

New: Homemade Lemonade

Lemonade

Strawberry-vanilla-rosemary	0,41	4,50
Cucumber-lime-mint	0,41	4,50

Dear guests,
welcome to the Wildfang!

An inn has always been more than just a place to eat – it is a meeting place, a place for good conversation, for news, for community.

With the Wildfang we would like to revive this feeling in a modern and warm atmosphere and cook with passion – sometimes hearty, sometimes light but always fresh and where we can regional.

Enjoyment, quality and a relaxed time in good company are at the heart of what we do. Take a seat, feel at home – and enjoy the

taste!



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Salads

with cucumber, tomato, carrot, bell pepper, croûtons, lettuce and coleslaw!

Vegi	Delicious side salad	4,90
	Mixed salad with fried chicken breast strips 1,7,10,A,K	17,90
Vegi	Large colorful salad plate 1,7,10,A,K	14,90
Vegi	Mixed salad with fried fresh mushrooms 1,7,10,A,K	15,90
Vegi	Baguette	2,00
Vegi	Baguette and wild garlic cream	3,90

All salads are served with our homemade quince and balsamic dressing. Delicious! 10,J

Try our *Lemonade*

Strawberry-vanilla-rosemary	0,4l	4,50
Cucumber-lime-mint	0,4l	4,50

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Baked potato *Classic Potato*

on a **side salad** with homemade herb quark!

Baked potato with herb quark
& pulled pork G,J,D 16,90

Vegi Baked potato with herb quark
and fried fresh mushrooms 7,G,J 14,90

Baked potato with herb quark
& pan-fried chicken breast strips 7,G,J,D 15,90

Tarte flam bée

The **secret spread** makes
all the difference.

Try it out!

Vegi Tarte flam bée with tomato **sauce**,
mushrooms, peppers, cherry tomatoes
and Edam cheese au gratin 3,7,A,G 15,90

Alsatian-style tarte flam bée, young leek,
Edam cheese, bacon & onions 1,3,7,A,G 13,90

Vegi Tarte flam bée with tomato **sauce**,
Edam cheese, walnuts, Goslar honey
& goat's cheese 1,3,7,A,G,H 14,90



Burger

Chili cheese pulled pork burger in a brioche bun with chili cheese sauce, cole slaw, onions, ketchup, mayonnaise and fries 11,G,I,A,C 16,90

Crispy chicken burger in a brioche bun with cole slaw, wild sauce, onions, rocket and chili cheese fries G,I,A,C 16,90

Pulled pork burger in a brioche bun with cole slaw and mayonnaise, onions, ketchup and fries 1,G,I,A,C 15,90

Leberkäseburger – Fried Leberkäse in a brioche bun with fried egg, lettuce, onions, mustard and fries A,G,C,I,J 16,90

Harz ribs

For tough guys and smart girls – spare ribs from the

Harz Mountains!

A rack of home-made Harz ribs with BBQ sauce glazed, cole slaw and side salad 8,10,I,J 15,90

Extras

Extra ribs	7,90
Chili cheese fries	5,90
French fries	4,90
Baked potato	4,90
Roasted potatoes	5,90
Sweet potato fries	5,90
BBQ sauce	1,00

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Wildfang Classics



Awesome and mostly regional
dishes – made with a lot of *Love* !

Pink roast beef with fresh, crispy fried
potatoes and homemade remoulade sauce 7,11,J,G 17,90

**Regional award-winning Harz-typical venison
sausages with handmade wild garlic
mashed potatoes, crispy salami chips
and homemade walnut mustard
with Goslar honey** 7,9,I,J,H,G 18,90



Berlin-style liver – roasted pink –
with handmade mashed potatoes, dark sauce,
roasted fresh apples and onions 1,7,A,G 14,90

Grandma's meatballs with sweet potato fries,
cole slaw and our wild sauce 1,3,9,H,J,C 14,90

**Grandma's meatballs on dark sauce
with bacon beans and mashed potatoes** A,G,I,7 15,90

Regional wild curry sausage
with crispy fries, mayo and side salad 1,A,I,J 16,90

Cheese spaetzle with our
famous fried onions 1,3,7,G,I,A 15,90

All dishes as a smaller portion for 1.50 thaler less
(not available with currywurst and burgers)

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Wildfang Classics



Chicken **strips** with **spaetzle**
and **side salad** L, A, 7, G 17,90

Regional meatloaf – from Eggers –
from the oven, on **dark sauce**
with **fresh fried potatoes**,
mustard and **fried egg** 3, 9, L, 7, C 18,90

Breaded and fried **lemon-lime chicken**
with **wild garlic mashed potatoes**,
mixed salad and **homemade pumpkin**
seed mayonnaise 1, 3, 7, 9, A, C, J 17,90

All dishes as a smaller portion for 1.50 thaler less.
(not available with currywurst and burgers)

Sweet always works!

Oven-warm **apple pie**
with **fresh whipped cream** 3,90

Warm mountain apple strudel with a scoop
of bourbon vanilla ice cream and
fresh whipped cream 1, 3, 5, 7, 8, A, G 6,90

Kaiserschmarn with **vanilla ice cream**,
applesauce or **plum compote** A, C, G

*Original from the
imperial city!*

small 9,90
large 13,90

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Beer

Experience variety!

König Pilsener on tap		
also available as an	0,3l	3,90
Alster or Diesel 1,7,11,12	0,5l	5,40
Bitburger Pils on tap	0,3l	3,90
	0,5l	5,40
Benediktiner hell on tap	0,3l	3,90
	0,5l	5,40
Benediktiner Weissbier on tap	0,3l	3,90
	0,5l	5,40
Benediktiner Weissbier dark	0,5l Fl.	5,40
Köstritzer Schwarzbier on tap	0,3l	3,90
	0,5l	5,40
Th. König Kellerbier on tap	0,3l	3,90
	0,5l	5,40
Benediktiner hell non-alcoholic	0,33l Fl.	3,90
Bitburger non-alcoholic	0,33l Fl.	3,90
Benediktiner Weissbier non-alcoholic	0,5l Fl.	5,40



Non- alcoholic drinks

Sinalco-Cola, Sinalco Cola-Zero,		
Sinalco lemon or Orange 1,2	0,33 Fl.	3,90
Sinalco Cola Mix 1,2	0,33 Fl.	3,90

Fuze iced teel, 1,11	0,41	3,90
Peach or lemon		

Gerolsteiner Gourmet / still	0,25l Fl.	2,90
Sparkling or sill	0,75l Fl.	6,90

Goslarer table water	0,35l Fl.	3,50
Sparkling or sill	0,70l Fl.	6,50

Gerolsteiner Limonade	0,33l Fl.	3,90
Orange Passion Fruit		
Citrus Mint		

	<i>Limonade</i>	
Strawberry-vanilla-rosemary	0,4l	4,50
Cucumber-lime-mint	0,4l	4,50

Schweppes Bitter Lemon 11,13		
Tonic Water 11,13		
Ginger Ale 11,13	0,2l Fl.	3,50

Vaihinger juice	0,2l	3,50
Orange, rhubarb, apple	0,4l	5,10

Vaihinger nectar Strawberry,		
passion fruit 11, cherry,	0,2l	3,50
mango or banana 11	0,4l	5,10

Vaihinger Spritzer Apple,		
Strawberry, mango	0,2l	2,50
or passion fruit 11	0,4l	4,60



Coffee

Cup of Schümli coffee 12	2,90
Mug of Schümli coffee 12	3,90
Cappuccino small 12,G	3,30
Cappuccino big 12,G	3,90
Large milk coffee 12,G	4,90
Espresso 12	2,30
Espresso Macchiato 12,G	2,50
Chocolate Espresso 12,G	5,90
Large latte macchiato 12,G	5,40
with Flavour plus (+)	0,70
Caramel 2, Vanilla 1,2, Coconut,	
Almond amaretto 2, hazelnut syrup	

Chocolate

Hot drinking chocolate G Full cream milk	
with milk foam	3,50
with cream	3,90
Dark chocolate G Full cream milk	3,50
with cream	3,90

Tea

Fruits:

Organic Fruit Berry Couple,	
Organic Fruits Tropical Seduction	3,90

Herbal & Spiced Tea:

Organic Green Tea, Organic Ginger-Lemongrass,	
Organic Mint, Organic Chamomile,	
Organic Meadow Herbs, Organic Rooibos Vanilla,	
Organic Green Tea Inspiring Gunpowder,	
Organic Chai Spicy Cinnamon	3,90

Black tea:

Organic Darjeeling Pure,	
Organic Earl Grey,	3,90
Chai tea latte with milk and Goslar honey	4,90



White Wine

2025 Schiefermühle Grauburgunder, dry
Palatinate – Germany

Juicy fruit notes reminiscent
of pears, apples, and apricots.

These are complemented by subtle herbal notes,
a smooth texture, wonderful balance, a delicate
acidity, and a subtle minerality that lend
the wine freshness.

Wine Special

0,75l Fl. 22,90

2024 Grillo, dry

Itynera – Sizilien – Italien

"Easy Drinking!" fresh Bouquet
from lemon, lime.

0,2l 6,90

0,75l Fl. 23,90

2025 Rivaner & Riesling, fruity

Winzer Bischoffinger / Baden / Germany

A fruity white wine-Cuvee

with delicate fruit

and fine minerality.

0,2l 6,90

0,75l Fl. 23,90

2025 Grauer Burgunder, dry

Weingut Gerhard Karle – Baden – Germany

Typical Burgunder

from the Kaiserstuhl, fruity

with mild acidity.

0,2l 6,90

1,0l Fl. 29,90

White wine spritzer

0,2l 4,90

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Rosé

2025 Rotling, medium dry

Winzer Sommerach – Franken – Germany

fresh with a **smell** from 0,2l 6,90

red berries, very harmonious. 1,0l Fl. 29,90

Red Wine

2024 Trollinger mit Lemberger, dry

Winery im Klee

Golter – Germany – Leichter 0,2l 6,90

Red wine with fine berry aromas. 1,0l Fl. 29,90

2024 Pinot Noir red wine,

medium dry

Winzer Bischoffingen

Baden – Germany – Samtiger

Burgunder with a fine 0,2l 6,90

residual **sweetness**. 0,75l Fl. 23,90

2025 Negroamaro Primitivo

dry

Granbella – Apulia – Italy

Intense berry and plum aromas

with complex **spice notes**,

harmonious **tannins**, 0,2l 6,90

and a full-bodied finish. 0,75l Fl. 23,90

Wine vintages may vary.

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Prosecco

Prosecco Zardetto	0,1l	4,90
Prosecco Zardetto on ice and as a bottle	0,15l 0,75l Fl.	5,90 24,90
Hugo (handmade)	0,2l	6,90
Aperol Spritz (handmade)	0,2l	6,90
Lillet Wild Berry (handmade)	0,2l	6,90

Long-Drinks Prost!

Bacardi mit Coca Cola 1,7,11,12	6,90
Kinetic Vodka with Bitter Lemon 11,13	6,90
43er with Milk 1,6	6,20
Southern Comfort with Ginger Ale 1	6,90
Bombay Sapphire with Tonic 11,13	6,90
Tanqueray Gin with Tonic 11,13	7,60
Campari with Orange juice 1	6,60
Jägermeister with orange juice	6,90

With 4cl shot, that means there's a lot in it!



Spirits

Liqueurs (4cl)

	Vol.%	
43er	31%	3,90
Campari	25%	3,90
Amaretto	21%	3,90
Southern Comfort	35%	3,90

Liqueurs (2cl)

	Vol.%	
Bailey's	17%	3,90
Sambuca Il Santo	40%	3,90

Wermuth (5cl)

	Vol.%	
Martini Bianco	18%	4,90

Herbs (2cl)

	Vol.%	
Jägermeister	35%	3,90
Ramazzotti	30%	3,90
Schierker Feuerstein	35%	3,90

Rum (4cl)

Bacardi	37,5%	4,60
Havana Club 3 years	40%	4,60

Attention dizziness
 may occur!

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Spirits

Whiskeys (4cl)

	Vol. %	
Jack Daniels, Tennessee	40%	5,90
Jim Beam, Bourbon	40%	5,60
Glenfiddich	40%	6,90

Brandys (2cl)

	Vol. %	
Grappa Sarpia di Poli	40%	3,60
Linie Aquavit	38%	3,50
Specht Obstler	38%	3,20
Specht Williams Birne	40%	3,20
Specht Himbeergeist	42%	3,20

Brandys (4cl)

	Vol. %	
Bombay Sapphire	40%	5,60
Tanqueray London	47,3%	5,90
Kinetic Vodka	37,5%	4,60
Osborne Veterano	36%	4,60

You can get help here!

Feel free to send us a WhatsApp with your topics, praise or concerns. However, we always prefer to resolve misunderstandings on the spot.

0151 50038640



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Allergens & ingredients

We also want to be good hosts at all times for our guests who are affected by allergies and intolerances. Therefore, you will receive all information about the allergens and ingredients used in our food and drinks. Please feel free to ask our service staff.

- 1 Dyestuffs
- 2 Preservative
- 3 Flavor enhancer
- 4 To fumigate
- 5 Blackened
- 6 Waxed
- 7 Sweetener
- 8 Phosphate
- 9 Genetical changed
- 10 Include soyoil
- 11 Antioxidant
- 12 Caffeinated
- 13 Quinine
- 14 Taurine

- A Flour/ gluten
- B Crab
- C Eggs
- D Fish
- E Peanut
- F Soy
- G Milk/ lactose
- H Nuts
- I Celery root
- J Mustard
- K Sesame
- L Sulfite
- M Lupine
- O Mollusk

Reservations are
welcome under
05321 3138710,

online or by e-mail an:
info@gastrourban.de

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Braunschweig HRB 204071 | Geschäftsführer: Alexander Scharf
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