

À LA CARTE EVENING

APPETIZERS

Parsley root soup | Linseed oil | Cheese croûton

€ 10

Cured Faroe Island salmon | Potato pancake

Herb sour cream | Wild salad

€ 14

Hummus | Beetroot salad | Roasted seeds

Vegetable chips | Almond oil

€ 13

VEGAN

Salad bouquet | Red currant vinaigrette

Caramelized goat cheese | Cranberry

€ 15



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MAIN COURSES

Buckwheat dumplings | Pumpkin purée | Sautéed mushrooms | Vegetable jus

€ 19

VEGAN

Linguine | Truffle foam | Micro Greens° | Roasted cauliflower | Leaf salad

(vegan option available upon request)

€ 22

Fried Faroe islands salmon | Mustard sauce | Butter cabbage | Mashed potatoes and celery

€ 33

Braised beef | Juniper jus | Creamed savoy cabbage | Potato gratin

€ 28

Breast and leg of duck | Orange jus | Red cabbage | Potato dumplings

€ 34

WildLand burger | Potato bun | Tomato salsa

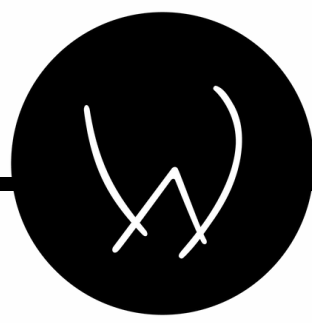
Cucumber-onion relish | Farmer`s cheese | Truffle mayonnaise | Wedges | Cole slaw

Choose between: Pastured beef patty € 23 | Vegetable oatmeal patty € 19

WildLand deer burger | Potato-spelt bun | Pear relish

Cranberries | Goat cheese | Tomato-chili dip | Sweet potato wedges | Cole slaw

€ 24



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DESSERT

Apple crumble | Almond & cinnamon | Vanilla ice cream

€ 8

Gooseberry tart | Pear sorbet | Candied nuts | Plum sauce

€ 14

VEGAN

Chocolate crème brûlée | Plum sorbet | Apple chutney

€ 12

DESSERT WINE & DIGESTIF

Riesling | Pündericher Marienburg | Noble sweet | Winery Brühl | Mosel

0,1l | € 8

Garden-raspberry-apple cuvée | Winery Helde | Kaiserstuhl

2 cl | € 5,8

Sour cherry brandy | Weingut Helde | Kaiserstuhl

2 cl | € 5

Pflümli | Humbel | Switzerland

2 cl | € 5