

OLLI'S WINE LOUNGE

Dear friends of fine dining—dear friends of Olli's Wine Lounge!

During **asparagus** season, our staff will treat you to small international delicacies such as bruschetta, antipasti, tarte flambée, daily fresh main courses and lunch specials, as well as desserts from our patisserie and pastry shop. We also offer specialties from Olli's Franconian homeland, in collaboration with our in-house butcher LUTHER and the Coburg cheese dairy. Sommelier and host Frank Oliver Faber, together with his team, always has the perfect Franconian or internationally aged wine on hand.

Information regarding colorants, preservatives, allergens, and flavor enhancers is available from our staff. All open wines, sparkling wines, Sekt, and champagne contain sulfur dioxide and sulfites.

Wine Lounge Evening Menu

(only during peak season, Thursday through Saturday from 6:00 PM to 9:00 PM)

Appetizer *or* Soup



Daily fresh main course



Dessert



3-course menu €42.50

Includes a 0.10-liter aperitif, two 0.10-liter paired wines, and a 5-cl dessert wine €67.50

We are happy to serve you our select bottled wines from “Olli's Wine World” for a small surcharge of just €10.00 on top of the take-home price in our wine shop. And for those who love a show, sommelier Frank Oliver Faber will open your bottle of sparkling wine, spumante, or champagne with a saber for €20.00.

Olli's **Aperitif** Recommendation

LUDWIG – White Vermouth, Ludwig Weinmann Winery, Worms-Abenheim, Rheinhessen

A classic wine aperitif from the Ludwig Weinmann Winery in Rheinhessen. Fruity, herbal, and dry. Enjoy it neat on ice with a lemon zest. This exceptional winemaker's vermouth was awarded the "Top Level GOLD Selection" by the international gourmet magazine as early as 2023.

1 glass 5 cl €6.50

The ONE (and only...)

Prosecco D.O.C. extra dry, Millesimato 2024, Ferro 13, Veneto

"I am the flagship of Ferro 13 wines. I am the creation of four friends who are passionate about innovation and view wine as a means of sharing contemporary culture. I have a strong personality but also a delicate, seductive side. I am intensely aromatic and simply brilliant!"

1 glass 10 cl €9.50

The PINUS Waldmuth – the fruity spring Negroni (from Olli's home forest) 😊

Gin made from hand-picked pine needles, along with Waldmuth Vermouth from the Möbus Distillery in Olli's hometown, is combined in equal parts with a fruity liqueur made from red wine and rum from the Dollerup Distillery. A reinterpretation of the classic pre-dinner cocktail mixed from the finest premium spirits.

1 glass 9 cl €9.50

Kir Royal

Our Champagne of the Week is paired with the finest Crème de Cassis in this traditional aperitif. Felix Kir, mayor of Dijon, created this cocktail back then as his city's official drink. This exclusive drink soon achieved worldwide fame. Today, you can enjoy it just as it was in the '80s, especially among Munich's elite at Olli's Weinlounge. – Being there is everything! –

1 glass 0.10 L €15.90

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 from LUTHER, served with bread	€13.90

Soups

Pea and mint soup with salmon	€8.50
Asparagus soup with meatballs	€9.50

Appetizers and Salads

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

Tarte flambée on a wooden board

"Tuscan" with mozzarella, onions, vine tomatoes, basil, and tomato-infused sour cream "Classic"	€14.50
Alsatian" with diced bacon, onions, and crème fraîche	€15.50
"Düsseldorf" with currywurst, Cimbo's special sauce, mayo dots, chives, and sour cream	€16.50
"Vegan" with asparagus, tomatoes, onions, nuts, seeds, 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, marinated potato wedges, and homemade mayo, including a 0.1-liter glass of the champagne of the month	€24.90
--	--------

From the **Sea** and the **Farm**

Sautéed spicy shrimp à la aglio e olio with cherry tomatoes, green asparagus, and tagliatelle	€29.90
Large Viennese-style schnitzel with homemade fried potatoes and lingonberries	€22.90
Asparagus spears with new potatoes, hollandaise sauce, and Franconian ham	€27.50
Braised lamb shank in a Mediterranean rosemary jus with oven-roasted tomatoes and pea purée	€28.50
Original Viennese veal schnitzel with homemade fried potatoes and cranberries	€33.90
Additionally served with green asparagus, new potatoes, and hollandaise sauce	Surcharge: €8.50

Wine-paired **finale**

Homemade cake (subject to availability)	€4.50
Pastry cake (rotating selection)	€5.50
Wine Lounge Sweet Tooth Daily Dessert	€11.50

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

OLLI'S WINE LOUNGE - **CHAMPAGNE CLUB** presents:

Champagne House of the Season:

Alfred Gratien, Eperney, Vallée de la Marne, Champagne, France

At Alfred Gratien, traditional production has been entirely in the family's hands for more than a century. Nicolas Jeager continues this tradition with a passion for winemaking and exceptional creativity as the fourth generation.

Alfred Gratien Cuvée "Brut Classique" (Chardonnay, Pinot Noir, Meunier) 1 glass 0.10 L €16.90

Alfred Gratien Cuvée "Brut Rosé" (Chardonnay, Pinot Noir, Meunier) 1 glass 0.10 L €17.90

Open-bottle white wines

2023 Riesling Kabinett, Willems-Willems Winery, Saar – off-dry, fruity (DE-ÖKO-certified, vegan)	0.20 L €8.50
2024 Scheurebe, Hofmann Winery, Rheinhessen – dry, aromatic (DE-ÖKO-certified, vegan)	0.20 L €7.90
2023 Pinot Blanc, Willems-Willems Winery, Saar – dry, elegant (DE-ÖKO certified, vegan)	0.20 L €8.50
2025 Silvaner, Juliuspital Winery, Franconia – dry, harmonious, complex, ideal with asparagus	0.20 L €9.50
2021 Riesling, Cuba Winery, Middle Rhine – dry, playful, fresh, lively (steep-slope Riesling)	0.20 L €9.90
2024 "The Lady" Pinot Grigio, Ferro 13, Veneto – dry, light, delicate, elegant, well-balanced	0.20 L €7.90
2024 "I Frati" Lugana, Cà dei Frati, Lombardy / Lake Garda – fragrant, with aromas of ripe white grapefruit	0.20 L €9.90

Open-bottle rosé

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

Open Red Wine

2021 Pinot Noir, Weingut Cuba am Rhein, Middle Rhine – dry, full-bodied (Lagen Cup: Gold)	0.20 L €11.90
2023 Blauer Zweigelt, Weinhof Waldschütz, Wagram – dry, full-bodied, complex, typical of the variety	0.20 L €9.90
2020 "KARMA" Primitivo, Ferro 13, Apulia – dry, spicy, ripe berry fruit aromas, complex	0.20 L €8.90
2023 Cabernet Sauvignon, Round House, Paarl – fruity, elegant, notes of cassis (barrique)	0.20 L €8.90
2021 Bordeaux Cuvée, Louisvale, Stellenbosch – dry, excellent wine (barrique, Tim Atkin: 91 points)	0.20 L €11.50
2020 Cabernet Sauvignon, Louisvale, Stellenbosch – dry, berry-like (barrique, Tim Atkin: 92 points)	0.10 l €7.50
2010 Domaine de Saint Dominique, Languedoc – dry, (vegan, barrique, Vallée de L'Hérault: Gold)	0.10 l €9.90
2017 Syrah, Shafer, Napa Valley – dry, intense with great depth (barrique, Tasting Panel: 98 points)	0.10 l €12.90

Spirits

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

Beers from Olli's former and current 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 – a constantly changing selection, freshly tapped	0.30 L / 0.5 L

Non-alcoholic beverages

Magnus Imperial still or lightly sparkling mineral water	0.25 L €3.50
Magnus Imperial still or lightly sparkling mineral water	0.75 l €6.90
Homemade lemonades from Olli's hometown (vegan)	0.40 L €4.90
<small>Currant & Ginger, Strawberry & Rhubarb, Pineapple & Coconut, Raspberry & Hibiscus, Passion Fruit & Mint, Mango & Rosemary, Lemon & Basil</small>	
Naturally cloudy apple juice spritzer from orchards in Olli's hometown	0.40 L €4.90
Thomas Henry, Manchester, Tonic <small>Water</small> , Ginger Beer, Bitter Lemon	0.20 l €4.90
Flensburg tap water, still or sparkling, 0.20 L, 0.50 L, or 1.00 L; €0.50 per 0.10 L	

AZUL Café Bremen & Dallmayr Tea Munich

Cup of espresso	€2.60
Cup of espresso macchiato	€2.90
Cup of double espresso	€4.60
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