

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 **have been** spoiling you **for 10 years now** 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, spumante or champagne with a sabre for € 20.00.

The BOSS rosato

Prosecco rosato D.O.C. extra dry, Millesimato 2022, Ferro 13, Veneto

"I am the leader of Ferro 13 wines. I am the version of four friends who are passionate about innovation and see wine as a means of sharing contemporary culture. I am a strong personality but with a delicate seductive side. I am intensely aromatic and simply brilliant!"

1 glass 10 cl € 9,50

Cuvée dei Frati Spumante Brut, Metodo Classico, Cà dei Frati, Lombardy (Lake Garda)

10 years of Olli's Weinlounge and appointment as Official Ambassador of Cà dei Frati - if that's no reason to raise a glass of pleasantly elegant Spumante. Salute!

1 glass 10 cl € 9,50

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 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

Wine intro

Tomato bruschetta (vegan)	€ 9,90
Bruschetta with fresh tomato and mushroom ragout (vegan)	€ 10,90

Soups

Pumpkin soup with shrimps & coconut milk Stew with beef ragout & mushrooms	€ 8,90
	€ 9,90

Appetizers and salads

	€ 14,90
Large colorful autumn salad with Hokkaido pumpkin, beet, nuts and seeds (vegan)	€ 15,90
Goat's cheese with rosemary honey, mushroom salad and candied nuts	€ 18,90
Small antipasti platter with vegetables, shrimps, ham and cheese	

Tarte flambée from the wooden board

	€ 14,50
	€ 15,90
"Classic Alsatian" with diced bacon, onions and sour cream	€ 14,50
"Vegan" with baked pumpkin, beet, onions, nuts, seeds and Hokkaido cream (vegan)	€ 16,50
"Paris" with French Brie, onions, cranberries and crème fraîche	
"California" with bacon cubes, corn, kidney beans, onions and barbecue cream	

Olli's Nordic classic:

	€ 15,90
Homemade turnip puree with smoked pork and boiled sausage, served with medium-hot mustard	

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

Pike-perch fillet in a parsley and basil sauce with mushroom vegetables and Hokkaido pumpkin from the oven	€ 27,90
Spicy fried prawns with tomato and leek vegetables, fresh basil and tagliatelle	€ 28,90
Braised ox cheek with red wine jus, fried mushrooms and turnip puree	€ 24,50
Original Wiener Schnitzel of veal with homemade fried potatoes and cranberries	€ 29,90

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
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.

The **FederweiÙe** is here!

FederweiÙer from Müller-Thurgau (vegan), served on ice

Friedrich Kiefer, Eichstetten am Kaiserstuhl, Baden, Germany

Its sparkling taste and fruity, tangy note make it a sparkling delicacy.

1 glass 0,10 l | € 4,90

Red FederweiÙer from Regent (organic & vegan)

Friedrich Kiefer, Eichstetten am Kaiserstuhl, Baden, Germany

Do you already know the "red brother"? The white loner has got some adorable company!

1 glass 0,10 l | € 5,50

Open white wines

2023 Riesling "Spätlese", Weinhaus Dawen-Weibler, Ruwer - feinherb, typical steep slope Riesling	0,20 l € 7,90
2023 Pinot Gris, Ludwig Weinmann, Rheinhessen - dry, creamy, powerful Burgundy	0,20 l € 7,90
2023 Pinot Blanc, Fritz Waßmer, Baden - dry, round, beautiful finesse, mineral aromas	0,20 l € 8,90
2023 Sauvignon Blanc, Frieder Burrlein, Franconia - dry, sophisticated "Sponti" with a strong character	0,20 l € 10,90
2022 Riesling, Kuehn, Alsace - dry, elegant bouquet of white flowers, citrus aromas	0,20 l € 7,50
2021 Muscat, Winzergenossenschaft Nals Margreid, South Tyrol - dry, intense, juicy, spicy	0,20 l € 8,90
2022 Chardonnay, Winzergenossenschaft Sonnweiler, South Tyrol - dry (vegan, IT-BIO certificate)	0,20 l € 8,90
2013 Viognier, ÔMINA, Lazio - semi-dry, (only in Olli's Weinlounge & at Tim Raue 2** Berlin)	0,20 l € 11,50

Open rosé wine

2023 "F. W.", Fritz Waßmer Winery, Baden - dry, captivating floral aromas, balanced	0,20 l € 9,90
2022 "Montonia" Rosé Fumé, Weingut am Stein, Franconia - (only at Olli & at Alexander Herrmann 2**)	0,20 l € 12,50
2022 Merlot, ÔMINA, Latium - dry, exceptionally original with exotic fruit aromas	0,20 l € 8,90

Open red wine

Lambrusco, Cantina Puianello, Emilia-Romagna - sweet, sparkling cool pleasure (Top 10)	0,20 l € 5,90
2018 Pinot Noir, Weingut am Löwenkopf, Rheingau - dry, strong, full of character	0,20 l € 9,50
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
2018 "Tierra di Cadiz", Bodega Huerta de Albala, Alicante - dry, deep warm aromas (barrique)	0,20 l € 12,90
2019 "The velvet Devil" Merlot, Charles Smith Wines, Washington State - "Make Merlot sexy again	0,20 l € 9,90
2017 "Chateau Smith" Cabernet Sauvignon, Charles Smith Wines, Washington State - elegant	0,20 l € 10,90

Olli's Weinlounge Official Ambassador of Cà dei Frati

2023 "I Frati" Lugana, Cà dei Frati, Lombardy / Lake Garda - fragrant, aromas of ripe white grapefruit	0,20 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, lager or non-alcoholic	0,33 l € 4,00
NOAM Bavaria - Berlin "Lager born in Weihenstephan"	0,33 l € 4,90
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
Proviand, Berlin-Kreuzberg, organic lemonades - naturally cloudy - various varieties	0.33 l € 4.50
Soda Libre, Hamburg, basil lemonade (vegan)	0,33 l € 4,90
Waterkant, Husum, elderflower lemonade	0,20 l € 4,90
Thomas Henry, Manchester, tonic water ⁶ , ginger beer, bitter lemon	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 Espresso Macchiato	€ 2,70
Cup Sterling double espresso	€ 4,50
Cup Sterling coffee cream	€ 2,90
Cup Sterling cappuccino	€ 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 coloring, 2 = contains caffeine, 3 = with sweeteners, 4 = contains phenylalantine source, 5 = with preservative, 6 = natural quinine