

# CARL & SOPHIE



GUTSHOF WENG

AMERANG

## "Taste takes time"

Founded in 1553 and certified organic since 2012, our Weng farm in idyllic Amerang in Bavaria is dedicated to rearing old German and less common animal species, such as the Murnau Werdenfelser cattle, the Bentheimer pig and the Alpine stone sheep.

With the philosophy "Taste takes time", our farm is characterised by keeping the animals for at least twice as long and by using purely organic farming methods. A high level of animal well-being results from more than species-appropriate free-range rearing on over 30 hectares of land.

We are delighted to be able to serve you our meat of the highest quality with the finest marbling - as one of two restaurants in Germany.

### BOLLE`S ALL TIME CLASSICS

<b>Caesar Salad</b> 11,12,15,18,19,20,21	17
Romaine lettuce   croûtons   parmesan with roasted Paderborn chicken	23
<b>Local ham from our farm "Gutshof Weng"</b> 11,15,19	21
Toasted brown bread   pickled cucumber   dill cream	
<b>Tartar of "Werdenfelser" beef</b> 11,15,18,19,20	21
Baked egg yolk   Sweet mustard cream	
<b>Gnocchi</b> 11,15,18,19,21	22
Roasted bell pepper pesto   basil   ricotta	
<b>Beef fillet 200g *</b> 18,19,20,21 * in the menu 4 EUR surcharge	38
<b>Ladies Cut 120g *</b> 18,19,20,21	31
Café de Paris butter   french fries   red onion   courgette	
<b>Wiener Schnitzel</b> 11,15,18,19,20	30
Potato and cucumber salad   lemon   cowberries	
<b>Tagliatelle</b> 11,15,18,19,21	19
Hearty beef ragout   chives	
<b>Crème Brûlée</b> 11,19	10
Plum ragout	

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## DINNER MENU

9 EUR



**Chestnut soup**  
Pear Abate | Thyme

**Tatar from Herbal sideline** <sup>18,19,20</sup>  
Cucumber | Porcini mushroom Espuma | radish

15 EUR

**King prawn** <sup>17,18,19</sup>  
Radicchio | Edamame | pomegranate | Crustacean foam

**Celery-Carpaccio** <sup>18,19,21,22</sup>  
Apple | walnut | black celery

**Pikeperch from the „Müritzfischer“** <sup>12,18,19</sup>  
Matcha Butter | beetroot | mandarin

34 EUR

**Breast of Paderborner Land chicken** <sup>11,19,21</sup>  
Carrot | pea | mushroom jus | chicken skin crumble

**Wenger ox beef** <sup>18,19,21,23</sup>  
5 spice jus | aubergine | potato roll | green peppers



**Comté cheese** <sup>18,19</sup>  
Truffle | Grape | Lovage

13 EUR

**Cherrymousse** <sup>18,19,22</sup>  
Cinnamon ice cream | chocolate

**Pineapple** <sup>15,18,19,22</sup>  
poppy | cardamom | melissa

**3 COURSES - 56 EUR**

**4 COURSES – 68 EUR**

**WINE ACCOMPANIMENT FROM SOMMELIER GUNNAR TIETZ - 26 EUR | 32 EUR**

You are also welcome to choose individual dishes from the menu.