



WELCOME

to WildLand. We value nature and let this flow into our work every day. With love for the region of Südheide as well as the people who live there, with a sense of responsibility for our society and environment, we contribute to a more mindful and sustainable diet. Your enthusiasm is what drives us. In doing so, we are especially...

NATURAL & EXCEPTIONAL

For us it goes without saying: We do not use preservatives, flavor enhancers or artificial colors. Nevertheless, our chefs surprise us with innovative flavor combinations: harmonious, fiery, exciting. This pleases not only us, but also Gault&Millau, who have awarded our innovative organic cuisine.

SUSTAINABLE & ORGANIC

The ingredients we use are 100% certified organic, whenever possible they come from Bioland agriculture and represent an artisanal and modern food culture. We regularly buy live animals that are slaughtered and cut according to organic guidelines. We attach great importance to the fact that the animals are completely processed by us.

REGIONAL

Our ingredients taste of ripeness and love of our homeland. We rely - with the exception of spices - on the products of regional partners from a radius of 100 km.

ALLERGENS & ADDITIVES PLEASE ASK OUR SERVICE.

FOLLOW US:

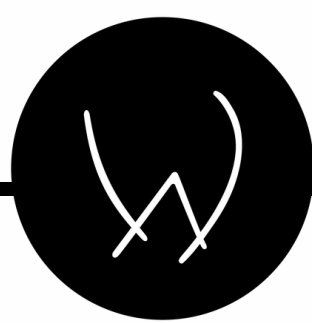
 biohotel.wildland
 Wildland Natural Resort



TOGETHER WITH BIOLAND FOR A MORE SUSTAINABLE FUTURE

Find out what's inside Bioland foods - and, more importantly, what's not - by scanning the code.





À LA CARTE EVENING

APPETIZERS

Gazpacho | Cucumber-Lime | Seeds

€ 8,50

VEGAN

Chanterelle Cream Soup | Herb Oil | Cress

€ 9,00

Hummus | Apricot | Pistachio | Bread Crisp

€ 13

VEGAN

WildLand "Caesar Salad" | Parmesan | Croutons |

Pickled Vegetables

- **VEGAN** available with herb dressing -

small € 14 big € 18

+ additional fresh goat cheese €4

+ additional chanterelles €6

+ additional grilled chicken breast €8,50

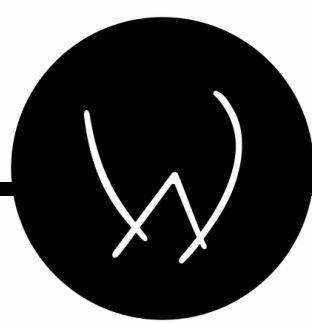
Salmon Carpaccio° | Pea | Fennel |

Apple | Buttermilk

€ 16

As of: June, 24 2026

Organic certified by AGRECO according to EU VO DE-ÖKO-012 | Control number DE-NI-012-20144-B
Concerning allergen list and additives, please ask service | Non Bio°
The prices shown are in Euro and the currently valid value added tax.



À LA CARTE EVENING

MAIN COURSE

Corn Linguine | Creamed Chanterelles | Pointed bell pepper |
Side Salad
€ 18

VEGAN

Portobello mushroom | Zucchini | Mashed pea and potatoes | Miso
€ 19

VEGAN

Rump Steak | Chanterelles | Potato Gratin | Pepper Jus
€ 34

Chicken Breast | Pointed pepper and Onion Vegetables | Sweet Potato | Feta
€ 33

Smoked Roastbeef -cold- | Remoulade | Salad | Fried potatoes with ham
small serving (80 g) € 26 big serving (160 g) € 32

Buckwheat Dumplings | Creamed Chanterelles | Summer Salad
€ 18

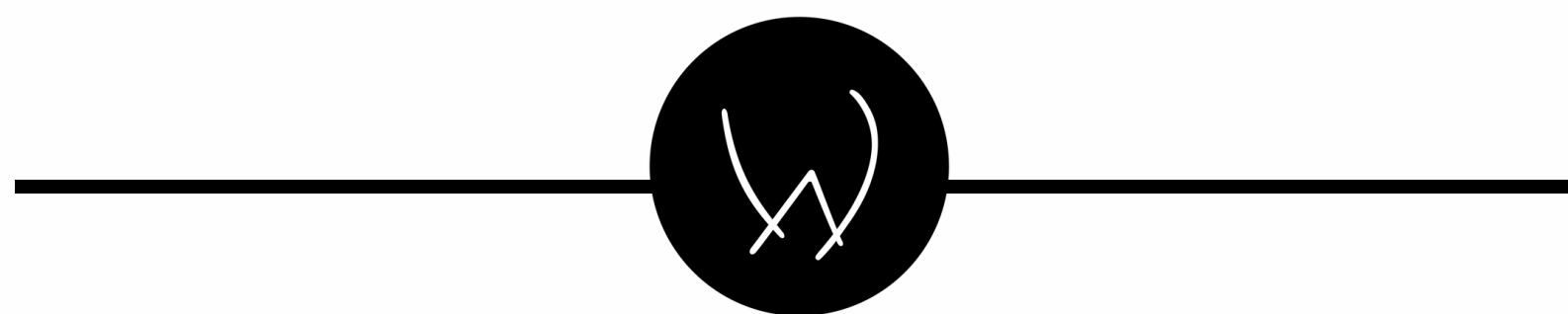
WildLand burger | Spelt-sesame bun | Beef patty |
BBQ onions | Cheese | Coleslaw | Burger mayonnaise | Potato Wedges
€ 25

-Vegetable oat grain patty -
€ 19

-available gluten-free-

WildLand House Classic

Pork curry sausage | Coleslaw | Potato wedges |
Fried Onions | Dip
€ 15



À LA CARTE EVENING

DESSERT

Strawberry | Sweet Quark Cream | Lemon
€ 10

Chocolate lava cake | Sea buckthorn | Oats
€ 10

Vanilla crème brûlée | Sorbet of the season | Hippe (crisp wafer)
€ 12

DESSERT WINE & DIGESTIF

Riesling | Pündericher Marienburg | Noble sweet | Winery Brohl | Mosel
0,1 l | € 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