

Our winter gourmet menu

I

Appetizer

salmon carpaccio with radish vinaigrette

11.50

II

soup

Cream soup of mushroom Walkmühler stile

7, 50

main course

Pike perch fillet roasted on skin with ginger butter

vegetables & potato

25.00

or

pheasant breast in cranberry cream

With mashed potato & champagne white cabbage

25.50

or

vegetable variety with baked truffle cheese

19.50

IV

DolceCreme Brulee

8.50

Whole menu for person 43.00

Our wine recommendation of the menu:

White wine: Riesling

29.50

Red wine: Primitivo Puglia

27.00

Buon appetito!



Appetizer

6 fresh Irish oysters with glass sparkling wine 19.50

Vitello Tonnato veal slice 9.50
with tuna cream & capers

Walkmühlen-Trio 14.50
Beef filet carpaccio -Vitello Tonnato Mozzarella Caprese

Sheep cheese from the oven in parchment paper 9.50
with herbs & vegetables

Fresh wild mushrooms from region 12.50
topped with onions

Salad

as an appetizer or main course

Buffalo mozzarella caprese with tomatoes 10.50 / 15.50

Insalata con funghi misti 12.50 / 17.50
with winter mushrooms & caramelized walnuts

Picando con miele 11.50 / 15.50
Goat's cheese in honey-balsamic sauce on a salad

Soup

Beef broth with marrow dumplings 6.50

pumpkin soup with pumpkin seeds & cream 6.50

Pasta

- Spaghetti in Parmesan form panned* 17.50
with wild mushrooms and chicken fillet or vegetarian
- Linguine alla Siciliana* 17.90
with fish fillets in sicilian.Herbs and light tomato cream
- Fusilli Palermitana with zucchini-honey-balsamic* 13.50
& Sicilian pepper-pecorino cheese
- Spaghetti with black truffles* 22.50
and wild mushrooms in parmesan plate

Fish

- salmon fillet Italian style* 22.50
with herbs, white wine, vegetables & potato cooked in oven
- Pike perch filet al'Cartoccio in foil bag* 25.00
with potatoes and vegetables white wine
- Dorade brass from the grill* 25.00
with butter potatoes and salad
- Sole in butter Mill Art* 34.50
with butter potatoes & salad

We fillet every fish according to your request

Meat

<i>Chicken fillet in fig sauce</i>	19.50
<i>served with rösti-potatoes and vegetables</i>	
<i>Pork filet topped with truffle cheese</i>	25.50
<i>on vegetables and potatoes</i>	
<i>Argent. rumpsteak ca. 250g grilled</i>	27.50
<i>garnished with herb butter croquettes and salad</i>	
<i>Wiener-Schnitzel</i>	21.50
<i>served with french fries and salad</i>	
<i>braised veal cheeks in calvados cream</i>	25.50
<i>served with vegetables</i>	
<i>veal kidney in port wine cream</i>	24.50
<i>Potato & salad</i>	
<i>Meat plate for two</i>	45.00
<i>Various meat delicacies "Chef-Art"</i>	
<i>with side dishes and creams</i>	

Children's

<i>Veal escalopes with French fries</i>	9.50
<i>Salmon or brass filet with boiled potatoes</i>	9.50
<i>Spaghetti in butter or tomato sauce</i>	5.00
<i>Portion of French fries or salted potatoes</i>	4.00
<i>A choice of ice cream</i>	2.50

You can have any dish as a child or senior's portion. Contact us.

Desserts

<i>Tirami Sú</i>	6.50
<i>Panna Cotta with raspberry sauce</i>	6.50
<i>Vanilla ice cream with hot raspberries cream</i>	9.00
<i>Fresh figs with walnut eis and San Marzano liquor</i>	12.50
<i>Crème brûlée garnished with fruit</i>	7.50
<i>Mixed eis choise with cream</i>	6.50
<i>Composizione "Walkmühle"</i>	9.50
<i>Small portioned sweets from the house</i>	

Our desserts are garnished with fresh fruit

Buon appetito!