

## STARTER

EUR

Walter's garlic bread -from the bakery Simon; Löhne-	5,50
Beef tea port   vegetables   dry aged fillet	13,00
Burrata rocket salad   cherry tomatoes   balsamic vinegar	14,90
Gambas al Ajillo	17,90   *+5,90
Classic Cesar Salad - crispy bacon	14,50 +4,50   *+4,50
Hand Cut Steak Tatar 80g   dry aged beef   pumpernickel   quail egg	19,50   *+8,50
Pharmacys Carpaccio dry aged filet   olive oil   parmesan   Amalfi-lemon	17,90   *+5,90
Pan-fried duck liver 40g   brioche   onion chutney   sea salt	20,90   *+9,90

## MAIN COURSE

EUR

For 2 person Loin of Sylt salt marsh lamb approx. 700g   beans   potato gratin   port wine jus	74,80   *+19,40 p.P.
Chicken Burger avocado   salad   tomato   cheddar   tomato salsa   Walter's Fries nature	20,50
Beyond Meat Burger (vegan) 120g   avocado   tomato   salad   tomato salsa   Walter's Fries nature	21,50
PW-Dry Aged Burger 200g   cucumber   tomato   salad   cheddar   red onion confit   Walter's Fries nature with bacon	22,50 +3,00   *+3,00
Chop from the Duroc pork fried potatoes   creamed cabbage	23,00
Hand Cut Steak Tatar 160g   dry aged beef   Walter's Fries nature   sauce béarnaise   caviar beluga style	35,00   *+16,00
<b>Our Classic:</b> Rumpsteak from Black Angus 250g   Walter's Fries nature   herb butter	34,90   *+14,90

### For The Veggi Lover's...



Baked potatoes Florentin poached eggs   sauce béarnaise   truffle   spinach	23,00
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## DESSERT

EUR

Warm chocolate cake homemade nougat ice cream	12,00
New York Cheese Cake Blueberries   vanilla ice cream	12,00
Champagner sorbet filled up with champagne	13,00



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

We are happy to offer you a wide range of cocktails and wines which correspond well to your chosen meal.

We wish you an enjoyable stay and a culinary experience.

„**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 filet matures 12 days.

### UPGRADE YOUR CUT:

	EUR
Pan-fried duck liver	
2 cut	19,00
4 cuts	35,00

### DRY AGED CUTS

EUR

Fillet of beef 200g	45,50
Short Loin (on the bone) from approx. 300g – 450g // per 100g	15,50
Rib Eye (on the bone) from approx. 300g – 600g // per 100g	15,50
T-Bone (on the bone) from approx. 750g // per 100g	12,50
Porterhouse (on the bone) from approx. 950g // per 100g	13,90
Côte de Boeuf (on the bone) from approx. 950g // per 100g	12,50

### WET AGED STEAK

EUR

U.S. Flanksteak from approx. 350g // per 100g	13,50
U.S. Rib Eye 300g	49,90

## Menu Offer

1x Starter  
1x Main Course  
1x Dessert  
**= 44,50 EURO**

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

## VEGETABLES

EUR

Spinach	4,90
Creamed cabbage	4,90
Braised onions	4,90
Fried mushrooms	5,90
Mixed Leaves	8,50

## SIDE DISH

EUR

Walters Fries: -Nature	4,90
-Truffle   Parmesan	7,90
Truffled mashed potatoes	7,90
Baked potatoes   soûr cream	5,90
Fried potatoes   bacon   onions	5,90

## SAUCES

EUR

Truffle jus	6,90
Pepper sauce	5,50
Sauce Béarnaise	5,50
Herbs butter	2,50
Homemade truffle mayonnaise	2,50
Homemade cola ketchup	2,00

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

### Your hosts from the Lippischer Hof!

You always want to stay up to date?

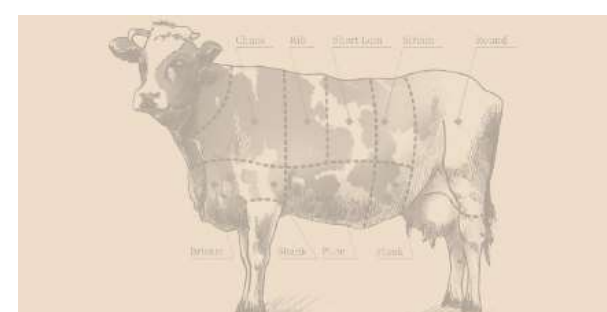
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### Wine recommendation for Steak: red wine

2020 Custoza DOC  
Winery Cavalchina / Venetien 0,75l | 35,00

Rosé  
2021 Château de Láuérade  
Cote de Provence | France 0,75l | 36,00





**Aperitif <sup>11</sup>** **EUR**  
Lillet Wild Berry 0,2l 8,90

Gin's Berry 0,2l 9,90  
Gin | Beerenmix | honey | lemon  
Prosecco | rosemary

Mandarine Napoleon Royal 0,2l 15,00  
Mandarine Napoleon | Champagner | Orange | Rosmarin

Prosecco Scavi & Ray 6,50

Champagner PrévotEAU – Perrier 12,00

Aperol Spritz 0,2l 8,90

Campari Soda | Orange 0,2l 8,00

Hugo 0,2l 8,50

**Driver Aperitif**  
The Basil 0,33l 6,80  
Basilikum-Zitronen-Limonade

**Soft drinks** **EUR**  
Natürliche Limonaden-  
Curiosity Cola<sup>1,2</sup> 0,275l | 4,80  
Rose Lemonade 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  
Apfelsaft 0,25l | 4,80  
Rhabarbernektar 0,25l | 4,80  
als Schorle 0,5l | 7,20

Thomas Henry  
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>**  
Vom Fass  
Radeberger Pilsener 0,3l | 4,20  
0,4l | 5,80

Walter's BIO Landbier 0,3l | 4,40  
0,4l | 5,80

Krombacher Pils 0,33l | 3,90  
„Das Helle“ von Tilmans 0,5l | 6,30  
Aecht Schlenkerla Rauchbier 0,5l | 6,00  
Hopfenstopfer Citra Ale 0,33l | 4,20  
„Der Weizen“ von Tilmans 0,5l | 7,20

**Alcohol free beer**  
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 3,60  
Café Creme 3,60  
Café Creme entkoffeniert 3,90  
Milchkaffee 3,10  
Espresso 4,20  
Doppelter Espresso 4,40  
Latte Macchiato 4,30  
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>** **EUR**  
Edelobstbrände 2cl 4cl  
Kirschbrand Morand 4,00 8,00  
Limettengeist Hiebel 8,50 16,00  
Mirabellenbrand Faude 4,00 8,00  
Williams Christ Nusbaumer 4,60 8,80  
Blutorangengeist Faude 8,50 16,00  
Quittenbrand Nusbaumer 5,00 10,00  
Haselnussgeist Vallendar 7,50 15,00  
Himbeergeist Hiebel 4,00 8,00  
Apfelgeist Morand 4,00 8,00

**Gin** 4cl  
Deutschland  
Monkey 47 47% VOL 11,00  
The Duke Gin 45% VOL 10,00  
England  
Tanqueray NO. Ten 47,3% VOL 9,00  
Haymans London Dry Gin 47% VOL 8,00  
Sipsmith London Dry Gin 41,6% VOL 9,00  
Bombay Sapphire 40% VOL 8,00

Schottland  
Hendrick Gin 44% VOL 9,50  
The Botanist Islay Dry Gin 46% VOL 8,00  
Isle of Harris Gin 45% VOL 12,50

Frankreich  
Citadelle 44% VOL 8,00  
G-Vine 44% VOL 9,00

Spanien  
Gin Mare 47% VOL 11,00

**Vodka<sup>11</sup>** 4cl  
Absolut 40% VOL 5,00  
Green Mark 38% VOL 6,50

**Cognac<sup>11</sup>** 4cl  
Remy Martin VSOP 40% VOL 9,00  
Hennessy XO 40% VOL 25,00

**Whisky<sup>11</sup>** **EUR**  
Single Malt Scotch 4cl  
Speyside  
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  
Ardberg 10 YO 46% VOL 11,00  
Bowmore 12 YO 40% VOL 9,00  
The Classic Laddie 50% VOL 15,00  
Bruichladdich Octomore 5 YO 57% VOL 19,00  
Lagavulin 16 YO 43% VOL 15,00  
Laphroig 10 YO 40% VOL 11,00  
Bunnahabhain 12 YO 46,3% VOL 15,00

Inseln  
Jura Supersition 43% VOL 9,00  
Jura Origin 10 YO 40% VOL 9,00  
Highland Park 12 YO 40% VOL 11,00  
Talisker Storm 45,8% VOL 11,00

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

Kentucky Straight Bourbon  
Bulleit Bourbon 45% VOL 6,00  
Markers Mark 45% VOL 6,00  
Wild Turkey 40,5% VOL 6,00  
Evan Williams 43% VOL 6,00  
Jack Daniels 40% VOL 6,00

Single Grain Whisky Südafrika  
Bains Cape Mountain 40% VOL 9,00

**Rum<sup>11</sup>** 4cl  
Bacardi Gold 37,5% VOL 6,00  
Havanna Club 7 YO 40% VOL 8,00  
Havanna Club 3 YO 40% VOL 6,00  
Ron Varadero Oro 5 YO 38% VOL 8,00  
Plantation Barbados XO  
20 YO Anniversary 40% VOL 9,00  
Plantation Barbados XO  
15 YO Anniversary 42,8% VOL 9,00  
Ron Milonario XO  
Reserva Especial 40% VOL 9,00  
Clement Rhum Vieux VSOP 40% VOL 17,00  
Karukera Rhum Vieux  
Reserva Speciale 46,3% VOL 12,00

**Herbs<sup>11</sup>** 2cl  
Fernet Branca | Menta 5,00  
Ramazzotti 4,50  
Jägermeister 4,50  
Averna 4,50  
Walters Special (im Reagenzglas serviert) 5,00