

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 **over 10 years** 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, 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 flavoured and simply delicious!"

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 Amabassador of Cà dei Frati - if that's no reason to raise a glass of pleasantly elegant Spumante. Salute!

1 glass 10 cl € 12,50

2020 Riesling sparkling wine Reserve zero dosage (AT-BIO certificate Ubl-Doschek Winery, Wagram, Austria

Typical fine fruity notes of stone fruit, especially peach. Fresh, fragrant and tangy. Inviting mineral elements and citrus notes, full-bodied and harmonious. Fun on all days!

1 glass 0,10 l € 12,50

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

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| Tomato bruschetta (vegan) | € 9,90 |
| Small antipasti platter with vegetables, shrimps, ham and cheese | € 18,90 |

Soups

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| Chervil soup with salmon dumplings | € 8,90 |
| Crustacean soup with fennel & Pernod | € 9,90 |

Starters and salads

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| Small colourful spring salad with apricot dressing (vegan) | € 8,90 |
| Large mixed spring salad with apricot dressing (vegan) | € 13,50 |
| Tomatoes with mozzarella, basil pesto and old balsamic vinegar | € 9,90 |
| Scallop & salmon tartare, trout caviar, cauliflower, ponzu | € 16,90 |
| including a glass of 0.1 litre champagne of the month | € 28,90 |

Tarte flambée from the wooden board

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| "Classic Alsatian" with diced bacon, onions and crème fraîche | € 14,50 |
| "Vegan" with onions, colourful peppers, courgette, aubergine, basil and tomato cream (vegan) | € 14,50 |
| "Tuscany" with mozzarella, onions, cherry tomatoes, basil and tomatized sour cream | € 14,50 |
| "Norway" with salmon strips, onions, cherry tomatoes, garlic, <small>olives1</small> and sour cream | € 15,90 |

OLLI, the CHAMPAGNER CLUB and the Düsseldorf feeling...

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| Currywurst from the Franconian butcher with chef's secret curry sauce, marinated potato wedges and homemade mayonnaise including a glass of 0.1 litre champagne of the month | € 24,90 |
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From the **sea** & from the **farm**

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| Fillet of salmon fried in sesame seeds, with spring vegetables and herb risotto | € 24,90 |
| Savoury fried prawns with cherry tomatoes, fresh basil and tagliatelle | € 28,90 |
| Pink roasted pork fillet wrapped in parmesan with ratatouille and rosemary polenta | € 23,50 |
| Original Wiener schnitzel of veal with homemade potato salad and classic garnish | € 29,90 |

Wine **finale**

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| 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 on colourings and preservatives, allergens and flavour 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:

LEGRAS & HAAS, Chouilly, Côte de Blancs, Champagne, France

The two passionate winegrowers Francois Legras and Brigitte Haas met in 1967 and together with their three sons Rémi, Olivier and Jérôme, the Champagne house was founded in 1991 with a vineyard area of 15 hectares.

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| Blanc de Blancs Grand Cru (100% Chardonnay) James Suckling 93 P. | 1 glass 0,10 l | € 17,90 |
| Cuvée Rosé Grand Cru (50% Chardonnay, 25% Pinot Noir, 25% Meunier) Wine Spectator 92 P. | 1 glass 0,10 l | € 17,90 |

Open white wines

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| 2023 Riesling, Weingut am Stein, Franconia - feinherb, #regenbogenimglas (Naturland certificate) | 0,20 l € 7,90 |
| 2023 Pinot Gris, Ludwig Weinmann, Rheinhessen - dry, creamy (Chamber Award: Gold) | 0,20 l € 7,90 |
| 2024 Pinot Blanc, WEINHALLA Glaser, Franconia - dry, dynamic, after-work wine ☺ | 0,20 l € 7,90 |
| 2022 Riesling, WEINHALLA Glaser, Franconia - dry, independent, "Best of Muschelkalk!" (Barrique) | 0,20 l € 8,90 |
| 2019 "Charming" Grüner Veltliner Reserve, Laurenz V., Kamptal - dry, TOP vineyard cuvée | 0,20 l € 11,50 |
| 2022 "Hashtag #" Sauvignon Blanc, Ferro 13, Varie Italia - dry, fresh, mineral, spicy | 0,20 l € 8,50 |
| 2023 Chardonnay, Gradis' Ciutta, Friuli / Collio - dry, floral, fine fruit flavours (IT-BIO certificate) | 0,20 l € 11,50 |
| 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

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| 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 flavours | 0,20 l € 8,90 |

Open red wine

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| 2018 Pinot Noir "Alte Reben", WEINHALLA Glaser, Franconia - dry (hand-picked, barrique) | 0,20 l € 9,90 |
| 2020 Merlot, Winzergenossenschaft Sonnweiler, South Tyrol - dry, spicy (vegan, IT-BIO certificate) | 0,20 l € 8,90 |
| 2021 "Ronchedone", Cà die Frati, Lombardy / Lake Garda - dry, strong, red fruity (barrique) | 0,20 l € 12,50 |

From Olli's treasure chest

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| 2010 "Collazzi", Collazzi, Tuscany - dry, mature, floral and berry notes (Falstaff: 91 P.) | 0,10 l € 13,90 |
| 2018 Amarone, Cà dei Frati, Veneto / Valpolicella- dry, intense, powerful, lush fruit (barrique) | 0,10 l € 12,50 |
| 2016 Cabernet Sauvignon, Wines of Substance, Washington State - full of character (Parker: 91 P.) | 0,10 l € 12,50 |

Spirits

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

Beers from Olli's old and current homeland ☺

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| Flensburger Pils, Strandlager or alcohol-free | 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 € 5,00 |

Non-alcoholic drinks

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| Magnus Imperial mineral water still or fine | 0,25 l € 3,50 |
| Magnus Imperial mineral water still or sparkling | 0,75 l € 6,90 |
| Soda Libre, Hamburg, basil lemonade (vegan) | 0,33 l € 4,90 |
| Waterkant lemonades, Husum, elderflower, rhubarb, orange, lemon naturally cloudy or clear | 0,30 l € 4,90 |
| Thomas Henry, Manchester, tonic water ⁶ , 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-certified) | 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")

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| Cup of Sterling Espresso | € 2,50 |
| Cup of Sterling Espresso | € 2,70 |
| Macchiato | € 4,50 |
| Cup of Sterling double espresso | € 2,90 |
| Cup Sterling Coffee Cream | € 4,00 |
| Cup Sterling Cappuccino | € 4,50 |
| Cup of Sterling latte, latte macchiato or cocoa | |
| 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 colouring, 2 = contains caffeine, 3 = with sweeteners, 4 = contains phenylalantine source, 5 = with preservative, 6 = natural quinine