

OLLI'S WINE LOUNGE

Dear friends of Olli's Weinlounge!

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

Our staff will spoil you in the emerging spring 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 and his team always have the right wine to hand.

For information on colourings and preservatives, allergens and flavour enhancers, please contact our staff. All open wines, sparkling wines, sparkling wine and champagne contain sulphur dioxide and sulphites.

Wine lounge evening menu

(from 18.00 to 21.00)

Appetiser *or* soup



Fresh main course of the day



Dessert



3-course menu € 44,90

with an aperitif of 0.10 litres, two corresponding wines of 0.10 litres and 1 dessert wine of 5 cl € 69.90

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

The LINK

Spumante Rosato D.O.C. brut, Millesimato 2022, Ferro 13, Emilia-Romagna

"I'm **LINK** from the Ferrari city of Modena. I'm the mascot of Ferro 13. Hashtag, hipster, gentleman and nerd are my friends. I'm fresh, lively and seductive. I would describe myself as reserved at first, yet bold and complex. I like it sophisticated and long lasting...

1 glass 10 cl € 9,90

The HERO - the fruity spring negroni (Everybody needs a HERO!) ☺

Gin made from Riesling grapes from the Roman Herzog vineyard on the Moselle, refined with sloe liqueur from the Eifel, meets Gran Milano Bitter and Belsazar vermouth from Berlin in equal parts.

A classic pre-dinner cocktail mixed with the finest spirits.

1 glass 9 cl € 8,90

Kir Royal

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

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

This exclusive drink soon became world famous. Today, as in the 80s, you can still enjoy it in Olli's Weinlounge, especially among Munich's illustrious chic crowd. - Being there is everything! -

1 glass 0,10 l € 15,90

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.

This is savoir-vivre as it should be. A little piece of Parisian flair in the centre of Flensburg.

1 glass 0,10 l € 15,90

Wine intro

Tomato bruschetta (vegan)	€ 9,50
Large antipasti platter with vegetables, fish, meat and cheese	€ 26,50

Soups

Tomato soup with sommelier gin cream	€ 8,50
Carrot and ginger soup with shrimps	€ 9,50

Starters and salads

Small colourful spring salad with apricot dressing (vegan)	€ 8,50
Large mixed spring salad with apricot dressing (vegan)	€ 12,50
we recommend 5 hot prawns fried in olive oil	€ 10,50
Vitello tonnato with tuna mayonnaise, capers, and salad	€ 14,90

Tarte flambée from the wooden board

"Classic Alsatian" with diced bacon, onions and sour cream	€ 13,90
"Vegan" with sweet potato, peppers, cherry tomatoes, onions and herb sauce (vegan)	€ 13,90
"Tuscany" with mozzarella, cherry tomatoes, onions, fresh basil and tomato cream	€ 14,90
"Coburg" with original Coburg roast sausage, sauerkraut, mustard sour cream and potato sauce	€ 15,50

Olli's special from home

1 pair of original Franconian roast sausages on wine sauerkraut with fried potatoes and mustard	€ 15,90
<i>This delicacy from the Coburg region is part of the culinary "world cultural heritage".</i>	
<i>In 2021, the Luther butcher's shop received the "State Honour Award of the Free State of Bavaria".</i>	

From the **sea** & from the **farm**

Savoury fried prawns à la aglio e olio with cherry tomatoes, basil and tagliatelle	€ 27,50
Roasted corn-fed chicken breast with sherry cream sauce and creamy truffle risotto	€ 23,50
Braised leg of lamb under a herb crust with French beans and sweet potato puree	€ 22,50
Original Wiener Schnitzel of veal with homemade fried potatoes and cranberries	€ 28,90

Wine **finale**

Homemade cake (according to offer)	€ 4,50
Pâtisserie cake (changing repertoire)	€ 5,50
Wine lounge sweet tooth dessert of the day	€ 10,90
Confectionery - selection on slate (changing repertoire)	€ 9,90
International cheese variation on a slate plate	€ 15,90

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

Matching **wines** & **sweets** from our confectionery

Discover new and individual flavour experiences offered by Sommelier Olli:

Riesling feinherb, Weingut Werner Bollig 0,20 l & Ruby Chocolate with pistachios and fleur de sel	€ 8,50
Pinot Noir Rosé, Cuba Winery, Middle Rhine 0,20 l & dark chocolate 60 % cocoa with almond brittle	€ 10,50
Pinot Noir, Löwenkopf Winery, Rheingau 0,20 l & dark chocolate 60 % cocoa with sultanas	€ 10,50

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

Open **white** wines

2020 Riesling "Alte Reben", Werner Bollig Winery, Mosel - feinherb, typical Mosel Riesling (vegan)	0,20 l € 7,50
2021 Riesling, Cuba winery, Middle Rhine - dry, playful, fresh, lively (steep slope Riesling)	0,20 l € 9,90
2022 Pinot Gris, Ludwig Weinmann, Rheinhessen - dry, creamy, powerful Burgundy	0,20 l € 7,90
2022 Sauvignon Blanc, Holger Hagen, Südsteiermark - dry, fresh (vegan, AT-BIO-certified)	0,20 l € 8,50
2020 Welschriesling, Weingut Zillinger, Burgenland- dry, juicy, fresh (vegan, AT-BIO-certified)	0,20 l € 8,50
2013 Viognier, ÔMINA, Lazio - semi-dry, (only in Olli's Weinlounge & at Tim Raue 2** Berlin)	0,20 l € 11,50
2022 Pinot Grigio, Grandis'ciutta, Friuli - fine characteristics, highest quality from the Collio	0,20 l € 9,90
2018 "Predicador", Bodega Contador, Rioja - dry with profound structure (barrique, Parker: 92 P)	0,20 l € 11,50

Open **rosé** wine

2021 Pinot Noir Rosé, Cuba Winery, Middle Rhine - off-dry, exceptionally aromatic rosé	0,20 l € 9,50
2020 "Band of Roses" Cuvee Pinot Gris and Pinot Noir, Washington State- dry, fruity, fresh	0,20 l € 9,50
2020 "Hole in the Water" Blush, Konrad Wines, Marlborough - seductive blend, complex flavours	0,20 l € 8,90

Open **red** wine

2022 Blauer Portugieser, Ludwig Weinmann, Rheinhessen - sweet, mild, traditional vinification	0,20 l € 5,50
2018 Pinot Noir, Weingut am Löwenkopf, Rheingau - dry, strong, full of character	0,20 l € 9,50
2021 Sangiovese, Carpazo, Tuscany - dry, medium-bodied, cherry red, fruity, spicy, balanced	0,20 l € 5,90
2021 "NERD" Nero d' Avola, Ferro 13, Sicily - dry, smooth, with a strong, complex character	0,20 l € 7,50
2013 "Diana", ÔMINA, Lazio - intense, complex aromas of ripe red fruit (barrique)	0,20 l € 12,50
2019 "The velvet Devil" Merlot, Charles Smith Wines, Washington State - "Make Merlot sexy again	0,20 l € 9,90
2019 Pinot Noir, Waipara Hills, Central Otago - seductive flavours of red fruits (barrique)	0,20 l € 10,50

Spirits

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 non-alcoholic

0,33 l € 3,90

Urstrom, natural & unfiltered, also as ale (vegan, Bioland certificate)

0,33 l € 4,50

Mönchshof Kellerbier or black beer from Upper Franconia

0,50 l € 5,90

Maisel's Hefeweißbier (also non-alcoholic) from Upper Franconia

0,50 l € 5,90

Non-alcoholic drinks

Magnus Imperial mineral water still or sparkling

0.25 l € 3.50

Magnus Imperial mineral water still or sparkling

0.75 l € 6.90

Proviant, Berlin-Kreuzberg, organic lemonades - naturally cloudy - various flavours

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

Flensburg tap water 0.20 l, 0.50 l or 1.00 l per 0.10 l € 0.50

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

Cup of Sterling Espresso

€ 2,50

Cup of Sterling Espresso

Macchiato

€ 2,70

Sterling double espresso cup

€ 4,50

Sterling coffee cream cup

€ 2,90

Sterling cappuccino cup

€ 4,00

Cup of Sterling latte, latte macchiato or cocoa

€ 4,50

Teahouse Exclusives 18 different fine teas

See tea menu

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 phenylalanine source, 5 = with preservative, 6 = natural quinine