

Menu

Carousel - Early Year - Gourmet - Menu

AMUSE-BOUCHE

I

Soup

POTATO CREAM SOUP WITH TRUFFLES 

II

Starter

GOAT CHEESE CANDIED AT THE TABLE 

on top of beetroot carpaccio

III

Main course

ARGENTINIAN ENTRECÔTE FROM GRILL

trached, with herb butter and himalayan salt

on top of celery - mashed potatoes

or

PULPO GALEGA

Oktopus on top of vegetable medley & potatoes

or

SPAGHETTI FROM PARMESAN LOAF 

with seasonal mushrooms flambéed with grappa

IV

Dolce

COMPOSIZIONE DELLA CASA 

variation of homemade desserts


Menu without wine - 52,-

Menu with accompanying wines - 63,-

Walbecker – Asparagus

Delicious asparagus from the region

Each portion contains approx. 420g cooked Walbecker asparagus served with hollandaise, melted butter & parsley potatoes

CLASSICALLY COOKED 	20,50
WITH MIXED HAM	27,50
WITH WIENER-SCHNITZEL FROM CALF	29,50
WITH SALMON FILET	28,50
WITH PICKLED SALMON	26,50

Also try:

SOUP: ASPARAGUS CREAM SOUP 	7,50
SALAD: ASPARAGUS ON THE ITALIAN SEASONAL SALAD	15,50
STARTER: ASPARAGUS WITH HAM OR WITHOUT  GRATINATED WITH PARMESAN	15,50
PASTA: PENNE WITH ASPARAGUS AND HAM A LA CRÈME	15,50
PIZZA: WITH ASPARAGUS, PARMESAN & HOLLANDAISE 	14,50
MEAT: ARGENTINIAN BEEF STEAK FROM GRILL WITH ASPARAGUS	33,00

Starters

Antipasti

6 IRISCH ROCK OYSTERS

with black bread

20,00

WALKMÜHLE-TRIPLET

Carpaccio di Manzo - Vitello Tonnato - Mozzarella Caprese

14,50

ARGENTINIAN BEEF CARPACCIO

served with rocket and parmesan

14,00

VITELLO TONNATO OF CALF

cooked pink and served with homemade tuna sauce

12,00

CANDIED GOAT CHEESE

on top of beetroot carpaccio, with nut honey flambéed at the table

14.00

Salad as main course

MOZZARELLA-CAPRESE

buffalo-mozzarella on top of tomatoes and basil

14,50

INSALATA CON SALMONE

salmon stripes on the salad bouquet

17,50

Soups

TRADITIONAL GERMAN BEEF BROTH

seasoned with marrow dumplings and fine herbs




7,00

PUMPKIN CREAM SOUP



8,50

Pasta

FETTUCCINE WITH BLACK TRUFFLES 	21,50
<i>ribbon pasta with noble and seasonal mushrooms served in a parmesan nest</i>	
PENNE CON FILETTO	18,50
<i>with beef fillet tips, mushrooms & gorgonzola</i>	
FETTUCCINE SALMONE	16,90
<i>ribbon pasta in lobster sauce with salmon strips & rocket salad</i>	
SPAGHETTI ALLA SICILIANA	18,00
<i>with fish fillets in tomato-olive-herb sauce</i>	
PENNE ALLA PALERMITANA 	13,50
<i>with zucchini, seed mixture, pepper and pecorino cheese in honey balsamic sauce</i>	
CANNELLONI SPINACI 	14,50
<i>Homemade cannelloni with spinach and gorgonzola filling, au gratin</i>	
LASAGNE AL SALMONE	14,50
<i>Homemade salmon lasagna with spinach in lobster sauce</i>	

*We are also happy to prepare the dishes
with gluten-free pasta.*

Fish

Pesce

ZUPPA DI PESCE ALLA SICILIANA

*Hearty Sicilian-style fish soup with fine fish fillets,
seasonal seafood & croutons*

21,00

DORADE ROYAL AS A WHOLE FROM GRILL

Mediterranean sea bream with pasta "Aglio e Olio" & seasonal salad

26,00

LOUP DE MER FILET "AL CARTOCCIO"

with a variety of vegetables & potatoes steamed in foil

26,00

SALMON FILLET FRIED ON CHILI MANGO SAUCE

with vegetable risotto

23,50

WHOLE SOLE "MÜLLERIN ART"

Catch from the Atlantic, with buttered potatoes & seasonal salad

39,50

NOBLE FISH PLATE "WALKMÜHLE"

*Various seasonal noble fish fillets for 2 people
with basil mashed potatoes & oven vegetables*

49,00

*At the fish counter you will find the fish
in whole, which will be prepared for you*

Meat

Carne

TOURNEDOS FROM THE ARG. GRILLED BEEF FILLET <i>with porcini mushroom sauce, served on red cabbage potato pancakes</i>	32,00
RUMPSTEAK AL ERBE DI ARGENTINA FROM GRILL <i>with Bernaise sauce, served with french fries and salad</i>	30,50
WIENER TAFELSPITZ <i>beef with soup greens, potatoes and vegetables, apple and horseradish</i>	24,50
SCALOPINA AL MARSALA <i>Pork fillet in Marsala sauce served with croquettes and salad</i>	24.50
WIENER SCHNITZEL WITH HERB DIP <i>breaded veal escalope served with French fries & salad</i>	23,50
BRAISED VEAL CHEEKS <i>in port wine jus with mashed potatoes & vegetables</i>	24,50
VEAL LIVER WITH SAGE BUTTER <i>on mashed potatoes with salad variation</i>	23,50
CARNE MISTO FOR TWO "CHEF ART" <i>Meat platter for 2 people with extra sauce, hash browns & oven vegetables</i>	49,00

*Feel free to ask us about the special types of meat
for "Beef-Grill" preparation*

Pizza

Classic Italian pizza from the stone oven

MARGHERITA SPECIALE

Tomato, buffalo mozzarella, basil

12,50

NUNZIELLA

Ham & Mushrooms

12,00

VEGETARIANA

Various types of vegetables

12,50

MARCELO MASTROIANNI

Tuna & Onions

12,00

GAMBERETTI

Crabs, Garlic & Herbs

14,50

LINO VENTURA

Parma ham & arugula

14,50

DIAVOLO

Fresh peppers & pepperoni

10,50

QUATTRO STAGIONI

Ham, mushrooms, tuna & peppers

13,50

SALMONE

Salmon strips & spinach

13,90

TARTUFATA

Truffle cheese, cherry tomatoes & rocket

14,90

BIANCA E FORMAGGI

4 types of cheese without tomato sauce

14,50

Dessert

Homemade sweets 

CRÈME BRÛLÉE

Traditional French dessert made from egg yolk, cream & sugar 9.50

TIRAMISU

Homemade biscuit cake flavoured with coffee and amaretto 7,00

PANNA COTTA MIT RASPBERRY SAUCE

Vanilla pudding from the Italian cuisine 7,00

ZITRONENSORBET WITH VODKA

Sgroppino from Venice topped up with Prosecco 9.00

VANILLA ICE CREAM WITH HOT RASPBERRIES

alternatively with hot cherries or chocolate sauce 8.50

WALNUT ICE CREAM

on fresh figs with San Marzano liqueur 8.50

CASSATA SICILIANA

Homemade ice cream with port wine cherries 9,50

COMPOSIZIONE „WALKMÜHLE“

Mixed house desserts 10.50

Our desserts are garnished with fresh fruit

Goose - & wild meat

FOIE GRAS

fried with apples & calvados on a salad bouquet

17,90

ROAST GOOSE LEGS

with chestnut sauce, stewed apple, red cabbage, potato dumplings

28,50

MIXED ROAST GOOSE

with chestnut sauce, stewed apple, red cabbage, potato dumplings

29,50

ROAST GOOSE BREAST

with chestnut sauce, stewed apple, red cabbage, potato dumplings

30,50

WHOLE GOOSE (PRE-ORDER 1 DAY AHEAD)

approx. 5 KG. for 4 persons with side dishes

160,00

SADDLE OF VENISON IN CRANBERRY SAUCE

with croquettes, stuffed fruits & chanterelles

35,00