



ENGLISH MENU

A WARM WELCOME TO BÖLLE

We are delighted to have you
as our guest today.
May you enjoy a pleasant time in an
inviting atmosphere accompanied
by exquisite cuisine.

A LITTLE STORY ABOUT OUR RESTAURANT BÖLLE

The Böllenfalltor owes its name to the
poplar trees, called “Bölle” in the South
Hessian dialect, that once lined the old
Klappacher Weg.

Since the 17th century, “fall gates”
(Falltore) served as passageways through
the largely fenced Darmstadt forest.

These were slatted wooden gates designed
to swing shut automatically after someone
passed through, preventing the game from
escaping.

In this way, the entrances and exits to the
enclosed woodland districts always
remained closed.

The original Böllenfalltor once stood
between what is now the Restaurant Bölle
and the Forsthaus Böllenfalltor.

A BÖLLE GIFT VOUCHER



THE PERFECT GIFT FOR EVERY OCCASION

Surprise your loved ones with
a Bölle Gift Voucher.
Please ask our team for details.

January
to December

BÖLLE'S CULINARY CALENDAR

Ask for our current promotional flyer!

We accept the following methods of payment

CASH & DEBIT CARD



APERITIF

€

Glass of Riesling sparkling wine 0,1 l 4,90
Hessian Bergstrasse | **dry**

Glass of Valdo Prosecco 0,1 l 5,90
Gran Cuvée de'Pai | DOCG | **dry**

Martini 5 cl 4,90
bianco^{2,5} or rosso⁵

Campari² 4 cl 4,90
pure or with ice and soda

Campari² 4 cl 7,50
with orange juice

Aperol^{2,3} Spritz 0,2 l 7,50
Prosecco | table water | Aperol
orange slice | ice cubes

Hugo 0,2 l 7,50
Prosecco | table water | elderflower syrup
mint | fresh lime | ice cubes

Lillet Wild Berry 0,2 l 7,50
Lillet Blanc⁹ | Schweppes Wild Berry
wild berries | mint | ice cubes

NON-ALCOHOLIC

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PriSecco Rosé by Jörg Geiger 0,1 l 5,90
Apfel | Rose | Himbeere
intensives Rosenbukett

Black Hugo 0,2 l 7,50
blackcurrant nectar | water
elderflower syrup | ice | mint

Crodino² 0,2 l 7,50
bitter aperitif | orange juice | ice | mint
refreshing



DELICIOUS STARTERS

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Bruschetta ^{A,C,G,H,M}

6,90

geröstete Weißbrotscheiben
Tomaten | frischer Basilikum

Bruschetta Trio ^{A,C,G,H,M}

7,90

toasted white bread slices | zucchini cream
black olive cream | tomatoes

Pizza Bread ^{A,C,G,H,M}

7,90

crisply baked | garlic oil
pepper | black olive cream⁶

Grilled Sheep's Cheese "Provencale"^G

15,90

olive and tomato ragout | herbs | white bread*

Prawn Plate ^{B,I}

16,90

white wine sauce | garlic | cherry tomatoes
white bread*

Beef Broth^I

7,50

vegetable strips | marrow dumplings^{A,C,G,I,M}

Tomato Soup ^{G,I}

7,50

cream topping | basil

Red Curry Soup ^{A,B,D,I,M}

8,50

coconut milk | fried prawns



SALADS

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Side Salad ^{C,G,I,J}

4,90

seasonal salad | yoghurt dressing

Small Salad Plate ^{I,J,L}

8,90

seasonal salad | Balsamic vinaigrette

Farmer's Salad ^{I,J,L}

15,90

leaf salads | balsamic vinaigrette | cucumber
white cabbage | bell pepper | tomatoes
onions | olives⁶ | sheep's cheese

Bölle Salad ^{C,G,I,J}

16,90

garden-fresh salads | yogurt dressing
ham^{9,10,12} | cheese^{2,10} | tuna | egg

Fitness Salad ^{H,I,J,L}

18,90

leaf salads | balsamic vinaigrette
seeds | nuts | grilled chicken breast

Adria Salad ^{B,D,I,J}

23,90

leaf salads | balsamic vinaigrette
prawn skewer⁹ | grilled salmon

Tom Salad ^{C,G,I,J}

26,90

salad combination | herb dressing
tomatoes | mushrooms | rump steak (220 g)

All salads are served with white bread*



PIZZA

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The base consists of tomato sauce and cheese²

Pizza Salami ^{A,C,G,I,J,M} 9,90
salami^{2,9,10}

Pizza Hawaii ^{A,C,G,I,J,M} 10,90
ham^{9,10,12} | pineapple

Pizza Bölle ^{A,C,G,I,J,M} 10,90
spicy sausage^{2,9,10,12} | onions | peperoni

Pizza Mix ^{A,C,G,I,J,M} 11,90
salami^{2,9,10} | ham^{9,10,12} | mushrooms

Pizza Vegetarian ^{A,C,G,I,J,M}  11,90
fresh tomatoes | bell pepper | onions | broccoli

Pizza Italia ^{A,C,G,I,J,M}  11,90
mozzarella | fresh tomatoes | basil

Pizza Rucola ^{A,C,G,I,J,M} 13,90
mozzarella | serrano ham | arugula
fresh parmesan shavings

Pizza Prawns ^{A,B,C,G,I,J,M} 13,90
mozzarella | prawns² | cherry tomatoes
herb-garlic oil | arugula

Pizza Neptune ^{A,B,C,D,G,I,J,M} 13,90
mozzarella | broccoli | prawns² | tuna
garlic oil

...and a side salad goes perfectly with it € 4,90



MEAT DISHES FROM PORK

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Minced Steak ^{A,C,G,I,J,M} 16,90
pan-fried onions | fried egg | fried potatoes

Schnitzel “Viennese style” ^{A,C,G,I,M} 16,90
breaded pork loin | steakhouse fries

Hessian Schnitzel ^{A,C,G,I,M} 18,90
breaded pork loin | homemade green sauce
boiled potatoes

Cheese Schnitzel with Kochkäse ^{A,C,G,I,M} 18,90
breaded pork loin | Kochkäse
fried potatoes

Farmer’s Schnitzel ^{A,C,G,I,M} 18,90
breaded pork loin | pan-fried onions
mushrooms | cured bacon | fried potatoes

Allgäu Schnitzel ^{A,C,G,E,I,J,L,M} 19,90
breaded pork loin | mushroom ragout
cheese spaetzle ^{2,10}

Bölle Crusted Cutlet ^{A,C,G,I,M} 19,90
pork schnitzel | fried egg
fresh leaf and raw vegetable salads



MEAT DISHES

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FROM BEEF

Bölle Burger^{A,G,F,I,J,L}

17,90

the build-your-own hamburger...

slice of bacon¹⁰ | salad garnish | tomato | onion
pickle | steakhouse fries

Rump Steak (220 g)

29,90

pan-fried onions | herb butter^G
fried potatoes

Rump Steak (220 g)

29,90

cognac pepper sauce^{A,G,H} | hash browns^{A,C,M}

Onion Roast Beef^{A,E,I,J,L,M}

27,90

onion sauce | croquettes

FAVOURITE DISHES

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Sliced Chicken Breast “Zurich style”

19,90

cream sauce^{A,G,M} | mushrooms | butter rice^G

Pork Tenderloin^{A,G,M}

22,90

mushroom cream sauce | hash browns

Venison Goulash^{A,J,M}

25,90

cranberries | butter spaetzle^{A,C,G,M}



FISH DISHES

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Fried Pike-Perch Fillet

22,90

prosecco Dijon mustard sauce ^{A,G,I,J,M} | butter rice ^G

Salmon Fillet

25,90

basil cream ^{A,G,I,M} | cherry tomatoes
boiled potatoes

Matjes Fillets “Housewife Style”

17,90

apple-onion sour cream ^{C,G,I,J} | pickles | boiled potatoes

Matjes Fillets “Hessian Style”

17,90

homemade green sauce ^{C,G,J} | boiled potatoes

Tagliatelle “Bölle” ^{A,C,M}

18,90

light cream sauce ^{A,G,I,M} | ham ^{9,10,12}
prawns² | mushrooms

Tagliatelle „Salmon“ ^{A,C,G,I,M}

19,90

light cream herb sauce | prawns²
salmon | broccoli



VEGAN AND VEGETARIAN

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Hessian Green Sauce ^{C,G,I}

14,90

homemade green sauce | egg | boiled potatoes

Vegan Salad

15,90

leaf salads | balsamic vinaigrette ^{I,J,L}
seeds | nuts | sautéed mushrooms

Cannelloni ^{F,H,I}

16,90

spinach ricotta filling | tomato cream sauce
gratinated with cheese

Tuscan Vegetable Plate

17,90

market-fresh vegetables | herbs
tomato cream sauce ^{G,I} | butter rice ^G

Curried Rice Vegetable Plate ^{F,H,I}

17,90

zucchini | broccoli | carrots
celery | onions

Vegan Burger ^{A,F,K,M}

18,90

the build-your-own hamburger...
power patty | grilled vegetables in balsamic reduction
vegan bun | steakhouse fries



DESSERT

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Fried Apple Rings ^{A,G,H,M}

8,90

vanilla ice cream | whipped cream

Apple Strudel ^{A,G,H,M}

8,90

vanilla ice cream | whipped cream

Kaiserschmarrn (shredded pancakes) ^{A,C,G,M}

8,90

with raisins | sour cherries

Panna Cotta in a glass ^{A,G,M}

6,90

berry compote

Crème Caramel in a glass ^{A,G,M}

6,90

whipped cream

Eispresso ^{A,G,H,M}

4,90

espresso | vanilla ice cream | whipped cream

Despresso ^{A,G,H,M}

4,90

espresso | mini dessert

Please also ask for our ice cream menu.



HEISSE GETRÄNKE

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Cup of coffee	3,20
Decaffeinated coffee	3,20
Espresso	2,90
Decaffeinated espresso	2,90
Cappuccino with milk or cream	3,60
Coffee with milk	4,00
Latte macchiato	4,00
Glass of hot chocolate with whipped cream	4,00

Earl Grey Premium leaf
flavored black tea blend

3,90

Bio Darjeeling Imperial
black tea from the summer harvest

3,90

Ginger-Orange Passion
refined fruit and spice tea blend

3,90

Peppermint
whole leaves, particularly aromatic

3,90

Rooibos Vanilla
South African red bush tea with vanilla pieces

3,90

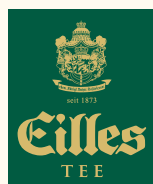
Chamomile blossoms
dried chamomile blossoms with a honey-like flavor

3,90

Summer berries
apple, hibiscus, rosehip with strawberry-raspberry aroma

3,90

Alpine hut herbs aromatic herbal blend in Swiss style 3,90





NON-ALCOHOLIC BEVERAGES

		€
Odenwald-Quelle still / medium	0,25 l	2,80
Odenwald-Quelle still / medium	0,75 l	6,50
Bölle's table water	0,4 l	2,80
	1,0 l	5,20
Sinalco		
Cola ^{1,2} / Zero ^{1,2,7} / Zitrone ⁹ / Orange ^{1,2}	0,2 l	2,80
	0,4 l	4,20
Apple juice / Apple Spritzer	0,2 l	2,8
naturally cloudy	0,4 l	4,20
Bitter Lemon ^{3,9}	0,2 l	3,00
Tonic Water ³	0,2 l	3,00
Ginger Ale ²	0,2 l	3,00

Rapp's FRUITY DRINKS €

	0,2 l	0,4 l
Rapp's Orange juice	3,00	5,10
Rapp's Blackcurrant nectar	3,00	5,10
Rapp's Cherry nectar	3,00	5,10
Rapp's Banana nectar	3,00	5,10
Rapp's Passion fruit nectar	3,00	5,10
All juices are also available as spritzers	2,80	4,20



Braustübl

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BEER ON TAP

Pilsner	0,3 l	3,50
	0,4 l	4,30
Helles (Light Beer)	0,3 l	3,50
	0,4 l	4,30
Radler Diesel ^{1,2}	0,3 l	3,50
	0,4 l	4,30
Märzen strong and full-bodied	0,3 l	3,60
	0,4 l	4,40
Wheat Beer, light	0,3 l	3,70
	0,5 l	5,00
Wheat Beer, alcohol-free	0,3 l	3,70
	0,5 l	5,00

BOTTLED BEERS

Wheat Beer, dark	0,5 l	4,90
Pilsner, alcohol-free	0,33 l	3,90
Natural Radler, alcohol-free	0,33 l	3,90



WINES BY THE GLASS €

WHITE

Heppenheimer Stemmeler Riesling dry	0,2 l	6,00
Umstädter Herrenberg Müller-Thurgau dry	0,2 l	6,00
Heppenheimer Schloßberg Grauburgunder dry	0,2 l	6,00
Umstädter Rivaner Müller-Thurgau semi-dry	0,2 l	6,00
Heppenheimer Maiberg Riesling sweet	0,2 l	6,00
Weinschorle weiß oder rot sour sweet	0,2 l	5,00
Apfelwein Possmann plain sour sweet	0,25 l 0,5 l	3,30 5,00

Wine

WINES BY THE GLASS

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ROSÉ

Côtes de Provence AC dry	0,2 l	7,00
Heppenheimer Schloßberg Rosé Spätburgunder sweet	0,2 l	6,00

RED

Heppenheimer Schloßberg Dornfelder dry	0,2 l	6,00
Umstädter Odino Cuvée dry	0,2 l	6,00
Quota 29 Primitivo IGT Salento Menhir dry	0,2 l	7,00
Heppenheimer Schloßberg Spätburgunder semi-dry	0,2 l	6,00
Umstädter Finesse Spätburgunder sweet	0,2 l	6,00



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BOTTLED WINES | WHITE 0,75 l

Grauburgunder „Kohan“ | Q.b.A. | **dry** 22,90

Frey Winery | Rheinhessen

aromas of fresh bread | apples | pineapple
full-bodied and aromatic | restrained acidity

Riesling „Auerbacher Fürstenlager“
Kabinett | **dry** 25,90

Hanno Rothweiler | Bergstraße

heartly | fruity-fresh | piquant acidity

Chardonnay | Q.b.A | **dry** 24,90

Margarethenhof Winery | Pfalz

aromas of melon | peach | pear | subtle vanilla
full of fruit | powerful | delicate acidity

Weißburgunder | Q.b.A. | **dry** 23,90

Johanninger Winery | Nahe

elegant | easy-drinking | juicy pear
ripe mirabelle | crisp apple

Weißweincuvée | Q.b.A. | **off-dry** 23,90

„Hiking Leib & Seele“

Bergdolt-Reif & Nett Winery | Pfalz

Cuvée of Rivaner | Silvaner | Kerner
Gewürztraminer | fruity | subtle residual sweetness

ROSÉ 0,75 l

Homenaje Rosado | Garnacha | **dry** 23,90

Bodegas Marco Real | Navarra

aromas of strawberry | blackberry | cherry
fresh fruit note | deep color

Heroldrebe | Q.b.A. | **semi-dry** 22,90

Georg Naegele Winery | Pfalz

aroma of red berries | fresh | beautiful salmon color



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BOTTLED WINES | RED 0,75 l

Spätburgunder „Vom Löss“ | Q.b.A. | **dry** 25,90
Josef Michel | Baden
notes of raspberries | blackberries
fruity | smooth | very delicate

Lemberger „Alte Reben“ | Q.b.A. | **dry** 23,90
Eberbach-Schäfer Winery | Württemberg
bouquet of blackcurrant | blackberry | cherry
pepper | full-bodied | fruity | long finish

„Anciens Temps“ Rouge | Pays d'Oc | **dry** 24,90
Producteurs Réunis de Cébazan |
Languedoc-Roussillon
bouquet of cherries | plums | fruit-forward
smooth | full-bodied

Tempranillo | Crianza | **dry** 26,90
Conde Valdemar | Rioja
aromas of cherries | dark berries
subtle hint of vanilla | smooth | full-bodied
deep ruby red

Primitivo di Manduria „MANDUS“
D.O.P. | **dry** 29,90
PietraPura | Apulia
intense fruit of cherries | plums
blackcurrant | vanilla | cocoa | full-bodied
smooth | deep dark

Rotweincuvée | Q.b.A. | **off-dry** 23,90
„Biking Leib & Seele“
Bergdolt-Reif & Nett Winery | Pfalz
Cuvée of Cabernet | Sauvignon
Dornfelder | Lagrein | Merlot
fruit-forward | harmonious

All wines contain sulfites and may contain traces of egg and milk proteins. For allergy information, please ask our staff.



DIGESTIFS

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FINE BRANDIES FROM SCHEIBEL

Fruit brand Premium <i>Plus</i>	2 cl	4,00
Gold-Willi Premium <i>Plus</i>	2 cl	5,00
Raspberry Premium <i>Plus</i>	2 cl	5,00
Apricot Premium <i>Plus</i>	2 cl	5,00
Old Plum Premium <i>Plus</i>	2 cl	5,00
Hazelnut Noble Cask	2 cl	6,00

SPIRITS

Malteserkreuz Aquavit	2 cl	4,00
Linie Aquavit	2 cl	4,00
Fernet Branca	2 cl	4,00
Jägermeister	2 cl	4,00
Ramazzotti	4 cl	5,00

WINE BRANDIES & COGNACS

Asbach Uralt	2 cl	4,00
Vecchia Romagna	2 cl	5,00
Rémy Martin V.S.O.P.	2 cl	6,00
Hennessy	2 cl	5,00
Grappa	2 cl	5,00



SPARKLING WINE

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Riesling Sekt

0,75 l 26,00

Hessische Bergstraße | **dry**

Bergsträsser Winzer eG

sparkling | dry | typical Riesling acidity

Valdo Prosecco

0,75 l 36,00

Gran Cuvée de’Pai | DOCG | **dry**

Kellerei Valdo | Valdobbiadene

straw yellow | fruity | aroma of wild apple

PriSecco Rose **non-alcoholic**

0,75 l 36,00

Rosé by Jörg Geiger

Boskoop apple | rose | raspberry

intense bouquet of roses

LIQUEURS

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Amaretto²

2 cl 4,00

Hot Amaretto² with whipped cream

2 cl 6,00

Sambuca

2 cl 4,00

Baileys² with ice

4 cl 5,00

CHILDREN'S MENU

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Children's Bölle Burger ^{A,G,F,I,J,L} build-your-own hamburger... tomato onion cucumber steakhouse fries	9,50
Steakhouse fries, red white ^C	3,90
Spaetzle with cream sauce ^{A,C,G,M}	5,50
3 potato pancakes ^{A,C,I,J,M} with apple sauce	5,90
Children's pizza ^{A,C,G} Margherita	5,90
Small schnitzel "Viennese style" ^{A,C} with steakhouse fries	9,50
Children's drink blackcurrant spritzer elderflower syrup	0,1 l 2,50



Allergen Information:

A = Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products made from them	G = Milk and milk products (including lactose)	L = Sulfur dioxide and sulfites (concentration more than 10 mg/kg or 10 mg/l) expressed as SO ₂
B = Crustaceans and crustacean products	H = Tree nuts, i.e., almonds, pistachios, hazelnuts, walnuts, cashews, pecans, Brazil nuts, macadamia, and Queensland nuts and products made from them	M = Lupins and products made from them
C = Eggs and egg products	I = Celery and celery products	N = Molluscs and products made from them
D = Fish and fish products	J = Mustard and mustard products	
E = Peanuts and peanut products	K = Sesame and sesame products	
F = Soybeans and products made from them		

Additives:

1 = contains caffeine	7 = contains phosphat	12 = contains flavor enhancer(s)
2 = contains colorant(s)	8 = contains sweetener	13 = waxed
3 = contains quinine	9 = contains antioxidant	14 = increased caffeine content (32 mg/100 ml)
4 = contains taurine	10 = contains preservative(s)	
5 = sulfured (contains sulfites)	11 = contains a source of phenylalanine	
6 = contains blackening agent		



AFTERNOON MENU €

Bruschetta ^{A,C,G,H,M} 6,90
toasted white bread slices | tomatoes | fresh basil

Bruschetta Trio ^{A,C,G,H,M} 7,90
toasted white bread slices | zucchini cream
black olive cream | tomatoes

Small salad plate ^{I,J,L} 🌿 8,90
seasonal salad | balsamic vinaigrette

Farmer's salad ^{I,J,L} 🌿 15,90
leaf salads | balsamic vinaigrette | cucumber |
white cabbage | bell pepper | tomatoes | onions
olives ⁶ | sheep's cheese

Bölle salad ^{C,D,G,I,J} 16,90
garden-fresh salads | yogurt dressing
ham ^{9,10,12} | cheese ^{2,10} | tuna | egg

Hessian green sauce ^{A,C,G,L} 🌿 14,90
homemade green sauce | egg | boiled potatoes

Matjes fillets "Housewife style" 17,90
apple-onion sour cream ^{C,G,I,J} | pickles | boiled potatoes

Matjes fillets "Hessian style" 17,90
homemade green sauce ^{C,G,J} | boiled potatoes

All salads are served with white bread ^{A,C,G,H,M}

We also gladly recommend one of our delicious pizzas.



RESTAURANT BÖLLE

Nieder-Ramstädter Str. 251, 64285 Darmstadt

Phone: +49 6151 422987

Email: info@restaurant-boelle.de

Opening hours:

Daily from 11:30 AM – 10:30 PM

Seasonal closed days – please see our website

All prices are in euros, including VAT and service charge.

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