

Olli's Lounge & Café

Dear friends of Olli's Wine Lounge! 😊

Our team treats you daily from 2:00 PM to 6:00 PM with exquisite delicacies such as bruschetta, antipasti, fresh salads, tarte flambée, and Franconian specialties.

For those with a sweet tooth, our pastry chef Caro creates homemade cakes and tarts.

The bottled wines from Olli's Wine World aren't just for home. We'd be happy to serve them to you at your table for a flat service fee of €10.00. Affordable enjoyment without regret. 😊

Wine accompaniments for a light **appetite**

Tomato bruschetta (vegan)	€9.90
Franconian cheese platter with baguette and Franconian sourdough bread	€12.90
Small Franconian specialty platter with sausage & ham, served with bread	€13.90

Soup

Cream of asparagus soup with meatballs	€9.50
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Appetizers and Salads

Asparagus and tomato bruschetta	€10.90
Salad with roasted asparagus, nuts, and seeds in an apricot dressing (vegan)	€17.50
Small "antipasti platter" with marinated vegetables, shrimp, ham, and cheese	€18.90
Toasted garlic bread with pan-seared shrimp and homemade aioli	€19.90

Tarte flambée on a wooden board

"Toskana" with mozzarella, onions, tomatoes, basil, and sour cream	€14.50
"Classic Alsatian" with diced bacon, onions, and crème fraîche	€15.50
"Düsseldorf" with currywurst, special sauce, mayonnaise dots, chives, and sour cream	€16.50
"Vegan" with asparagus, tomatoes, onions, nuts, arugula, and vegan sour cream	€16.90

Olli's CHAMPAGNER Club and the Düsseldorf vibe...

Currywurst from a Franconian butcher with the chef's secret curry sauce, potato wedges & mayo, including a 0.1 L glass of the month's champagne () €24.90

Wine-paired finale

Homemade cake (depending on daily selection)	€4.50
Pastry cake (rotating selection)	€ 5.50
Small Wine Lounge Sweet Tooth Dessert of the Day	€7.50

Open-bottle white wines

2023 Riesling Kabinett, Willems-Willems Winery, Saar – off-dry (organic, vegan)	0.20 l €8.50
2024 Scheurebe, Hofmann Winery, Rheinhessen – dry, aromatic (organic, vegan)	0.20 L €7.90
2023 Pinot Blanc, Willems-Willems Winery, Saar – dry, elegant (Organic, vegan)	0.20 L €8.50
2025 Silvaner, Juliusspital Winery, Franconia – dry, harmonious, ideal with asparagus	0.20 L €9.50
2021 Riesling, Cuba am Rhein Winery, Middle Rhine – dry, playful, fresh, lively	0.20 L €9.90
2024 "The LADY" Pinot Grigio, Ferro 13, Veneto – dry, light, delicate, well-balanced	0.20 L €7.90
2024 "I Frati" Lugana, Cà dei Frati, Lombardy / Lake Garda – aromatic, fragrant	0.20 L €9.90

Open-bottle rosé

2024 "Schmetterlinge im Bauch," Weingut Kiefer, Baden – off-dry, lively cuvée	0.20 L €6.90
2023 Pinot Noir, Metzger Winery, Palatinate – off-dry, fruity, fresh aromas	0.20 L €7.50
2023 "Rosa dei Frati," Cà dei Frati, Lombardy / Lake Garda – dry, light & fragrant, delicate	0.20 L €9.90
2020 "Band of Roses," Charles Smith Wines, Washington State – dry, full-bodied, aged	0.20 L €10.50

Red wine by the glass

2021 Pinot Noir, Weingut Cuba am Rhein, Middle Rhine – dry, full-bodied, full of character	0.20 L €11.90
2023 Blauer Zweigelt, Weinhof Waldschütz, Wagram – dry, full-bodied, complex	0.20 L €9.90
2020 "KARMA" Primitivo, Ferro 13, Apulia – dry, spicy, ripe berry fruit aromas	0.20 L €8.90
2023 Cabernet Sauvignon, Round House, Paarl – dry, cassis notes (barrique)	0.20 L €8.90
2021 Bordeaux Cuvée, Louisvale, Stellenbosch – dry, excellent (Tim Atkin: 92 P.)	0.20 L €11.50

Olli's Treasure Trove

Louisvale, Stellenbosch

2020 Cabernet Sauvignon – dry, aromas of ripe berries (Tim Atkin: 92 P.)	0.10 L €7.50
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Domaine de Saint Dominique, Languedoc

2010 Red Wine Cuvée of Syrah, Merlot, Cabernet Sauvignon & Petit Verdot – dry	0.10 L € 9.90
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Sparkling...

The ONE Prosecco D.O.C. extra dry, Millesimato 2024, Ferro 13, Veneto	0.10 L €9.50
"Champagne of the Week" – ask our friendly staff or Olli	

Beers from Olli's new and old home

Flensburger Pils, Strandlager, or non-alcoholic	0.33 L	€4.00
Mönchshof Kellerbier or Schwarzbier from Upper Franconia	0.50 l	€5.90
Maisel's Hefeweissbier (also non-alcoholic) from Upper Franconia	0.50 L	€5.90
Draft Beer of the Month – constantly changing selection, freshly tapped	0.30 l / 0.50 l	see board

Non-alcoholic beverages

Still or classic mineral water	0.25 L	€3.50
Still or classic mineral water	0.75 L	€6.90
Coca-Cola 1.2 & Coca-Cola Zero 1.2, 3, 4, 5	0.20 L	€3.50
Homemade lemonades from Olli's home region (vegan)	0.40 L	€4.90
Red Currant & Ginger, Strawberry & Rhubarb, Pineapple & Coconut, Raspberry & Hibiscus, Passion fruit & mint, Mango & rosemary, Lemon & basil		
Naturally cloudy apple spritzer from orchards in Olli's Heimat (vegan)	0.40 L	€4.90
Thomas Henry, Manchester, Bitter Lemon, Ginger Ale, Tonic Water ⁶	0.20 L	€4.90
Flensburg tap water, still or sparkling 0.20 L, 0.50 L, or 1.00 L	per 0.10 l	€ 0.50

AZUL Café Bremen & Dallmayr Tea Munich

Cup of espresso	€2.60
Cup of Café Crema	€3.20
Cup of Cappuccino	€4.20
Cup of milk coffee, latte macchiato, or hot chocolate	€4.90
Glass of Dallmayr tea (12 different varieties of the finest teas)	€3.50

All open wines, sparkling wines, Sekt, and champagne contain sulfur dioxide and sulfites.

1 = contains artificial coloring, 2 = contains caffeine, 3 = contains sweeteners, 4 = contains a source of phenylalanine, 5 = contains preservatives, 6 = contains natural quinine