

OLLI'S WINE LOUNGE

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

During the **summer season**, our staff will treat you to small international delicacies such as bruschetta, antipasti, tarte flambée, daily fresh main courses, and our popular lunch menu.

Our highlights include desserts from our patisserie and pastry shop, as well as specialties from Olli's Franconian homeland, created 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 ready for you. Of course, you're also welcome to pick up bottles "to go" from our wine shop.

We're happy to serve our select bottled wines from "Olli's Wine World" with a small surcharge

of just €10.00 on top of the take-home price in our wine shop. And for those who love a bit of a show, sommelier Frank Oliver Faber will open your bottle of Sekt, Spumante, or Champagne with a saber for €20.00.

Olli's Wine Lounge & The Illusionist Distillery, Munich

We are the "flagship store" of the Illusionist Distillery from "Italy's northernmost city"—MUNICH. 😊 Spirits from the trendy Glockenbach district, which Freddie Mercury once called home:

AZZURINO Sour – Azzurino Aperitivo, Illusionist Dry Gin, lemon – the perfect pre-dinner cocktail	10 cl €8.90
AZZURINO Spritz – Azzurino Aperitivo, Prosecco, Limone – NOT just another orange aperitivo	20 cl €8.90
Illusionist GIN Tonic – Blue turns to pink – as if by magic... is it all just an illusion?	20 cl € 11.70
Espresso RUMTINI – Sentinel Rum, espresso, salty caramel – the perfect after-dinner cocktail	10 cl €8.90

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 over ice with a twist of lemon. 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

Muscat "à petit grains" – semi-dry, Fritz Waßmer Winery, Baden

One might call it "kleiner Grauer," but that doesn't do justice to the name. This extravagant sparkling wine from Fritz Waßmer near Freiburg is a sparkling, naturally cloudy Muscat aged on its fine lees. Wonderfully aromatic—subtle and delicate with magnificent freshness and finesse. A wonderful aperitif!

1 glass 0.10 L €8.90

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

In this traditional aperitif, our Champagne of the Week is paired with the finest Crème de Cassis. 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 illustrious jet set at Olli's Weinlounge. – Being there really 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 platter with sausage and cheese specialties from Franconia, served with bread and baguette	€ 13.50

Soups

Chilled Spicy Gazpacho (vegan)	€ 8.50
Marbled tomato soup with gin	€ 9.50

Appetizers and Salads

Caramelized goat cheese medallions on chickpea purée with a small salad bouquet	€14.90
Large fresh summer salad with nuts and seeds in a mango-apricot dressing (vegan) Crisp romaine lettuce with toasted white bread cubes and homemade Parmesan dressing	€15.50
Small mixed "antipasti platter" with vegetables, shrimp, and specialty sausages and cheeses	€15.50
	€18.90

Tarte flambée served on a wooden board

"Tuscan" with mozzarella, onions, vine tomatoes, basil, and tomato-infused sour cream	€14.90
"Classic Alsatian" with diced bacon, onions, and crème fraîche	€15.50
"Vegan" with cauliflower, broccoli, cherry tomatoes, nuts, seeds, and vegan "sour cream"	€16.90
"Burgundy" with diced pan-seared chicken breast, bell peppers, broccoli, hollandaise, and BBQ sauce	€17.50

Northern German Specialties

Nordic matjes fillets in a home-style sauce with pan-fried potatoes	
P. Piquant pickled sour meat with homemade remoulade sauce and fried potatoes	€16.50
	€18.50

From the vegetable garden, the sea, and the farm

Spinach gnocchi in a savory tomato sauce with sautéed summer vegetables (vegan)	€13.90
Shrimp platter with toasted garlic bread, mixed greens, and homemade aioli	€19.90
“Cesar Wine Lounge” with crispy chicken breast, romaine lettuce, croutons, and Parmesan dressing	€19.90
Large chicken breast schnitzel in a crispy breading with potato and cucumber salad	€20.90
Lumberjack-style pork chop steak with mushrooms and onions, herb butter, and pan-fried potatoes	€21.90

Wine-Pairing Finale

1 scoop of homemade ice cream from our pastry shop	€2.90
1 scoop of summer sorbet from our pastry chef	€3.50
Homemade cakes and pastries (subject to availability)	as per
Pastry cake (rotating selection)	table as
Wine Lounge Daily Dessert for Sweet Teeth	per
Information regarding colorants, preservatives, allergens, and flavor enhancers is available from our service staff and in written form in our allergen folder.	table
	€ 11.50

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 as the fourth generation, with a passion for winemaking and exceptional creativity.

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

2024 Riesling Kabinett, Willems-Willems Winery, Saar – off-dry, fruity (DE-ÖKO certified, vegan)	2025	0.20 l	€8.50
Sauvignon Blanc, Dr. Köhler Winery, Rheinhessen – dry, aromas of exotic fruits	2023 Pinot Blanc, Willems-Willems Winery, Saar – dry, elegant (DE-ÖKO certified, vegan)	2021 Riesling, Cuba Winery, Middle Rhine – dry, playful, fresh, lively (steep-slope Riesling)	2025 Pinot Gris, Fritz Waßmer Winery, Baden – dry, robust, full-bodied, elegant
2024 Chardonnay, Fritz Waßmer Winery, Baden – dry, aromatic, elegant, floral notes	2024 “I Frati” Lugana, Cà dei Frati, Lombardy / Lake Garda – fragrant, aromas of ripe white grapefruit	0.20 l	€8.50
		0.20 l	€8.50
		0.20 l	€9.90
		0.20 l	€9.50
		0.20 l	€9.90
		0.20 l	€9.90

Open-bottle rosé

2025 “Schmetterlinge im Bauch,” Kiefer Winery, Baden – off-dry, lively rosé cuvée	2025 Pinot Noir, Fritz Waßmer Winery, Baden – dry, invigorating, fruity, light & lively	2024 “Rosa dei Frati,” Cà dei Frati, Lombardy / Lake Garda – light & fragrant, delicate, refreshing
		0.20 l
		0.20 l
		0.20 l

Red wine by the glass

2021 Pinot Noir, Cuba am Rhein Winery, Middle Rhine – dry, full-bodied, full of character (Lagen Cup: Gold)	2023 Blauer Zweigelt, Weinhof Waldschütz, Wagram – dry, full-bodied, complex, typical of the variety	2025 Primitivo di Manduria, Tomaresca, Apulia – dry, full-bodied, red fruit flavors, floral nuances
2023 Cabernet Sauvignon, Round House, Paarl – fruity, elegant, notes of cassis (barrique)	2020 Cabernet Sauvignon, Louisvale, Stellenbosch – dry, berry-like (barrique, Tim Atkin: 92 P.)	2022 Syrah, Garage de Papa, Lewinsohn Winery, Golan Heights – dry, (Top 3 Israeli wines)
		0.20 l
		0.20 l
		0.20 l
		0.20 l
		0.10 l
		0.10 l

Spirits

Feel free to ask Olli's knowledgeable service team for advice at our well-stocked spirits shelf. ☺

Beers from Olli's former and current home ☺

Flensburger Pils, Strandlager, or non-alcoholic Mönchshof	0.33 l €4.00
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
Red currant & ginger, strawberry & rhubarb, pineapple & coconut, raspberry & hibiscus, passion fruit & mint, mango & rosemary, lemon & basil	
Naturally cloudy apple juice spritzer from orchards in Olli's hometown	0.40 l €4.90
Thomas Henry, Manchester, Tonic ^{Water6} , 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 iced espresso tonic	€7.50
Glass of "Irish Coffee"	€9.50
Glass of Dallmayr Tea (12 different varieties of the finest teas)	€3.50