

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.

2023 KMPLX Silvaner - dry (vegan, unfiltered, aged in wooden barrels

WEINHALLA Glaser, Franconia, Germany

With the SILVANER ALTE REBEN - Melli & Rudi Glaser go to their limits and extract the essence from their old vineyard; directly on the Main. A substance - simply awesome - that should not only delight whiskey fans thanks to its maturation in tonneaux. Something completely new is coming your way! SILVANER, straw-dry with 0.0g residual sugar - unfiltered - and it tastes good! A wine that is simply allowed to be as it is!

"A natural wine, highly interesting and that also tastes good!" (Wine fanatic)

1 glass 0.10 l € 7.90

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

Gin made from Riesling grapes from the Roman Herzog vineyard on the Moselle, refined with blueberries 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 € 9,50

2022 Cuvée dei Frati Spumante Brut, Metodo Classico, Cà dei Frati, Lombardy

Over 10 years of Olli's Weinlounge and appointment as Official Amabassador of Cà dei Frati - if that's not a reason to toast with a glass of pleasantly elegant Spumante. Salute!

1 glass 10 cl € 9,90

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
Asparagus bruschetta au gratin with hollandaise sauce	€ 10,90

Soups

Asparagus soup with meatballs Cream	€ 9,50
Tomato soup with shrimps	€ 9,90

Appetizers and salads

Small colorful spring salad with apricot dressing (vegan)	€ 8,90
Salad of colorful asparagus, parmesan, nuts and seeds with apricot dressing (vegan)	€ 15,50
Small antipasti platter with vegetables, shrimps, ham and cheese	€ 18,90

Tarte flambée from the wooden board

"Classic Alsatian" with diced bacon, onions and crème fraîche	€ 14,
"Vegan" with carrots, colorful peppers, onions and herb sauce (vegan)	€ 14,90
"Mediterranean" with ham, colorful asparagus ragout, cherry tomatoes, onions and tomato cream	€ 16,90
"Norway" with diced salmon, colorful asparagus ragout, cherry tomatoes, onions and sour cream	€ 17,90

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

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

Fresh asparagus spears with home-made hollandaise sauce and new triplets	€ 24,90
Fresh asparagus spears with ham, hollandaise sauce and new buttered potatoes	€ 26,90
Wiener-style schnitzel with asparagus, hollandaise sauce and new buttered potatoes	€ 28,90
Spicy fried prawns with green asparagus, cherry tomatoes, basil and tagliatelle	€ 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	€ 9,90
Confectionery - selection on the etagere (changing repertoire)	€ 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:

Charpentier, Avenay Val d' Or & Ludes, Vallée de la Marne & Montagne de Reims, Champagne, France

With champagne in their blood, the J. Charpentier family has been passionately dedicated to producing first-class sparkling wine for five generations. They have been running the independent winery since it was founded in 1920.

Reserve Brut (Pinot Meunier, Pinot Noir) Dosage 5.8 g, Decanter: Silver medal

1 glass 0,10 l € 12,90

Rosé Brut (Pinot Meunier, Pinot Noir) Dosage 5.7 g, Decanter: Bronze medal

1 glass 0,10 l € 12,90

Open white wines

2024 Scheurebe, Weinhof Burrlein, Franconia - delicately fruity, (special edition 10 years Olli's Weinelounge)	0,20 l € 8,90
2023 Silvaner, Weinhof Burrlein, Franconia - dry, fine aromas of hay and yellow apple	0,20 l € 7,50
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
2023 Chardonnay, Korrell, Nahe - dry, pure drinking pleasure! (Barrique, vegan, IT-BIO certificate)	0,20 l € 9,90
2022 "Hashtag #" Sauvignon Blanc, Ferro 13, Varie Italia - dry, fresh, mineral, spicy	0,20 l € 8,50
2021 Muscat, Winzer-genossenschaft Nals Margreid, South Tyrol - dry, intense, juicy, spicy	0,20 l € 8,90
2024 "I Frati" Lugana, Cà dei Frati, Lombardy / Lake Garda - fragrant, aromas of ripe white grapefruit	0,20 l € 9,90

Open rosé wine

2023 Portugieser Weißherbst, Ludwig Weinmann, Rheinhessen - sweet, mild, traditional vinification	0,20 l € 5,90
2022 Merlot, ÔMINA, Latium - dry, exceptionally original with exotic fruit aromas	0,20 l € 8,90
2023 "Rosa dei Frati", Cà dei Frati, Lombardy / Lake Garda - light & fragrant, delicate, refreshing	0,20 l € 9,90

Open red wine

2018 Pinot Noir "Alte Reben", WEINHALLA Glaser, Franconia - dry (hand-picked, barrique)	0,20 l € 9,90
2020 Merlot, Winzer-genossenschaft Sonnweiler, South Tyrol - dry, spicy (vegan, IT-BIO certificate)	0,20 l € 8,90
2021 "Diana", ÔMINA, Lazio - intense complex aromas of ripe red fruits (barrique)	0,20 l € 8,90

From Olli's treasure chest

2010 Domaine de Saint Dominique, Languedoc - dry, (vegan, barrique, Vallée de L' Hérault: gold)	0,10 l € 9,90
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 ☺

Flensburger Pils, Strandlager or non-alcoholic	0,33 l € 4,00
NOAM Bavaria - Berlin "Lager born in Weißenstephan"	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
Soda Libre, Hamburg, basil lemonade (vegan)	0,33 l € 4,50
Waterkant lemonades, Husum, elderflower, rhubarb, orange, lemon naturally cloudy or clear	0,33 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	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	€ 2,60
Cup of Sterling Espresso Macchiato	€ 2,90
Cup of Sterling double espresso	€ 4,60
Cup Sterling Coffee Cream	€ 3,20
Cup Sterling Cappuccino	€ 4,20
Cup of Sterling latte, latte macchiato or cocoa	€ 4,80
Teahouse Exclusives 18 different fine teas according to tea menu	tea menu