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

Welcome Drinks

APERITIVO NON ALCOHOLIC

ZERONIC FRESH WHITE Non-alcoholic wine | Grüner Veltliner & Apricot	0,25l	€ 3.2
ZERONIC FANCY RED Non-alcoholic wine | Zweigelt & Raspberry	0,25l	€ 3.2
APEROL SPRITZ Soda water | Non-alcoholic prosecco | Orange	0,25l	€ 5.9
HUGO SPRITZ Non-alcoholic prosecco | Soda | Elderflower | Mint	0,25l	€ 5.9
GIN TONIC Non-alcoholic gin | Soda water Tonic water | Lemon	0,25l	€ 5.9
RAMAZZOTTI SPRITZ Non-alcoholic ramazotti | Soda water Tonic water | Orange	0,25l	€ 5.9

COVER

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

Appetizers

OVEN-ROASTED BEETROOT & ROUGE MÉTIS AFLMO — € 11
Soy yogurt | wheat | lettuce | mustard rocket
caviar | horseradish

BREADED CHICKEN FILLET STRIPS IN PUMPKIN-SEED CRUST ACFGLMO — € 12.4
Spring herbs & mixed leaves | radishes
mustard dressing | pumpkin seeds

VITELLO FORELLO DGLO — € 15.9
Pink-roasted veal loin | lime-marinated trout
leek | capers | chives

GUGUMUCK'S VIENNESE SNAILS FROM ROTHNEUSIEDL AGR — € 17.1
Snails au gratin | Viennese meadow herbs | herb baguette

BEEF TATAR FROM HIGHLAND CATTLE AMO — € 15.9
Beef fillet | avocado cream | crunchy cabbage
mustard caviar | mustard sauce | dark-bread croutons

Soups

BEEF BROTH L — € 3.8
with pancake strips ACG
with semolina dumplings ACGL
with cheese dumplings ACGL

JOGLLAND PUMPKIN CREAM SOUP GLO — € 4.4
Pumpkin seed oil | pumpkin seeds | rosemary | onion

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

Main Courses

WHOLE-BRAISED CURRY CAULIFLOWER FHNO — € 13.1
Lime tahini | roasted almonds | pomegranate seeds
preserved lemon | sesame | chickpeas
Asian herb salad & mint

GNOCCHI & RICOTTA FILLED WITH MUSCAT SQUASH AFGLO — € 14.9
Pumpkin ragout | leek | tomatoes | dill | pine nuts

YOUNG-GRAIN RISOTTO ACGLO — € 15.2
Beetroot & green apple | horseradish foam | cress
fried black pudding | caper leaves

„HÖDL" SAUSAGE PASTA ACGLO — € 15.2
Double-smoked Dürre sausage | Fleckerl pasta | onion
marjoram | parsley | beetroot salad & horseradish

PIKE-PERCH, VIENNESE ONION-ROAST STYLE ADFGLMO — € 25.9
Onion sauce | braised onion purée | caraway foam
oven-roasted potatoes with bay leaf

RIESLING-BRAISED CHICKEN GHLO — € 22.8
Grapes | Wurzelspeck bacon | pine nuts
truffle polenta

BONELESS FRIED CHICKEN FROM WALDVIERTEL WIESENWILDHENDL ACLMO — € 22.1
Wiener Gusto organic potato salad | lamb's lettuce | radishes

TRADITIONAL VIENNESE BREADED BEEF ACGLMO — € 24.9
Beef sirloin | mustard & horseradish | potato & endive salad

WIENER SCHNITZEL OF VEAL ACG — € 22.1
Wiener Gusto organic parsley potatoes | lamb's lettuce
lingonberries

Dessert

SOUR-CREAM PANCAKES ACGH — € 6.9
Vanilla quark cream | blueberries | puff pastry crunch

CARAMELISED KAISERSCHMARRN ACGH — € 6.9
choice of:
Plum compote | apricot compote | apple sauce | cherry compote
brittle | coffee crunch | caramel sauce | nougat sauce

TIRAMISU TOLMEZZO ACG — € 5.5

LEMON TART ACG — € 4.9
Blueberries | Verbena | Guanaja 70%

Drinks

NON-ALCOHOLIC

GASTEINER sparkling | still	0.33l 0.75l	€ 2.9 € 5.5
SODA ZITRONE with lemon juice	0,25l 0,5l	€ 1.9 € 3.2
FLAVOURED SODA Pink Grapefruit | Pineapple	0,25l	€ 3.9
RAUCH JUICES apple | black currant | ACE ice tea pomegranate	0.2l 0.33l	€ 2.6 € 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 freshly squeezed	0.25l	€ 4.7
ORANGINA CLASSIC	0.25l	€ 3.9
SCHARTNER BOMBE raspberry | orange | lemon	0.25l	€ 3.2
BÄRNSTEIN cornel & green coffee | quince	0.33l	€ 3.9
BALIS cranberry–rosemary | pineapple–mint | basil–ginger	0.25l	€ 3.9

BEER

PUNTIGAMER	0.3l 0.5l	€ 3.6 € 4.9
BIRRA MORETTI	0.33l	€ 3.9
CLAUSTHALER	0.5l	€ 4.9

SPARKLING

WEISSER SPRITZER	0.25l	€ 3.9
HUGO sparkling wine | elderflower syrup | soda	0.25l	€ 6.9
APEROL SPRITZ Aperol | sparkling wine | soda	0.25l	€ 6.9
CAMPARI SPRITZ Campari | sparkling wine | soda	0.25l	€ 6.9
CAMPARI SODA	0.2l	€ 4.9
CAMPARI ORANGE	0.2l	€ 5.9
DON BRUT GRANDE CUVÉE Sektkellerei Kattus, Wien	0.1l 0.75l	€ 4.9 € 28.0
UHUDLER FRIZZANTE Weingut Lagler, Hannersdorf, Südburgenland The classic drink from southern Burgenland	0.1l	€ 4.5
VIRGIN MOJITO non–alcoholic lime | mint | soda | lemon soda mojito	0.5l	€ 3.9
LEMON SODA SPRITZ non–alcoholic lemon | ice | soda Surcharge for Aperol	0.5l 2cl	€ 5.9 € 2.0
VERJUS FRIZZANTE non–alcoholic Weingut Fischer, Sooß Sparkling non–alcoholic enjoyment, tangy–fresh and grapey–fruity	0.2l	€ 4.2

SPIRITS

LIMONCELLO DI CAPRI	4cl	€ 3.9
AVERNA	4cl	€ 3.9
MONTE GRAPPA	2cl	€ 5.3

Wine

NON-ALCOHOLIC

MAYER AM PFARRPLATZ Wineyard Mayer, Vienna	1/8 l 0,75 l	€ 4.1 € 24.0
CABERNET SAUVIGNON Wineyard Schloss Raggendorf, Weinviertel	1/8 l 0,75 l	€ 4.4 € 26.0
TRAUBENSAFT FRIZZANTE Wineyard Triebaumer, Rust am Neusiedler See	1/8 l 0,75 l	€ 4.6 € 28.0

WHITE WINE

DON WHITE GRÜNER VELTLINER 2025 Wineyard Dockner, Furth bei Göttweig Traisental	1/8 l 0.75 l	€ 3.8 € 22.0
DON WHITE CHARDONNAY 2025 Wineyard Malat, Kremstal	1/8 l 0.75 l	€ 3.8 € 22.0
GELBER MUSKATTELLER DAC 2024 Wineyard Gross, Ratsch, Südsteiermark	1/8 l 0.75 l	€ 5.4 € 32.0
GEMISCHTER SATZ DAC BIO 2025 Wineyard Zahel, Vienna	1/8 l 0.75 l	€ 4.2 € 25.0
GRÜNER VELTLINER GRÜVE 2025 Wineyard Jurtschitsch, Langenlois, Kamptal	0.75 l	€ 26.0
GELBER MUSKATELLER DAC 2024 Wineyard Gross, Ratsch, Südsteiermark	0.75 l	€ 32.0
RIESLING SMARAGD TERRASSEN 2025 Domäne Wachau, Wachau	0.75 l	€ 28.0

RED WINE

DON RED ZWEIGELT 2025 Wineyard Salzl, Neusiedlersee DAC	1/8 l 0.75 l	€ 4.5 € 26.0
ST. LAURENT 2022 Wineyard Umathum, Frauenkirchen, Neusiedlersee	1/8 l 0.75 l	€ 4.5 € 27.0
PINOT NOIR BIO 2024 Wineyard Leopold Auer, Tattendorf	1/8 l 0.75 l	€ 4.9 € 29.0
ZWEIGELT DORNENVOGEL 2025 Wineyard Glatzer, Göttlesbrunn, Carnuntum	0.75 l	€ 34.0
CABERNET SAUVIGNON 2024 Wineyard Scheiblhofer, Neusiedler See, Andau	0.75 l	€ 29.0
MERLOT 2023 Wineyard Triebaumer G+R, Neusiedler See, Rust	0.75 l	€ 34.0
CARNUNTUM CUVEE 2020 Wineyard Markowitsch, Göttlesbrunn, Carnuntum	0.75 l	€ 28.0

Coffee & Tea

COFFEE

RISTRETTO	€ 2.1
SINGLE ESPRESSO	€ 2.5
ESPRESSO MACCHIATO	€ 2.7
AMERICANO | WITH MILK	€ 3.1
DOUBLE ESPRESSO	€ 3.2
DOUBLE ESPRESSO WITH MILK	€ 3.4
CAPPUCCINO	€ 3.8
LATTE MACCHIATO	€ 4.5

Milk alternatives and decaf coffee available.

TEA

IN THE TEAPOT € 3.5
Fruit | Chamomile | Japanese Sencha
Minty Herbal | English Breakfast | Earl Grey

COFFEE CREATIONS

also available as iced latte

VERY VANILLA LATTE € 4.9
vanilla | milk foam | cane sugar

CARAMEL TOFFEE LATTE € 4.9
toffee syrup | whipped cream | caramel sauce

TIRAMISU LATTE € 4.9
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
vegan
gluten free
lactose free
hot
pork

prices incl. VAT

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