

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

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DINNER MENU

9 EUR

Velouté of wild garlic ^{18,19,21}
sour rhubarb

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

Orange Posset ^{11,19}
Lychee tartar | rosemary white chocolate sorbet | candied orange

Sakura flower cremeux ^{15,19,22}
Yuzu sorbet | green tea sponge | black sesame

3 COURSES - 56 EUR

4 COURSES – 68 EUR

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