

# 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

**ZANDER FILET POACHED IN SPARKLING WINE**

*on top of vegetable medley & baby potatoes*

or

**SPAGHETTI FROM PARMESAN LOAF**

*with seasonal mushrooms flambéed with grappa* 

IV

Dolce

**COMPOSIZIONE DELLA CASA** 

*variation of homemade desserts*

*Menu without wine - 45,-*

*Menu with accompanying wines - 59,-*

# Starters

Antipasti

## **6 IRISCH ROCK OYSTERS**

*with black bread*

17,50

## **WALKMÜHLE-TRIPLET**

*Carpaccio di Manzo - Vitello Tonnato - Mozzarella Caprese*

13,50

## **ARGENTINIAN BEEF CARPACCIO**

*served with rocket and parmesan*

13,00

## **VITELLO TONNATO OF CALF**

*cooked pink and served with homemade tuna sauce*

11,00

## **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*

16,50

# Soups

## **TRADITIONAL GERMAN BEEF BROTH**

*seasoned with marrow dumplings and fine herbs*

6,50

## **POTATO CREAM SOUP WITH TRUFFLES** 🌿

8,00

# 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* 24,50

## **MIXED ROAST GOOSE**

*with chestnut sauce, stewed apple, red cabbage, potato dumplings* 25,50

## **ROAST GOOSE BREAST**

*with chestnut sauce, stewed apple, red cabbage, potato dumplings* 28,50




## **WHOLE GOOSE (PRE-ORDER 1 DAY AHEAD)**

*approx. 5 KG. for 4 persons with side dishes* 140,00

## **SADDLE OF VENISON IN CRANBERRY SAUCE**

*with croquettes, stuffed fruits & chanterelles* 35,00

# Pasta

<b>FETTUCCINE WITH BLACK TRUFFLES</b> 	19,50
<i>ribbon pasta with noble and seasonal mushrooms served in a parmesan nest</i>	
<b>PENNE CON FILETTO</b>	17,50
<i>with beef fillet tips, mushrooms &amp; gorgonzola</i>	
<b>FETTUCCINE SALMONE</b>	16,90
<i>ribbon pasta in lobster sauce with salmon strips &amp; rocket salad</i>	
<b>SPAGHETTI ALLA SICILIANA</b>	17,50
<i>with fish fillets in tomato-olive-herb sauce</i>	
<b>PENNE ALLA PALERMITANA</b> 	13,50
<i>with zucchini, seed mixture, pepper and pecorino cheese in honey balsamic sauce</i>	
<b>CANNELLONI SPINACI</b> 	13,00
<i>Homemade cannelloni with spinach and gorgonzola filling, au gratin</i>	
<b>LASAGNE AL SALMONE</b>	13,50
<i>Homemade salmon lasagna with spinach in lobster sauce</i>	

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



**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*

25,00

**LOUP DE MER FILET "AL CARTOCCIO"**

*with a variety of vegetables & potatoes steamed in foil*

25,00

**SALMON FILLET FRIED ON CHILI MANGO SAUCE**

*with vegetable risotto*

22,50

**WHOLE SOLE "MÜLLERIN ART"**

*Catch from the Atlantic, with buttered potatoes & seasonal salad*

34,50

**NOBLE FISH PLATE "WALKMÜHLE"**

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

47,00

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








<b>TOURNEDOS FROM THE ARG. GRILLED BEEF FILLET</b> <i>with porcini mushroom sauce, served on red cabbage potato pancakes</i>	29,00
<b>RUMPSTEAK AL ERBE DI ARGENTINA FROM GRILL</b> <i>with Bernaise sauce, served with french fries and salad</i>	27,50
<b>WIENER TAFELSPITZ</b> <i>beef with soup greens, potatoes and vegetables, apple and horseradish</i>	23,50
<b>SCALOPINA AL MARSALA</b> <i>Pork fillet in Marsala sauce served with croquettes and salad</i>	24.50
<b>WIENER SCHNITZEL WITH HERB DIP</b> <i>breaded veal escalope served with French fries &amp; salad</i>	21,50
<b>BRAISED VEAL CHEEKS</b> <i>in port wine jus with mashed potatoes &amp; vegetables</i>	23,50
<b>VEAL LIVER WITH SAGE BUTTER</b> <i>on mashed potatoes with salad variation</i>	22,50
<b>CARNE MISTO FOR TWO "CHEF ART"</b> <i>Meat platter for 2 people with extra sauce, hash browns &amp; oven vegetables</i>	47,00

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

# Pizza

Classic Italian pizza from the stone oven

<b>MARGHERITA SPECIALE</b> 	12,50
<i>Tomato, buffalo mozzarella, basil</i>	
<b>NUNZIELLA</b>	10,50
<i>Ham &amp; Mushrooms</i>	
<b>VEGETARIANA</b> 	11,50
<i>Various types of vegetables</i>	
<b>MARCELO MASTROIANNI</b>	11,00
<i>Tuna &amp; Onions</i>	
<b>GAMBERETTI</b>	14,50
<i>Crabs, Garlic &amp; Herbs</i>	
<b>LINO VENTURA</b>	14,50
<i>Parma ham &amp; arugula</i>	
<b>DIAVOLO</b> 	9,50
<i>Fresh peppers &amp; pepperoni</i>	
<b>QUATTRO STAGIONI</b>	12,90
<i>Ham, mushrooms, tuna &amp; peppers</i>	
<b>SALMONE</b>	13,90
<i>Salmon strips &amp; spinach</i>	
<b>TARTUFATA</b> 	14,90
<i>Truffle cheese, cherry tomatoes &amp; rocket</i>	
<b>BIANCA E FORMAGGI</b> 	14,50
<i>4 types of cheese without tomato sauce</i>	



**CRÈME BRÛLÉE**

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

**TIRAMISU**

*Homemade biscuit cake flavoured with coffee and amaretto* 6.50

**PANNA COTTA MIT RASPBERRY SAUCE**

*Vanilla pudding from the Italian cuisine* 6.50

**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* 8.00

**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* 9.50

*Our desserts are garnished with fresh fruit*



# Bevande

## APERITIVO

Prosecco 0,1	5,50
Champagner 0,1	10,00
Hugo	6,50
Aperol Spritz	6,50
Ramazzotti Rosato Mio	6,50
Prosecco al Limoncello	6,50
Lillet Spritz / Lemon / Tonic	8,00
Campari Soda / Orange	6,50

## BEER

	<b>0,2</b>	<b>0,4</b>
Stauder Pils	2,00	4,00
Frühkölch	2,00	4,00
Diebels Alt	2,00	4,00
Radler, Alsterwasser	2,00	4,00
	<b>BOTTLE</b>	
Franziskaner Weizenbier		4,90
Franziskaner Weizenbier (Alc. free)		4,90
Stauder Pils (Alc. free)		3,50

## RED WINE

	GLAS	BOTTLE
Primitivo Salento	8,00	38,00
Primitivo di Manduria	10,00	35,00
Scaia (Cabernet & Merlot)	8,50	30,00
Trementi (Nero d'Avola & Cabernet Sauvignon)	8,00	28,00
Barbera d'Asti	7,00	25,50

## WHITE WINE

	GLAS	BOTTLE
Weißburgunder	8,00	28,00
Rivaner	8,00	28,00
Scaia	8,50	30,00
Riesling	9,00	31,50
Lugana	10,00	35,00
Lugana "Ca Dei Frati"	12,00	42,00

## SOFTS

	0.25	0.75
San Pellegrino	2,90	6,50
Acqua Panna	2,90	6,50
	0.2	0.5
<b>Juices</b> (apple, orange, passion fruit, rhubarb, cherry, currant, tomato)	2,50	5,00
<b>Juice spritzer</b>	2,00	5,00
Coca-Cola (also Lite & Zero)	2,50	5,00
Schweppes (Tonic Water, Bitter Lemon, Ginger Ale)	3,50	
Sprite, Fanta, Spezi	2,50	5,00

## HOT DRINKS

Espresso	2,50
Espresso Doppio	4,50
Espresso Coretto	
(with Brandy or Grappa)	4,90
Caffe Creme	3,00
Cappuccino	3,50
Latte Macchiato	3,50
Cup of tea	3,50
Marsala with whipped cream	4,50

## DIGESTIVI

Williams Birne	2cl	4,90
Grappa	2cl	4,50
Ramazzotti	4cl	4,50
Averna	4cl	4,50
Fernet Branca/Menta	2cl	4,50
Sambuca	2cl	4,50
Ouzo	2cl	4,50
Vodka	2cl	3,50
Brandy "Vecchia Romagna"	2cl	4,50

Wein & Grappa