



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.

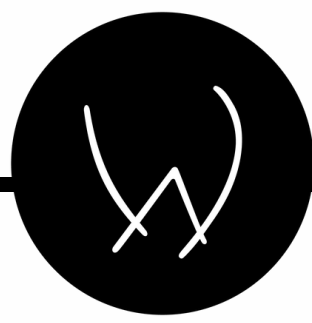
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Wir sind Partner



À LA CARTE EVENING

STARTERS

Pumpkin cream soup
pumpkin seed oil | apple chutney
€ 10

VEGAN

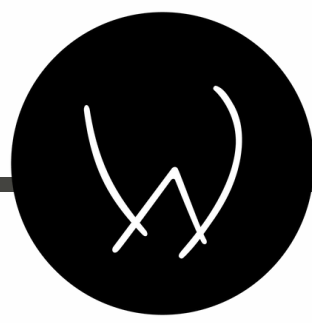
Crostini | Hummus
Tomato Chutney | Goat Cheese au Gratin
€ 12

Pumpkin Carpaccio
Mushroom Salad | Pear Relish
€ 13

VEGAN

WildLand "Cesar" | Hard Buffalo Cheese
dressing | bacon | pumpkin chutney
€ 14

Pasture Beef Tartar | Salsa | Brioche
caper apples | cheese chip
€ 17



À LA CARTE EVENING

MAIN COURSE

"Veganese" vegan bolognese | linguine
basil pesto | leaf salad
€ 16

VEGAN

Shredded gnocchi | "Blue Baron"
beetroot-quince vegetable
€ 17 | We recommend braised water buffalo € 30

buckwheat dumplings | oven squash | celery
pear | parsley flakes
€ 17 | We recommend Heidschnucke pink & braised° € 35

beet risotto | fresh goat cheese
chestnuts | port wine foam sauce
€ 19 | We recommend grilled country chicken € 36

Potato and leek strudel | Romanesco
Parsnip Puree | Polish Butter
€ 18 | We recommend grilled country chicken € 34

Baked Feta | Collard Greens
Pumpkin Sugo | Roasted Potatoes
€ 19 | We recommend pink rump steak € 35

WildLand Burger | Potato Bun
Eilster Farmer Cheese | Tomato Salsa
Wedges | Truffle Mayonnaise° | Red Coleslaw

Choose between pasture-raised beef or Heidschnucken patty € 23 or sweet potato zucchini patty € 17



À LA CARTE EVENING

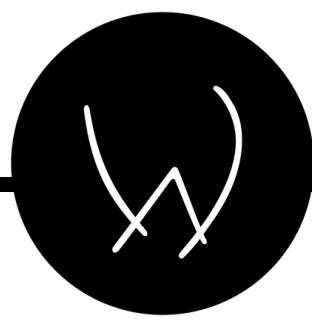
SUPPLEMENTS WITH MEAT

Pink rump steak of pasture-raised beef
(180g raw weight)
port wine jus
€ 19,50

Heidschnucke pink & stewed^o
(180g raw weight)
Thyme cream sauce
€ 21

Grilled country chicken
(200g raw weight)
Mustard cream sauce
€ 19,50

Braised water buffalo
(160g raw weight)
Juniper jus
€ 16,50



À LA CARTE EVENING

DESSERT

Apple strudel | Raisins | Nuts | Caramel sauce | Vanilla ice cream
€ 12

Chocolate cake | gooseberry chutney | vanilla ice cream | hippe
€ 10

Buttermilk Mousse | Plum Compote | Cinnamon Meringue
€ 10

Regional cheese selection | Eilter Bauernkäserei | Hof im Greth
Homemade bread | Dip
€ 16

MENU RECOMMENDATION

Pumpkin cream soup | pumpkin seed oil | apple chutney

buckwheat dumplings | oven squash | celery
pear | parsley flakes

We recommend Heidschnucke pink & braised°

Apple strudel | Raisins | Nuts | Caramel sauce | Vanilla ice cream

€ 54