

# À LA CARTE EVENING

## APPETIZERS

Parsley root soup | Linseed oil | Cheese croûton

€ 10

VEGAN OPTION AVAILABLE

Hummus | Herb pesto | Pickled cherry tomatoes | Chili

€ 13

VEGAN

Cured faroe island salmon° | Potato pancake

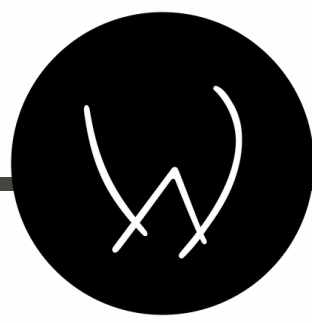
Radish carpaccio | Salad bouquet

€ 14

“Vitello Forello”

Pink veal sous vide | Trout cream | Lemon relish | Parmesan chip | Cress

€ 16



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## MAIN COURSES

Sweet potato strudel | Parsley purée | Fine mushroom vegetable broth  
€ 18

VEGAN

Braised jerusalem artichoke | Lovage vegetable jus | Colorful carrots  
Rosemary gnocchi  
€ 20

Fried Faroe islands salmon° | Teriyaki gel | Chinese cabbage | Pumpkin purée | Fried glass noodles  
€ 33

Braised veal roast | Juniper jus | Creamed savoy cabbage | Potato gratin  
€ 32

Beef liver | Apple-onion jus | Potato olive oil mash | Leaf salad  
€ 27

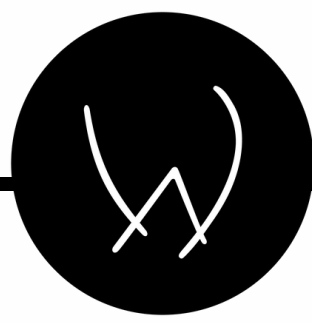
WildLand burger | Potato-spelt bun | Tomato pesto  
Guacamole | Cheddar cheese | Leaf salad  
Choose between: Bioland veal patty € 24 | Vegetable oat grain patty € 19

Why we chose avocado:

It is true that avocados require more water compared to tomatoes, for example, but significantly less than coffee or cocoa beans. Moreover, avocados serve as a valuable plant-based alternative to animal products, which consume far more water during production. Thanks to their high nutrient content, they are an excellent source of healthy fats and proteins.

- Our avocados are organically and fairly produced, sourced from certified organic farming in Spain. -

WildLand deer° burger | Potato-spelt bun | Cucumber onion relish  
Apple chutney | Goat cheese | Cranberry mayonnaise | Rosemary potatoes | Coleslaw  
€ 24



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## DESSERT

Kaiserschmarrn | Almond & raisin orange caramel | Plum compote | Vanilla ice cream

€ 13

Gooseberry marzipan tart | Pear sorbet | Candied nuts | Plum sauce

€ 14

VEGAN

Vanilla crème brûlée | Sour cherry sorbet | Hippe (crisp wafer)

€ 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