

OLLI'S WINE LOUNGE

Dear friends of Olli's Weinlounge!

"It is not decisive whether a glass is half full or half empty. What matters is how many bottles are left in the house..." (*Gastronome's wisdom*) *We wish you a pleasant stay!* ☺

Our staff will spoil you in autumn with small delicacies such as bruschetta, antipasti, tarte flambée, daily fresh main courses and menus, as well as desserts from our patisserie.

Sommelier & host Frank Oliver Faber, together with his team, always has the right wine ready.

Information regarding colourings & preservatives, allergens & flavour enhancers is available from our staff. All open wines, sparkling wines, sparkling wine and champagne contain sulphur dioxide and sulphites.

Wine lounge evening menu

(from 6.00 pm to 9.00 pm)

Starter *or* soup



Main course fresh of the day



Dessert



3-course menu € 39.90

with an aperitif à 0,10 l, two corresponding wines à 0,10 l and 1 dessert wine à 5 cl € 59,90

We are happy to serve you our exquisite bottled wines from "Olli's Wein-Welt" with a small surcharge of only € 10.00 on the take-away price in our vinotheque. And for those who love a show, sommelier Frank Oliver Faber will open your bottle of sparkling wine, cremant or champagne with a sabre representatively for € 20.00.

HELMUT

White vermouth from the Free Hanseatic City of Hamburg

Fine herb, delicate taste - that is HELMUT der Weiße. Selected Palatinate wines paired with the mild sweetness of orange blossom. Add floral notes of lavender and fresh meadow herbs - composed and handcrafted on the Hamburg waterfront. A bittersweet premium vermouth for delicate taste buds.

1 glass 5 cl € 8,90

The HERO - Negroni (Everybody needs a HERO!) ☺

Gin from Riesling grapes from the Roman Herzog vineyard on the Moselle meets Gran Milano Bitter and Belsazar Vermouth from Berlin in equal parts. A classic pre-dinner cocktail mixed from the finest spirits.

1 glass 9 cl € 8,90

Kir Royal

Veuve Emille Champagne marries with the finest crème de cassis in this traditional aperitif.

Felix Kir, mayor of Dijon, created this cocktail at the time as the official drink of his city.

Soon this exclusive drink became world famous. Today, you can enjoy it unchanged as in the 80s, especially in the illustrious Munich chic scene in Olli's Weinlounge. - After all, being there is everything! -

1 glass 0,10 l € 15,50

Champagne Cocktail with Cognac

Cognac fans will be surprised at how noble this French brandy from the house of

Francois Voyer with Veuve Emille Champagne from the house of Alfred Gratien.

That's savoir-vivre as it should be. A little piece of Parisian flair in the middle of Flensburg.

1 glass 0,10 l € 15,50

Wine Accompanying Intro

Tomato Bruschetta (vegan)	€ 7,90
Bruschetta with fresh mushroom ragout (vegan)	€ 9,90
Large antipasti platter with vegetables, fish, meat and cheese	€ 22,90

Soups

Pumpkin soup with shrimps and coconut milk	€ 7,90
Stew with beef ragout and mushrooms	€ 9,90

Starters and salads

Large colorful autumn salad with Hokkaido pumpkin, beetroot, with walnut oil dressing (vegan)	€ 12,90
Cesar Salad with chicken breast, anchovy flakes, bread chips with parmesan dressing	€ 13,90
Goat cheese with rosemary honey, mushroom salad, and candied nuts	€ 13,90
Fried prawns with aioli on a salad bouquet with baguette	€ 15,90

Tarte flambée from the wooden board

"Classic Alsatian" with diced bacon, onions and crème fraîche	€ 11,90
"Vegan" with oven squash, beetroot, onions, nuts, seeds and Hokkaido cream (vegan)	€ 12,90
"Mediterranean" with Serrano ham, cherry tomatoes, onions, olives and tomato sauce	€ 13,90
"Burgundy" with chicken breast, peppers, tomatoes, broccoli, onions and hollandaise sauce	€ 14,90

Olli's Special:

Homemade turnip puree with smoked pork and cooked sausage, served with medium hot mustard	€ 14,50
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From the sea & the farm

Fried spicy scampi à la aglio e olio with fennel, cherry tomatoes, leek and tagliatelle	€ 26,50
Braised beef cheek with red wine jus, roasted mushrooms, and mashed turnips	€ 20,50
Original Wiener Schnitzel of veal with spicy homemade potato salad	€ 25,90
Fillet of veal in truffle sauce with Hokkaido oven squash and rosemary polenta cream	€ 29,90

Wine Accompanying Finale

Homemade cake (according to offer)	€ 3,90
Pâtisserie cake (changing repertoire)	€ 4,90
Wine Lounge Sweet tooth Day Dessert	€ 9,90
Confectionery - selection on slate (changing repertoire)	€ 9,90
International cheese variation on a slate plate	€ 14,90

Information regarding colourings & preservatives, allergens & flavour enhancers is available from our service staff and in written form in our allergen folder.

Corresponding wines & sweets from our confectionery shop

Discover new and individual taste experiences, which Sommelier Olli will offer you:

Riesling "Alte Reben", Werner Bollig, Mosel 0,20 l & Ruby Chocolate with Pistachios and Fleur de Sel	€ 7,90
"Rosa dei Frati", Cà dei Frati, Lombardy 0,20 l & dark chocolate 60 % cocoa with almond brittle	€ 12,50
Pinot Noir, Löwenstein, Rheingau 0,20 l & dark chocolate 60 % cocoa with sultanas	€ 9,90

Ask for our large selection of matured dessert and sweet wines. We will be happy to advise you!

Open white wines

2020 Riesling "Alte Reben", Winery Werner Bollig, Mosel - fine off-dry, typical Mosel Riesling (vegan).	0,20 l € 6,90
2021 Riesling, Winery Hugo Brennfleck, Franconia - dry, lively, fresh, fruity aromas	0,20 l € 8,90
2022 Grauer Burgunder, Ludwig Weinmann, Rheinhessen - dry, creamy strong Burgundy	0,20 l € 7,50
2021 Chardonnay, Winery Fritz Waßmer, Baden - dry, aromatic, elegant, animatingly fresh.	0,20 l € 7,90
2022 Welschriesling, Ubl-Doschek, Weinviertel - dry, light, crisp (vegan, AT-BIO certificate)	0,20 l € 5,50
2022 Sauvignon Blanc, Holger Hagen, Southern Styria - dry, fresh (vegan, AT-BIO certificate).	0,20 l € 7,90
2013 Viognier, ÔMINA, Latium - medium dry, (only in Olli's Weinlounge & at Tim Raue 2** Berlin)	0,20 l € 10,90
2018 "Predicador", Bodega Contador, Rioja - dry with profound structure (Barrique, Parker: 92 P)	0,20 l € 10,90

Open rosé wine

2022er Portugieser Weißherbst, Ludwig Weinmann, Rheinhessen - sweet, mild speciality from the Rhine	0,20 l € 5,50
2021 "Blanc de Noir" from Pinot Noir, Werner Bollig Winery, Moselle - dry, Moselle rarity	0,20 l € 8,50
2021 "Rosa dei Frati", Cà dei Frati, Lombardy / Lake Garda - dry, fresh, smooth, top rosé wine	0,20 l € 11,50

Open red wine

2022 Lambrusco, Cantina Puianello, Emilia-Romagna - sweet, sparkling cool pleasure (Top 10)	0,20 l € 5,50
2018 Pinot Noir, Weingut am Löwenstein, Rheingau - dry, strong, full of character	0,20 l € 8,90
2012 Blaufränkisch, Winery Georg Preisinger, Burgenland - dry, (large wood, Fallstaff: 92 P)	0,20 l € 9,90
2020 "Diana", OMINA, Latium - intense complex aromas of ripe red fruits (barrique)	0,20 l € 10,90
2018 Tempranillo, Piedemonte, Navarra - dry, spicy, animating, subtle toasty aromas (barrique)	0,20 l € 5,90
2019 Pinot Noir, Waipara Hills, Central Otago - seductive red fruit aromas (barrique).	0,20 l € 9,90

Anniversary wine: 100 years of La Scolca Gold Edition

2020 Gavi dei Gavi, La Scolca, Piedmont - dry, limited special bottling (vegan, Suckling: 91 P)	0,10 l € 9,90
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Spirits

0,33 l € 2,90

Let Olli's competent service team advise you at the well-stocked spirits shelf... ☺

Beers from Olli's old and current homeland ☺

Flensburger Pils, Dark or Alcohol-free	0,33 l € 3,90
NOAM Bavaria - Berlin "Lager born in Weihenstephan"	0,33 l € 4,90
Mönchshof Kellerbier or Schwarzbier from Upper Franconia	0,50 l € 5,90
Maisel's Hefeweißbier (also non-alcoholic) from Upper Franconia	0,50 l € 5,90

Soft drinks

Magnus Imperial Mineral Water still or fine sparkling	0.25 l € 3.50
Magnus Imperial Mineral Water still or fine sparkling	0.75 l € 6.90
Proviant, Berlin-Kreuzberg, BIO lemonades -naturtrüb- various sorts	0.33 l € 4.50
Soda Libre, Hamburg, Basil or Elderflower lemonades (vegan)	0,33 l € 4,90
Thomas Henry, Manchester, Tonic ^{Water6} , Ginger Beer, Bitter Lemon	0,20 l € 4,90
Apple spritzer made from organic apple juice from the Ubl-Doschek winery, Weinviertel (vegan, AT-BIO certificate)	0,40 l € 4,90
Flensburg tap water 0.20 l, 0.50 l or 1.00 l per 0.10 l € 0.40	

Sterling Coffee (now also "to go" or for "at home")

	€ 2,40
Cup Sterling Espresso	€ 2,60
Cup Sterling Espresso Macchiato	€ 4,00
Cup Sterling Double Espresso	€ 2,80
Cup Sterling Coffee Creme	€ 3,90
Cup Sterling Cappuccino	€ 4,00
Cup Sterling latte, latte macchiato or cocoa	According to the tea menu
Teahouse Exclusives 18 different finest teas	

All open wines, sparkling wines, sparkling wine and champagne contain sulphur dioxide and sulphites.

1 = with colouring, 2 = contains caffeine, 3 = with sweeteners, 4 = contains phenylalantine, 5 = with preservative, 6 = natural quinine