



WALTERS SALON
business lunch

Natural, homemade food

THAT'S WHAT WE STAND FOR
AT DON FLAVOUR DISTRICT.

We prepare our food fresh every day,
without adding any additives or preservatives.

Welcome

We wish you a nice and relaxed lunch break.
Let us know if there is anything else we can do
to elevate your experience at Walters Salon.

Please book your table in advance:
walters.restaurant@flavourdistrict.at
www.walters.at

COVER

Please note that we charge € 3.90 per person for the cover.

Appetizers

- | | | |
|---|---|--------|
|  | CEVICHE & BEETROOT RAVIOLI ^{GMO}
char pine nuts ricotta sorrel lime mint | € 12,5 |
|  | GILLARDEAU OYSTER NO. 3 ^{MOR}
apple horseradish cucumber gin and ginger foam | € 13,2 |
|  | BAKED BEEF TARTARE ^{AMO}
minced and marinated beef fillet in crispy batter
paprika cabbage honey mustard sauce mustard caviar | € 14,9 |

Soups

-  **BEEF BROTH** ^L € 3,8
chives | root vegetables
-  with cheese dumplings ^{ACG}
-  with semolina dumplings ^{AC}
-  with sliced pancake ^{ACG}
-
-  **ORGANIC POTATO CREAM SOUP** ^o € 4,2
leek | parsley
-
-  **SWEET POTATO AND CHILLI SOUP** ^o € 4,4
coriander

Main Courses

- WAGYU BEEF GYOZA** ^{ACGEFHLNO} € 17,8
2 types of Jerusalem artichoke | Truffle | Fried onion
Leek | Peanuts
-  **2 TYPES OF VIENNESE GUSTO ORGANIC LENTILS** ^{AFLO} € 14,9
red curry | carrots | celery | parsley | marjoram
pumpkin seed dumplings
- LINGUINE & FRIED PRAWNS** ^{ABDGLO} € 21,4
lobster sauce | leaf spinach | tomatoes | pine nuts | lime
-  **LAKE NEUSIEDL ZANDER** ^{ACDGO} € 24,4
apple and pepper cabbage | pork crackling dumplings
caraway foam
-  **JAPANESE-STYLE BARBECUE PLATTER** ^{AEFHN} € 19,5
teriyaki chicken skewer | verbena mayonnaise | cashew nuts
marigold blossoms | cucumber | grilled sweet potato
pimentos | yuzu gel | baked potato | miso aubergine
peanuts | spring onion | mint, cucumber and chilli
- FRIED CHICKEN FROM WALDVIERTEL FREE-RANGE CHICKENS** ^{ACLMO} € 21,6
Viennese gusto organic potato salad | lamb's lettuce salad
radishes
- VIENNESE VEAL SCHNITZEL** ^{ACG} € 21,6
Viennese gusto organic parsley potatoes | lamb's lettuce
cranberries
- VEAL SCHNITZEL** ^{ACGMO} € 18,7
mashed potatoes | cucumber cream salad | chives | fried onions
- VIENNESE BOILED BEEF** ^{ACFGLMO} € 24,2
ox bouillon | 2 types of carrots | parsnip | celery
creamed spinach | roasted potatoes | apple horseradish
chive sauce | toasted brown bread with marrow slice

Dessert

- 🌿 **TIRAMISU TOLMEZZO** ACG € 4,9
- 🌿 **LEMON SORBET SERVED IN A LEMON** € 3
alcoholic topping: a shot of vodka € 1,5
- 🌿 **BABSI'S HOMEMADE COCONUT DOME** € 3,6
coconut | chocolate cream
- 🌿 **SHREDDED PANCAKE** ACGH € 6,5
plum compote | apricot compote | apple sauce | cherry compote
brittle | coffee crunch | caramel sauce | nougat sauce

Feeling festive?

YOUR CELEBRATION AT WALTERS

The Walters x DoN Flavour District guarantees the perfect setting for your event. From high-end to casual – with our exclusive DoN catering, every event becomes an unforgettable experience.

Inquire now:

walters.restaurant@flavourdistrict.at

your contact person: Klaus Kotschy



Drinks

NON-ALCOHOLIC

GASTEINER 0.33l € 2.9
sparkling | still 0.75l € 5.5

SODA ZITRONE 0.25l € 1.9
WITH LEMON JUICE 0.5l € 3.2

RAUCH JUICES
apple | black currant | ACE 0.2l € 2.6
ice tea pomegranate 0.33l € 3.1

RAUCH JUICES WITH SODA
apple | black currant | ACE 0.5l € 4.1

KELI KRACHERL
raspberry | passion fruit 0.33l € 3.3

COCA COLA | ZERO 0.33l € 3.6

ORANGE JUICE 0.25l € 4.7
freshly squeezed

ORANGINA CLASSIC 0.25l € 3.9

SCHARTNER BOMBE 0.25l € 3.2
raspberry | orange | lemon

BÄRNSTEIN 0.33l € 3.9
cornel & green coffee | quince

BALIS 0.25l € 3.9
cranberry-rosemary | pineapple-mint | basil-ginger

BEER

PUNTIGAMER 0.3l € 3.6
0.5l € 4.9

BIRRA MORETTI 0.33l € 3.9

STIEGL SPORT WEISSE 0.5l € 4.9
non-alcoholic

SPARKLING

WEISSER SPRITZER 0.25l € 3.9

HUGO 0.25l € 6.9
sparkling wine | elderflower syrup | soda

APEROL SPRITZ 0.25l € 6.9
Aperol | sparkling wine | soda

CAMPARI SPRITZ 0.25l € 6.9
Campari | sparkling wine | soda

CAMPARI SODA 0.2l € 4.9

CAMPARI ORANGE 0.2l € 5.9

DON BRUT GRANDE CUVÉE 0.1l € 4.9
Sektkellerei Kattus, Wien 0.75l € 28.0

UHUDLER FRIZZANTE 0.1l € 4.5
Weingut Lagler, Hannersdorf, Südburgenland
The classic drink from southern Burgenland

VIRGIN MOJITO non-alcoholic 0.5l € 3.9
lime | mint | soda | lemon soda mojito

LEMON SODA SPRITZ non-alcoholic 0.5l € 5.9
lemon | ice | soda
Surcharge for Aperol 2cl € 2.0

VERJUS FRIZZANTE non-alcoholic 0.2l € 4.2
Weingut Fischer, Sooß
Sparkling non-alcoholic enjoyment, tangy-fresh and grapey-fruity

SPIRITS

LIMONCELLO DI CAPRI 4cl € 3.9

AVERNA 4cl € 3.9

MONTE GRAPPA 2cl € 5.3

Wine

WHITE WINE

DON WHITE GRÜNER VELTLINER 2023 1/8l € 3.8
Wineyard Dockner, Furth bei Göttweig 0.75l € 22.0
Traisental

DON WHITE CHARDONNAY 2022 1/8l € 3.8
Wineyard Malat, Kremstal 0.75l € 22.0

GELBER MUSKATELLER DAC 2024 1/8l € 5.4
Wineyard Gross, Ratsch, Südsteiermark 0.75l € 32.0

GEMISCHTER SATZ DAC BIO 2025 1/8l € 4.2
Wineyard Christ, Vienna 0.75l € 25.0

GRÜNER VELTLINER GRÜVE 2025 0.75l € 26.0
Wineyard Jurtschitsch, Langenlois, Kamptal

GELBER MUSKATELLER DAC 2024 0.75l € 32.0
Wineyard Gross, Ratsch, Südsteiermark

WELSCHRIESLING 0.75l € 27.0
OPOK DAC BIO 2024
Wineyard Tement, Ehrenhausen, Südsteiermark

GEMISCHTER SATZ GUSTAV 2024 0.75l € 27.0
Wineyard Krug, Gumpoldskirchen

RED WINE

DON RED BLAUFRÄNKISCH 2024	1/8l	€ 3.8
Wineyard Moser, Neusiedlersee,	0.75l	€ 22.0
DON RED ZWEIGELT 2024	1/8l	€ 4.5
Wineyard Salzl, Neusiedlersee DAC	0.75l	€ 26.0
ST. LAURENT 2022	1/8l	€ 4.5
Wineyard Umathum, Frauenkirchen, Neusiedlersee	0.75l	€ 27.0
PINOT NOIR BIO 2024	1/8l	€ 4.9
Wineyard Leopold Auer, Tattendorf	0.75l	€ 29.0
ZWEIGELT DORNENVOGEL 2023	0.75l	€ 34.0
Wineyard Glatzer, Göttlesbrunn, Carnuntum		
CABERNET SAUVIGNON 2024	0.75l	€ 29.0
Wineyard Scheiblhofer, Neusiedler See, Andau		
MERLOT 2023	0.75l	€ 34.0
Wineyard Triebaumer G+R, Neusiedler See, Rust		
CARNUNTUM CUVÉE 2020	0.75l	€ 28.0
Wineyard Markowitsch, Göttlesbrunn, Carnuntum		

Coffee & Tea

COFFEE

RISTRETTO	€ 2.1
SINGLE ESPRESSO	€ 2.5
ESPRESSO MACCHIATO	€ 2.7
AMERICANO WITH MILK	€ 2.9
DOUBLE ESPRESSO	€ 3.1
DOUBLE ESPRESSO WITH MILK	€ 3.1
CAPPUCCINO	€ 3.8
LATTE MACCHIATO	€ 4.2

Milk alternatives and decaf coffee available.

TEA

IN THE TEAPOT	€ 3.1
Fruit Chamomile Japanese Sencha Minty Herbal English Breakfast Earl Grey	

COFFEE CREATIONS

also available as iced latte

VERY VANILLA LATTE € 4.5

vanilla | milk foam | cane sugar

CARAMEL TOFFEE LATTE € 4.5

toffee syrup | whipped cream | caramel sauce

TIRAMISU LATTE € 4.7

tiramisu syrup | milk foam | cocoa powder

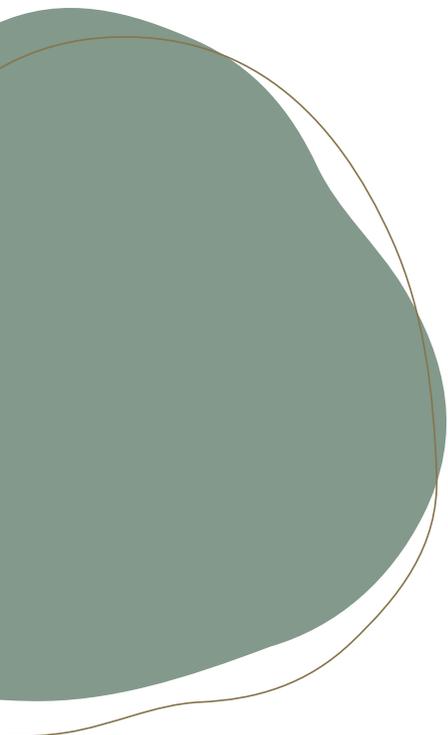
ICED COFFEE

CLASSICAL ICED COFFEE € 5.5

STIRRED ICED COFFEE € 5.5

AFFOCCINO € 4.5

chocolate or vanilla ice cream



ALLERGENS & LABELS

Information about ingredients in our dishes that may trigger allergies or intolerances is available upon request from our team.

 vegetarian

 gluten free

 hot

 vegan

 lactose free

 pork

prices incl. VAT

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