



# LUNCH

Parsley root soup | Linseed oil | Cheese croûton || € 10

**VEGAN OPTION AVAILABLE**

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Hummus | Herb pesto | Pickled cherry tomatoes | Chili || € 13

**VEGAN**

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

**VEGAN**

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Fried Faroe islands salmon<sup>o</sup> | Teriyaki gel | Chinese cabbage  
Pumpkin purée | Fried glass noodles || € 33

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

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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. -

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Beef curry sausage | Cole slaw | Potato wedges || € 12

# DESSERT

Vanilla crème brûlée | Sour cherry sorbet | Hippe (crisp wafer) || € 12