

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	 GUTSHOF WENG AMERANG	
Tartar of "Werdenfelser" beef	11,15,18,19,20	21
Baked egg yolk Sweet mustard cream	 GUTSHOF WENG AMERANG	
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	 GUTSHOF WENG AMERANG	
Crème Brûlée	11,19	10
quince stew		

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DINNER MENU

9 EUR

Black salsify cream soup ^{18,19,21}
Coffee oil | vanilla



Tatar of beetroot ^{18,19}
Pea mint espuma | salted lemon

15 EUR

Pickled yellowfin mackerel ^{11,12,18}
Tarragon | apple | beetroot | cubeb pepper

Goat cheese praline ^{14,18,19}
Black sesame | pear | honey air

Pikeperch from the „Müritzfischer“ ^{12,18,19,21}
Radicchio | quinoa | mandarin | „Belper Knolle“

34 EUR

Breast of Paderborner Land chicken ^{11,19,21}
Corn | carrot | orange | truffle jus

Wenger ox beef ^{18,19,21,23}
Burnt onion cream | ketjap manis | wild broccoli



Comté cheese ^{18,19}
Truffle | grape | lovage

13 EUR

Blackberry pavlova ^{11,19}
Blackberry ganache | spruce ice cream | blackberry

Apple cremeux ^{15,19,22}
Manjari | hazelnut

3 COURSES - 56 EUR

4 COURSES – 68 EUR

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



From each dish served „with a purpose“
we donate one part of the price to „Berliner Tafel E.V.“



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