



EVENING MENU

APPETIZERS

Wild garlic soup | cream cheese |
Parmesan crostini | sprouts
€ 10

Bulgur salad | „Hornbosteler Tabouleh“ | white beans |
leek | feta cheese | pomegranate
€ 12

VEGAN

Hummus with herbs | cucumber caviar |
peppermint | wild garlic-walnut pesto
€ 13,50

VEGAN

Wildland “Cesar“ | cheese dressing | mushrooms |
bacon | vegetable chips
€ 13

Tartar of pickled beef | yogurt |
pepper | herbs | yolk
€ 16



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MAIN COURSES

Vegan lasagne | sunflower seeds-Bolognese |
green asparagus salad | radish | wild garlic oil
€ 19

VEGAN

One pound asparagus | butter | Sauce Hollandaise | potatoes
€ 26
with smoked ham
€ 31
with steak or fillet of codfish
€ 38

VEGAN
possible

Roastbeef sous vide | jus | bellpepper | Risolée potatoes
€ 34

Codfish° | fried vegetables | garlic puree | lemon foam
€ 30

Country chicken breast & leg | onion jus | asparagus tarte
€ 32

WildLand burger | potato bun | tomato salsa
cucumber-onion relish | farmer's cheese | truffle mayonnaise | wedges | cole slaw
Please choose between beef patty **€ 23** | vegetable-oatmeal patty **€ 19**

WildLand deer burger° | potato bun | pear relish
cranberries | goat cheese | tomato chili dip | sweet potato wedges | cole slaw
€24



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DESSERT

Vanilla Crème Brûlée

€ 9

Wildland “cheesecake“ |
lemon curd | tangerine sorbet
€ 12

VEGAN

Chocolate flan | yogurt | millet
€ 13



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MENU

Ochsenherztomaten | Wildkräutersalat | Burrata

we recommend

alcohol free

35 Grad Sauvignon Blanc, Mirabellen, Blüten, Jörg Geiger °
1/8 L € 6,50

Sancerre „Les Caillottes“

Dauny, Loire

1/8 L € 8,00

Wild garlic soup | cream cheese |

Parmesan crostini | sprouts

we recommend

alcohol free

32 Grad Riesling Apfel, Kräuter, Jörg Geiger °
1/8 L € 6,20

Riesling Alsace

Stentz – Wettolsheim, Elsaß

1/8 L € 4,30

Roastbeef vom Weiderind sous vide | Peperonata | Risolée Kartoffeln | Jus

we recommend

alcohol free

33 Grad Pinot Meunier | Dornfelder | Mostbirne, Jörg Geiger °
1/8 L € 6,20

„ARROYO“ Crianza, Tempranillo, Ribera del Duero

1/8 L € 5,00

Vanille Crème Brûlée

we recommend

Riesling PÜNDERICHER MARIENBURG -edelsüß

Weingut Brohl, Mosel

0,1L € 8,00

Menu € 59