

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

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

CARL & SOPHIE

DINNER MENU

9 EUR

Green cucumber gazpacho ^{18,19,21}

Dill | chilli oil

Tatar of king oyster mushroom ^{18,19,20}

Cucumber | porcini mushroom espuma | radish

15 EUR

King prawn ^{17,18,19}

Radicchio | Edamame | pomegranate | crustacean foam

Carpaccio of oxheart tomato ^{11,18,19,21}

Olive oil ice cream | onion confit | oregano

Pikeperch from the „Müritzfischer“ ^{12,18,19,21}

Green asparagus | chanterelles | parmesan cream

34 EUR

Breast of Paderborner Land chicken ^{11,19,21}

Carrot | pea | mushroom jus | chicken skin crumble

Wenger ox beef ^{18,19,21,23}

5 spice jus | aubergine | potato roll | green peppers



Comté cheese ^{18,19}

Truffle | grape | lovage

13 EUR

Rhubarb ^{11,15,19,22}

Buttermilk | chocolate earth | strawberry

Pineapple ^{15,18,19,22}

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.