

# 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 bianco**

### **Prosecco 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

### **2021 Cuvée dei Frati Spumante Brut, Dosaggio Zero, Metodo Classico, Cà dei Frati, Lombardy**

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 € 12,50

### **2018 Blanc de Blanc (Naturland organic certificate)**

#### **Weingut am Stein, Franconia, Germany**

Winemaker Ludwig Knoll carefully harvests his grapes by hand especially for sparkling wine production and uses traditional bottle fermentation. Aromas of ripe apple, delicate caramel and fresh brioche.

1 glass 0,10 l € 11,50

## **Kir Royal**

Our champagne of the week marries this traditional aperitif with the finest crème de cassis.

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
Small antipasti platter with vegetables, shrimps, ham and cheese	€ 18,90

## Soups

Homemade hearty onion soup Creamy	€ 8,90
Chestnut and potato soup	€ 9,90

## Appetizers and salads

Large winter salad with Hokkaido pumpkin, beet, nuts and seeds (vegan)	€ 14,90
Venison carpaccio on a salad bouquet with pesto, nuts and seeds	€ 18,90

## Tarte flambée from the wooden board

"Classic Alsatian" with diced bacon, onions and sour cream	€ 14,50
"Paris" with French brie, onions, cranberries and crème fraîche	€ 14,50
"Vegan" with beet, onions, chicory, nuts, seeds and fresh horseradish cream	€ 15,90
"Coburg" with original Coburg grilled sausage, wine sauerkraut, mustard sour cream and potato sauce	€ 15,90

## Olli's special from home

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

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

Fried fillet of skrei with horseradish air and mashed beet and potatoes	€ 26,90
Braised beef roulade with homemade apple and red cabbage and stuffed dumplings	€ 22,90
Pink roasted duck breast with honey and vinegar jus, celeriac puree and romanesco	€ 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
Confectionery - selection on slate (changing repertoire)	€ 9,90
Wine lounge sweet tooth dessert of the day	€ 10,90
International cheese variation on a slate plate	€ 16,50

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

## OLLI'S WEINLOUNGE and the **CHAMPAGNER CLUB** present:

### Champagne house of the month:

**Pol Couronne**, Reims, Montagne de Reims, Champagne, France

"The vineyards were my playground when I was a child. I used to watch my grandfather work the land," says cellar master Baptiste Prevost. He impresses with his natural vineyard in Reims.

Brut Grand Cru 75-25 (75% Pinot Noir & 25% Chardonnay) **1 glass 0,10 l** € 17,90

## Open white wines

2023 Riesling, Weingut am Stein, Franconia - feinherb, (Naturland organic certificate)	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 Grüner Veltliner, Ubl-Doschek winery, Wagram - fragrant, fruity (vegan, AT-BIO certified)	0,20 l € 7,50
2022 Riesling, Kuehn, Alsace - dry, elegant bouquet of white flowers, citrus aromas	0,20 l € 8,90
2022 "Hashtag #" Sauvignon Blanc, Ferro 13, Varie Italia - dry, fresh, mineral, spicy	0,20 l € 8,50
2022 Chardonnay, Winzergenossenschaft Sonnweiler, South Tyrol - dry (vegan, IT-BIO certificate)	0,20 l € 8,90
2021 Muscat, Winzergenossenschaft Nals Margreid, South Tyrol - dry, intense, juicy, spicy	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
2021 Pinot Noir "M", Fritz Waßmer Winery, Baden - dry, fine cherry and berry notes,	0,20 l € 8,90
2021 "HACKER" Sangiovese, Ferro 13, Tuscany - dry, soft, fine playful cherry notes	0,20 l € 8,50
2020 Merlot, Winzergenossenschaft Sonnweiler, South Tyrol - dry, spicy (vegan, IT-BIO certificate)	0,20 l € 8,90
2021 "Ronchedone", Cà dei Frati, Lombardy / Lake Garda - dry, fragrant, berry fruit (barrique)	0,20 l € 12,90
2017 Syrah, Craggy Range, Hawkes Bay - dry, dark berry aromas, smooth and luscious (barrique)	0,20 l € 10,90

## Olli's wine lounge winter wine recommendation:

2016 Cabernet Sauvignon, Wines of Substance, Washington State - full of character (Parker: 91 P.)	0,10 l € 12,50
---------------------------------------------------------------------------------------------------	----------------

## 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, Strandlager 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
Proviant, Berlin-Kreuzberg, organic lemonades - naturally cloudy - rhubarb or lemon	0.33 l € 4.50
Soda Libre, Hamburg, basil lemonade (vegan)	0,33 l € 4,90
Waterkant, Husum, elderflower or orange lemonade	0,20 l € 4,90
Thomas Henry, Manchester, tonic water <sup>6</sup> , 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 Sterling Espresso	€ 2,50
Cup Sterling 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

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