RESTAURANT

Bölle

EIN STÜCK DARMSTADT

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 Hessian Bergstrasse | **dry**	0,1 l	4,90
Glass of Valdo Prosecco Gran Cuvée de'Pai | DOCG | **dry**	0,1 l	5,90
Martini bianco[2,5] or rosso[5]	5 cl	4,90
Campari[2] pure or with ice and soda	4 cl	4,90
Campari[2] with orange juice	4 cl	7,50
Aperol[2,3] Spritz Prosecco | table water | Aperol orange slice | ice cubes	0,2 l	7,50
Hugo Prosecco | table water | elderflower syrup mint | fresh lime | ice cubes	0,2 l	7,50
Lillet Wild Berry Lillet Blanc[9] | Schweppes Wild Berry wild berries | mint | ice cubes	0,2 l	7,50

NON-ALCOHOLIC

		€
PriSecco Rosé by Jörg Geiger Apfel | Rose | Himbeere intensives Rosenbukett	0,1 l	5,90
Black Hugo blackcurrant nectar | water elderflower syrup | ice | mint	0,2 l	7,50
Crodino[2] bitter aperitif | orange juice | ice | mint refreshing	0,2 l	7,50

DELICIOUS STARTERS €

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 cream 6

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

Vegetarian

* A,C,G,H,M

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 | olives 6 | 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 skewer 9 | 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*

Vegetarian Vegan * A,C,G,H,M

PIZZA

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The base consists of tomato sauce and cheese[2]

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 | prawns[2] | cherry tomatoes
herb-garlic oil | arugula

Pizza Neptune A,B,C,D,G,I,J,M — 13,90
mozzarella | broccoli | prawns[2] | tuna
garlic oil

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

Vegetarian

MEAT DISHES

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FROM PORK

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 bacon 10 | 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

Venison Goulash A,J,M — 26,90
cranberries | butter spaetzle A,C,G,M

FISH DISHES €

Fried Pike-Perch Fillet 23,90
prosecco Dijon mustard sauce [A,G,I,J,M] | butter rice [G]

Salmon Fillet 26,90
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]
prawns [2] | mushrooms

Tagliatelle „Salmon" [A,C,G,I,M] 19,90
light cream herb sauce | prawns [2]
salmon | broccoli

Vegetarian

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

Vegetarian Vegan

DESSERT

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Fried Apple Rings A,G,H,M vanilla ice cream | whipped cream	8,90
Apple Strudel A,G,H,M vanilla ice cream | whipped cream	8,90
Chocolate Soufflé A,C,G hazelnut ice cream | whipped cream	8,90
Panna Cotta in a glass A,G,M berry compote	6,90
Crème Caramel in a glass A,G,M whipped cream	6,90
Eispresso A,G,H,I,J,M espresso | vanilla ice cream | whipped cream	4,90
Despresso A,G,I,J,K,M espresso | mini dessert	4,90

Please also ask for our ice cream menu.

HEISSE GETRÄNKE

	€
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

J.J.DARBOVEN
SEIT 1866

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

Eilles TEE

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
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

KELTEREI krämer FRUITY DRINKS

	0,2 l	0,4 l	€
Krämer Apple juice naturally cloudy	3,00	5,10	
Krämer Orange juice	3,00	5,10	
Krämer Blackcurrant nectar	3,00	5,10	
Krämer Cherry nectar	3,00	5,10	
Krämer Banana nectar	3,00	5,10	
Krämer Passion fruit nectar	3,00	5,10	
All juices are also available as spritzers	2,80	4,20	

Braustüb'l

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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 Stemmler 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
Krämer apple cider plain | sour | sweet	0,25 l 0,5 l	3,30 5,00
Krämer apple cider in a traditional Bembel jug	1,0 l	9,90

WINES BY THE GLASS

		€
ROSÉ		
Côtes de Provençe 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
hearty | 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

		€
FINE BRANDIES FROM SCHEIBEL		
Fruit brand Premium *Plus*	2 cl	4,00
Gold-Willi Premium *Plus*	2 cl	5,00
Raspberry Premium *Plus*	2 cl	5,00
Apricot Premium *Plus*	2 cl	5,00
Old Plum Premium *Plus*	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

		€
Riesling Sekt Hessische Bergstraße | **dry** Bergsträsser Winzer eG sparkling | dry | typical Riesling acidity	0,75 l	26,00
Valdo Prosecco Gran Cuvée de'Pai | DOCG | **dry** Kellerei Valdo | Valdobbiadene straw yellow | fruity | aroma of wild apple	0,75 l	36,00
PriSecco Rose non-alcoholic Rosé by Jörg Geiger Boskoop apple | rose | raspberry intense bouquet of roses	0,75 l	36,00

LIQUEURS

		€
Amaretto [2]	2 cl	4,00
Hot Amaretto [2] with whipped cream	2 cl	6,00
Sambuca	2 cl	4,00
Baileys [2] with ice	4 cl	5,00

CHILDREN'S MENU

		€
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
B = Crustaceans and crustacean products
C = Eggs and egg products
D = Fish and fish products
E = Peanuts and peanut products
F = Soybeans and products made from them
G = Milk and milk products (including lactose)
H = Tree nuts, i.e., almonds, pistachios, hazelnuts, walnuts, cashews, pecans, Brazil nuts, macadamia, and Queensland nuts and products made from them
I = Celery and celery products
J = Mustard and mustard products
K = Sesame and sesame products
L = Sulfur dioxide and sulfites (concentration more than 10 mg/kg or 10 mg/l) expressed as SO_2
M = Lupins and products made from them
N = Molluscs and products made from them

Additives:

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

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.

Vegetarian

RESTAURANT BÖLLE

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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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