

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

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## DINNER MENU

9 EUR

**Velouté of wild garlic** <sup>18,19,21</sup>  
sour rhubarb

**Tatar of beetroot** <sup>18,19</sup>  
Pea mint espuma | salted lemon

15 EUR

**Golden trout** <sup>12,18,19,20</sup>  
Cucumber | smoked cream | apple and dill sorbet | trout caviar | mustard chip

**Buffalo mozzarella** <sup>18,19</sup>  
Mango | Basil | Roasted pepper | Pine nuts

**Pikeperch from the „Müritzfischer“** <sup>12,18,19,21</sup>  
Cauliflower | young peas | salicornia | pikeperch jus

34 EUR

**Lamb loin** <sup>11,15,18,19,21</sup>  
Baked purple carrot | green gnocchi | carrot beurre blanc | black garlic

**Wenger ox beef** <sup>18,19,21,23</sup>  
Burnt onion cream | ketjap manis | wild broccoli



**Deichkäse Gold** <sup>15,18,19,22</sup>  
Apricot chutney | Filo bread | smoked almonds

13 EUR

**Orange Posset** <sup>11,19</sup>  
Lychee tartar | rosemary white chocolate sorbet | candied orange

**Sakura flower cremeux** <sup>15,19,22</sup>  
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.