with an * are shown in the menu)

MAIN COURSE EUR

Dry Aged Pharmacy Burger 200g salad I tomato I cucumber I red onion confit I handmade fries I mayonnaise & ketchup with bacon	24,5 +3,3
Dry Aged Pharmacy Cheese Burger 200g salad I tomato I cucumber I cheddar I red onion confit I handmade fries I mayonnaise & ketchup with bacon	26,9 +3,3
Crispy Kikok Burger (Chicken from Borgmeier PAderborn) salad I tomato I cucumber I cheddar I avocado I tomato salsa I handmade fries I mayonnaise & ketchup with bacon	23,5 +3,3
Beyond Meat Burger 120g vegan salad I tomato I cucumber I cheddar I avocado I tomato salsa I handmade fries I mayonnaise & ketchup 	23,9
Fish & Chips Pharmacy Style baked fillets from "Steinköhler" I handmade fries I remoulade	26,5
"Lippische" brown trout fried in almond butter potatoes in butter and rosemary I cucumber salad	26,9
Ox cheeks braised in red wine sous vide gegart I creamed cabbage I potato - celery - puree	31,9 I *+5

Our classic:
Rumpsteak
(Uruguay- 120 days of grain feeding)
Black Angus I 200g I herb butter I
handmade fries I salad


37,9 I *+12

Spare ribs from pork ca.500g (1 rib)
BBQ-sauce I handmade fries

26,5

"Wiener Schnitzel" (calf)
potato - cucumber salad I cranberries

34,9 I *+5

Tagliatelle
fried mushrooms I cherry tomatoes I
parmesan foam 
+fried king prawn (3)

20,9
+9,9

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 am Knochen from approx. 300g – 450g // per 100g <i>Cut from the prime rib, also known as Entrecôte.</i>	13,9
Rib Eye am Knochen from approx. 300g – 600g // per 100g <i>The steak with the juicy fat eye and a strong marbling.</i>	13,9
T-Bone am Knochen from approx. ca. 750g // per 100g <i>The bone in the middle gives the rump steak and fillet additional flavor aromas.</i>	13,9
Porterhouse am Knochen from approx. ca. 950g // per 100g <i>T-bone steak with a higher fillet content.</i>	14,9
Filet Steak - From Uruguay- 120 days of grain feeding - Black Angus I 200g	42,5
Rib Eye - From Uruguay- 120 days of grain feeding - Black Angus I 300g	42,5
Flanksteak - From Australia - 120 days of grain feeding - from approx. 350g // per 100g	17,5

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.

VEGETABLES EUR

Spinach	6,5
Creamed cabbage	6,5
Green bean variation	6,9
Fried mushrooms	7,6
Braised onions (Tropea)	5,1

SIDE DISH EUR

Walter's garlic baguette	5,5
Handmade fries	
-Nature	6,6
-Truffel I Parmesan	8,5
Potatoes fried in butter and rosemary	6,5
Potato gratin	6,9
Potato - celery – puree	6,9
Baked potatoes I soûr cream	7,6

SAUCES EUR

Port wine jus	6,9
Pepper sauce	5,8
Herb butter	2,8
Mayonnaise	2,2
BBQ sauce	3,5
Homemade truffle mayonnaise	3,8
Homemade cola ketchup	2,2

DESSERT EUR

Warm chocolate cake raspberry sorbet I crumble I caramelized nuts	12
New York Cheesecake vanilla ice cream I blueberries I caramel cream	12
Champagner sorbet filled up with champagne	14



Aperitif EUR

Déjà-Vu Tonic ^{1,11} wine liqueur tonic rosemary	8,5
Déjà-Vu Spice Root ^{1,11} wine liqueur lime juice ginger beer	
Déjà-Vu Wild Berry ^{1,11} wine liqueur wildberry	
Lillet Wild Berry ^{1,2,3,n}	0,2l 9,5
Aperol Spritz ^{1,11,5,n}	0,2l 9,5
Hugo ³	0,2l 9,5
Champagner PrévotEAU – Perrier ²	14

The Basil ^{1,3} -Alcohol free- basil-lemon-lemonade	0,33l 6,8
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Wine

● 2022 Weißburgunder & Chardonnay Winery Manz, Rheinhessen	0,2l 8,9 0,75l 39
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● 2022 Kerner & Riesling Winery Manz, Rheinhessen	0,2l 8,9 1l 36
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● 2022 Grauburgunder trocken Winery Geisser, Süd-Pfalz	0,2l 8,9 0,75l 32
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● 2022 Grauburgunder Reserve Winery Full, Molsheim	0,2l 8,9 0,75l 29
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● 2020 Saigner Rosé Winery Lergenmüller, Pfalz	0,2l 8,9 0,75l 32
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● 2018 Rioja Crianza, Tempranillo Winery LAN, Rioja	0,2l 11,2 0,75l 42
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● 2018 Vestigo Montepulciano d' Abruzzo DOP Winery Venea, Abruzzo	0,2l 9,8 0,75l 39
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Wine vom Château de la Grave | France

● 2022 VILLA IDA VIN BLANC Amphobe	0,2l 9,5 0,75l 38
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● 2021 ROUGE TERRE Bio	0,2l 9,8 0,75l 32
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● 2022 VILLA IDA VIN ROSE	0,75l 38
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2022 VILLA IDA VIN ORANGE	0,75l 59
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PET NAT vom Château de la Grave | Frankreich

2021 LES CHOSES QUI Pétillant (Schaumwein) ROSÉ	0,75l 36
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Coffee specialties & tea EUR

Espresso-Caffe Allégretto ¹⁰	
Café Creme ¹⁰	3,6
Espresso ¹⁰	3,1
Doppelter Doppio ¹⁰	4,2
Cappuccino ^{10,g,p}	4,3
Tee 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

Selters Medium/Still	0,25l 3,2
Selters Medium/Still	0,75l 7,5

Van Nahmen	
Appel juice	0,25l 4,8
Appel juice with water	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
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„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



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 ^l	9
Bombay Sapphire 40% VOL ^l	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 Chateau du Breuil 8 YO ^{1,2,g,p}	9
Remy Martin VSOP 40% VOL ⁿ	9
Metaxa 12 Sterne ^{2,g,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

<i>Plantation Barbados XO</i>	
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
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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