

IT'S A PLEASURE...

Walter's Pharmacy based in the heart of Bad Salzuflen would like to welcome you. Your well – being and satisfaction is our aim and it's our pleasure to be your host. Food quality is our highest priority our soups and sauces are homemade and glutamate and free from preservatives. We wish you a pleasant and culinary stay.

We would like to give you some insights on how our meat is made and where it comes from. All cattle is raised and slaughtered regional and are fed with non -genetically modified foods. We like to serve our foods with specially selected drinks like cocktails and wines from our extensive range. We hope you enjoy your culinary experience.

THE “MATURING AGING ROOM” –The “Aging Room” is located by the entrance of the pharmacy. Our high quality beef matured by 2°C room temperature and 85% humidity for about 6-12 weeks a filet steak matures 14days, **the bone filet 6weeks and the old dairy cow up to 24 weeks.**



MICHELIN
Bib Gourmand
2019



Member of:
Slow Food Germany
Westfälisch Genießen
Recommendation of Guide Michelin
Bib Gourmand by MICHELIN 2019
ECARF-seal of quality

SOURCES OF SUPPLY

Trout	Trout Yard Kalldorf, Wenzel
Pork	Hof Petig, Dörentrup/Begatal
BIO Mushrooms	Mushroom Farm Lippe/Bad Salzuflen/Wüsten Family Stuckmann
Beef	Different Farms, Rinteln/Lübbecke
Vension	Hunter Grotegut, Kalletal
Bread	Bakery Simon, Löhne/Herford Backsüchtig, Bielefeld
Potatoes	Bio-Farm Brinkmann, Lage/Detmold

VEGETARIAN

Gnocchi (c,a)

Mushrooms | Steamed Egg | Herb Salad

EUR
19

VEGAN

Potatoe Fritters

Mushrooms | Herb Salad

18

SALAD

Caesar Salad (a,c,d,g,i,j)

Grilled Chicken Breast | Bacon
Parmesan | Roasted Bread

12

Old Peter Salad (a,c,d,g,i,j)

Salad | Turkey | Curry | Almond | Grapes

14

REGIONAL

	EUR
Hand Cut Steak Tatar (c,j) From Dry Aged Beef 180g	28
Deer (a,c) Homemade Potato Dumplings Red Cabbage Wild Jus	36
Regional Spare Ribs (i) Homemade BBQ-Sauce Pommes Bâtonnets	18
Schnitzel From Regional Calf (i) Fried Potatoes Salad	22

FISH

Grilled Trout (b,d,g,i,j) “Finkenwerder Style” North Sea Crabs Bacon Boiled Potatoes Salad	19
Grilled Salmon (a,e,g,h,i) Potato Fritters Foam Of Champagne Salad	22
White Halibut (a,g,i) Lentilragout Crème Fraîche	26

STARTERS & SOUPS

	EUR
Celerysoup (ig) Truffle Foam	10
Hand Cut Steak Tatar (a,c,d,j) From Dry Aged Beef 80g Onion Crusher Pickled Onions Fairy-Mayonnaise	14
Deer Carpaccio (g) Garlic Puree Beetroot Marmalade Beetroot Gel Garlic-Malto Roasted Chestnut	15
Gambas al Ajillo (5 Stück) (b,g,i) Chili Garlic Olive Oil	15
Baked BIO Mushrooms (a,c,j) Aioli Herbs Salad	13

WET AGED STEAKS

For our steak lovers who love
the natural flavor of the meat.

	EUR
Filet, From Young Cow, Deutschland/NRW 200g	32
Filet Black Angus, USA Corn feeding 200g	43
Rib Eye, Uruguay Grain Fed 300g	35

DRY AGED STEAKS

	EUR
Short Loin Cut am Knochen 350g	37
Cut from the prime rib, similar to the Rib Eye Steaks. Also known as Entrecôte, but a lower fat content.	
Bone in Rib Eye am Knochen 350g	37
The steak with the eye flavour enhanced fat.	
T-Bone 700g	69
Also known as the Classic New York Cut.	
Porterhouse Steak 950g	89
First large cut of T – Bone steak also served for two people. (According To Availability)	

DRY AGED STEAKS

Filet 200g

The Best! Lean and soft part of the beef.
(3-5%fat content)

EUR
36

Chateaubriand From 500g

Double Filet steak of the Filet head.

14 | 100g

EXTRA OLD CUTS

The steaks get more intense and aromatic flavors from maturing at least 12 weeks
(According To Availability)

	EUR
T-BONE 700g	89
PORTERHOUSE 950g	122

More cuts according to availability.

OLD DAIRY COW

Up to 18 weeks of age, the steaks gets a more intense and aromatic flavor. An exceptional culinary experience.
Since 2014 we produces this cut as the only restaurant in NRW.
(According To Availability)

BONE IN RIB EYE ALTE MILCHKUH 450g	69
SHORT LOIN CUT ALTE MILCHKUH 450g	69
CHATEAUBRIAND ALTE MILCHKUH CA. 600g	21 100g

T-BONE UND PORTERHOUSE
(According To Availability)

BURGER

	EUR
P.W.'S Burger 200g „Dry Aged“ Beef (a,c,g,i,j,k)	18
Cucumber Tomato Cheddar Pommes Bâtonnets	
Extra Bacon	20
Pharmacy Chicken Burger 200g (a,c,g,i,j,k)	16
Cucumber Tomato Cheddar Pommes Bâtonnets	
Goat Cheese Burger (a,c,g,i,j,k)	15
Baked Goat Cheese Herbs Salad	
Beetroot Pommes Bâtonnets	

SIDE DISHES | SAUCES FLAVOURS

	EUR
Each Supplement	4.5
FRIED POTATOES WITH BACON AND MARJORAM (g)	
TRUFFLED MASHED POTATOES (g)	
POMMES BÂTONNETS	
BRUSSELS SPROUTS WITH BUTTERMIL-DRESSING AND HAZELNUT (g,h)	
VEGETABLES 2.0 [PICKLED FERMENTED ROASTED] (g)	
MIXED SALAD (h,j)	
TRUFFLE FRIES WITH PARMESAN (a,h,f,g,c)	6.5
Each Sauces	3.5
TRUFFLE MADEIRA JUS (g,i)	
PEPPERSAUCE (g,i)	
BBQ-SAUCE (1,10,g)	
SAUCE BERNAISE (c,g)	
CHIMICHURRI SAUCE	
PIPPO'S HOMEMADE BURGERSAUCE (a,c,j)	
HOMEMADE COLA-KETCHUP (2)	1.5
HOMEMADE MAYONNAISE (c)	1.5
HERB BUTTER (g,i)	1.5

DESSERTS

	EUR
Celery Apple Stilton (g,c,h)	9.5
Roasted Almond-Parfait (h,2,9) Mulled Wine Vanilla Cookies	9.5
Variation Of Lemon And Meringue (c,g,a,1)	9.5
Champagne-Sorbet (c) Poured With Champagne	10
Homemade Ice Cream Ask for our types of ice cream.	3 Scoop