

# 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!* ☺

During the asparagus season, our staff will spoil you 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.

Information regarding colorants & preservatives, allergens & flavor enhancers can be obtained from our staff. All open wines, sparkling wines, sparkling wine and champagne contain sulphur dioxide and sulphites.

## Wine lounge evening menu

(from 6 p.m. to 9 p.m.)

Appetizer *or* soup



Fresh main course of the day



Dessert



3-course menu € 44,90

with an aperitif of 0.10 l, two corresponding wines of 0.10 l 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 Mosel, 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 € 9,90

## **2018 PURE & NAKED (vegan, DE-BIO certificate) Weingut am Stein, Franconia, Germany**

"PET NAT brut nature" - "PET NAT is the new Schampus" - #summerblooms #lychee #naturallypure #lemongrass #withoutkitsch #gamechanger #sparklingblues #summertime # anytime # greenalert #fresh

1 glass 0,10 l € 9,90

## **Kir Royal**

Veuve Emille champagne is combined 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

## Wine intro

Tomato bruschetta (vegan)	€ 9,50
Asparagus bruschetta au gratin with hollandaise sauce	€ 9,90

## Soups

Asparagus soup with meatballs	€ 8,50
Wild garlic cream soup with shrimps	€ 9,90

## Appetizers and salads

Large colorful spring salad with nuts and seeds with apricot dressing (vegan)	€ 13,50
Roasted white & green asparagus with parmesan, nuts, seeds and salad bouquet	€ 14,90
Caramelized goat's cheese taler on wild garlic cream with asparagus	€ 13,90
Small antipasti platter with vegetables, shrimps, ham and cheese	€ 18,50

## Tarte flambée from the wooden board

"Classic Alsatian" with diced bacon, onions and crème fraîche	€ 13,90
"Vegan" with cauliflower, nuts & seeds, Lila Luder, onions and herb sauce (vegan)	€ 13,90
"Amsterdam" with colorful asparagus ragout, cherry tomatoes, onions and hollandaise sauce	€ 18,90
"Norway" with salmon cubes, asparagus ragout, cherry tomatoes, onions and wild garlic sour cream	€ 19,90

## Olli's asparagus classics:

Fresh asparagus spears with homemade hollandaise sauce and new triplets	€ 16,90
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## From the **sea** & from the **farm**

Spicy fried prawns with green asparagus, cherry tomatoes, basil and tagliatelle	€ 29,50
Crispy fried salmon fillet in coconut curry sauce with colorful asparagus ragout and jacket potatoes	€ 20,90
Fresh asparagus spears with Serrano ham, hollandaise sauce and new buttered potatoes	€ 19,90
Original Wiener schnitzel of veal with homemade potato salad and classic garnish	€ 28,90

## Wine **finale**

Home-baked cake (on offer) Pâtisserie	€ 4,50
cake (changing repertoire) Wine lounge	€ 5,50
Sweet tooth daily dessert	€ 10,90
Confectionery - selection on slate (changing repertoire)	€ 9,90
International cheese variation on a slate plate	€ 15,90

Information regarding colorants & preservatives, allergens & flavor 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 taste experiences offered by Sommelier Olli:

Riesling semi-dry, Weingut Werner Bollig, Mosel, 0.20 l & Ruby Chocolate with pistachios and fleur de sel € 8.50  
Weißherbst, Alex Weinmann, Rheinhessen 0.20 l & dark chocolate 60% cocoa with almond brittle € 6.50  
Pinot Noir, Weingut Löwenkopf, Rheingau 0.20 l & dark chocolate 60% cocoa with raisins € 10.50

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

## Open white wines

2020 Riesling "Spätlese", Weingut Werner Bollig, Mosel - semi-dry, typical Mosel Riesling (vegan) 2022	0,20 l € 7,50
Pinot Gris, Ludwig Weinmann, Rheinhessen - dry, creamy strong Burgundy 2021 Sauvignon Blanc,	0,20 l € 7,90
Frieder Burrlein, Franconia - dry, sophisticated, strong character "Sponti" 2023 Grüner Veltliner, Weingut	0,20 l € 10,90
Ubl-Doschek, Wagram - dry, spicy (vegan, AT-BIO-certified) 2022 Riesling, Weingut Ubl-Doschek,	0,20 l € 6,90
Wagram - dry, full-bodied, fragrant (vegan, AT-BIO-certified) 2018 Chardonnay, ÔMINA, Lazio - golden	0,20 l € 9,50
yellow, dry, powerful, aromatic, mineral (barrique) 2013 Viognier, ÔMINA, Lazio - semi-dry, (only in Olli's	0,20 l € 9,90
Weinlounge & at Tim Raue 2** Berlin) 2018 "Predicador", Bodega Contador, Rioja - dry with profound	0,20 l € 11,50
structure (Barrique, Parker: 92 P)	0,20 l € 11,50

## Open rosé wine

2023 Portugieser Weißherbst, Ludwig Weinmann, Rheinhessen - sweet, mild specialty from the Rhine	0,20 l € 5,50
2020 "Band of Roses" Cuvee Pinot Gris and Pinot Noir, Washington State - dry, fruity, fresh 2020 "Hole in	0,20 l € 9,50
the Water" Blush, Konrad Wines, Marlborough - seductive blend, complex aromas	0,20 l € 8,90

## Open red wine

2022 Blauer Portugieser, Ludwig Weinmann, Rheinhessen - sweet, mild, (chilled enjoyment) 2018	0,20 l € 5,50
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 2021	0,20 l € 5,90
"NERD" Nero d' Avola, Ferro 13, Sicily - dry, smooth, with a strong complex character 2013 "Diana",	0,20 l € 7,50
ÔMINA, Lazio - intense, complex aromas of ripe red fruit (barrique) 2015 Cabernet Sauvignon,	0,20 l € 12,50
ÔMINA, Lazio - brilliant ruby red, intense fruit aromas (barrique) 2019 "The velvet Devil" Merlot,	0,20 l € 11,90
Charles Smith Wines, Washington State - "Make Merlot sexy again	0,20 l € 9,90

## Olli's asparagus wine recommendation:

2023 "Würzburger Silvaner", Juliusspital, Franconia - dry (Gault Millau: Cellar Master of the Year!)	0,20 l € 10,50
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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 home ☺

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

## Non-alcoholic 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
Magnus Imperial mineral water still or fine sparkling	0,33 l € 4,50
Proviant, Berlin-Kreuzberg, organic lemonades - naturally cloudy - various types Soda Libre, Hamburg, basil or elderflower - lemonades (vegan)	0,33 l € 4,90
Thomas Henry, Manchester, tonic water <sup>6</sup> , ginger beer, bitter lemon	0,20 l € 4,90
Apple spritzer made from organic apple juice from the Ubl-Doschek winery, Wagram (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	€ 0.50

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

Cup of Sterling Espresso	€ 2,50
Cup of Sterling Espresso Macchiato	€ 2,70
Cup of Sterling double espresso	€ 4,50
Cup Sterling Coffee Cream	€ 2,90
Cup of Sterling Cappuccino	€ 4,00
Cup of Sterling latte, latte macchiato or cocoa	€ 4,50

Teahouse Exclusives 18 different fine teas

according to tea menu

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

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

