

## Welcome and „Servus“ in *ola*

*"Eating is a necessity, enjoying is an art"*

That is our motto, and that's exactly what we want to do to justice you!

Our mediterranean / austrian menu reflects the professional career of our chef Robert.

We only use high-quality products to ensure quality and freshness.

For a better overview, we have marked all vegetarian dishes with a green "V" for you.

Feel free to take a look to our large international wine list, our service staff will be happy to advice you!

Also we would like to draw your attention to our Swiss and Alsatian schnapps specialities - a real pleasure for your palate!

Last but not least we prepared a sales table with our homemade jams, chutneys, licors, pickled vegetables, etc. . The perfect gift or to enjoy yourself as a holiday memory.

We are looking forward to seeing you and enjoy your meal in *ola*!

Chef Robert



Headwaiter Oliver



and Team

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## Typical austrian dishes



<b>Beef bouillon</b> (with sliced homemade pancakes)	5,90
<b>„Kaspressknödel“ soup</b> (fried dumplings with cheese in a beef bouillon)	6,90
<b>Liver dumpling soup</b>	7,90
<b>Mushroom cream soup</b> (with various mushrooms from the island)	9,90
<b>Whitewine „beuschel“ from rabbit with „Spätzle“</b> (ragout from heart, lung and liver with root vegetables)	18,90
<b>Styrian „Wurzelfleisch“ with root vegetables, potatoes and fresh grated horse radish</b> (Styrian stew speciality of cooked belly meat from pork)	19,90
<b>Original Wiener Schnitzel</b> (from veal, served with parsley potatoes and wild cranberries)	21,90
<b>Juicy goulash from veal</b> (served with sliced homemade austrian dumplings)	22,90
<b>„Zwiebel“-Rostbraten</b> ( <u>short roasted</u> sirloin steak with fried onions, roasted potatoes and sauce)	23,90
<b>„Giradi“-Rostbraten</b> ( <u>braised</u> sirloin steak with capers, mushrooms, bacon and roasted potatoes)	23,90
<b>„Esterhazy“-Rostbraten</b> ( <u>braised</u> sirloin steak with leek, celery, carrots and roasted potaoes)	23,90
<b>Ragout of game “á la Robi”</b> (with deer, stag, wild boar and mushrooms, served with sliced homemade austrian dumplings)	25,90

## International and mediterranean dishes

### Starters and soups

<b>Baked camembert V</b> with cranberries and a small salad	8,90	<b>Gambas al ajillo "creation OLA"</b> own creation with mushrooms, served with white bread, (spicy)	12,90
<b>Bruschetta V</b> garlic bread with tomatoes and herbs, with alioli	8,90	<b>Carpaccio from octopus</b> with a orange-honey dressing and parmesan chips	16,90
<b>Gratinated Feta V</b> with olives, cocktail tomatoes, chillies, herb essence and white bread	10,90	<b>Carpaccio from prime fillet beef</b> with lard from wooly pig, roasted pumpkin seeds, parmesan and pesto	16,90
<b>Baked prawns in a beer pastry</b> with salad and garlic sauce	11,90	<b>Beef tartar</b> served with white bread and butter (spicy)	16,90
<b>Creamsoup of crayfish</b> with reef bass, prawns and a herb essence	12,90	<b>Mozzarella di Buffala</b> with fresh and dried tomatoes, cuban oregano, mediterranean herb dressing and fried raw ham	19,90

## Main courses

<b>Sole „meuniere“</b> floured and fried in butter	21,90	<b>Paella</b> own creation, with domestic seafoods, prawns and more, for 1 person	23,90
<b>Filets of sea bream and sea bass</b> (boneless) with mediterranean vegetables and crayfish sauce	24,90		
<b>Grilled rump steak</b> (200 gr)	19,90	<b>Beef „Stroganoff“</b> short roasted strips of fillet in a mushroom-cream soup with gherkins and mustard Dijon	23,90
<b>Grilled fillet of beef</b> (200 gr) served with herb butter or 1 sauce of your choice	24,90		

White bread	1,50	Port wine sauce, pepper sauce, domestic mushroom sauce	2,90
Herb butter, garlic dip, mojo	1,90	Roasted potatoes, rosemary potatoes	3,90
Rice, Spätzle (homemade noodles)	2,90	Mixed salad, Tomato salad, vegetables of the season, canarian potatoes (with mojo)	4,90

## Desserts

<b>Homemade sorbet of passion fruit</b> with thyme and sparkling wine	6,90	<b>Homemade parfait of pumpkin seed oil</b> with honey nuts and pumpkin seed oil	7,90
<b>Semi-liquid chocolate tarte</b> with tipsy fruits	6,90	<b>Homemade curd-strawberry-dumpling</b>	8,90
<b>Sorbet of orange</b> with grated chocolate and Cointreau infusion	6,90		

## Aperitifs

<b>Tio Pepe Fino</b> (15%)	0,05 l	<b>4,90</b>	<b>Cava with mango- or strawberrypulp</b>	<b>5,90</b>
<b>Martini</b> (white, dry, rosé, red) (15%)	0,05 l	<b>4,90</b>	<b>Campari with Soda</b> 6,90 with orange juice	<b>7,90</b>
<b>Pernod</b> (40%)	0,05 l	<b>4,90</b>	<b>Aperol Spritz</b>	<b>7,90</b>
<b>Campari</b> (25%)	0,05 l	<b>4,90</b>	<b>Kir Royal</b>	0,1 l <b>7,90</b>

## Digestifs / Liqueurs

<b>Ron miel</b> (Honey rum)(20%)	0,04 l	<b>3,90</b>	<b>Fernet Branca</b> (39%)	0,04 l <b>4,90</b>
<b>Cynar</b> (16,5%)	0,04 l	<b>4,90</b>	<b>Ramazotti</b> (30%)	0,04 l <b>4,90</b>
<b>Frangelico</b> (20%)	0,04 l	<b>4,90</b>	<b>Jägermeister</b> (35%)	0,04 l <b>4,90</b>
<b>Amaretto</b> (28%)	0,04 l	<b>4,90</b>	<b>Cointreau</b> (40%)	0,04 l <b>5,90</b>
<b>Licor 43</b> (31%)	0,04 l	<b>4,90</b>	<b>Grand Marnier Jaune</b> (40%)	0,04 l <b>5,90</b>
<b>Tia Maria</b> (20%)	0,04 l	<b>4,90</b>	<b>Drambuie</b> (40%)	0,04 l <b>5,90</b>
<b>Baileys</b> (17%)	0,04 l	<b>4,90</b>	<b>Grand Marnier Rouge</b> (40%)	0,04 l <b>6,90</b>
<b>Limoncello</b> (30%)	0,04 l	<b>4,90</b>	<b>Appenzeller</b>	0,05 l <b>6,90</b>

## Distillates

<b>Poire Williams</b> (40%) Léon Beyer, Alsace, France	0,04 l	<b>5,90</b>	<b>Mirabelle</b> (43%) Morand, Wallis, Switzerland	0,04 l <b>8,90</b>
<b>Kirsch</b> (40%) Léon Beyer, Alsace, France	0,04 l	<b>5,90</b>	<b>Kirsch</b> (43%) Morand, Wallis, Switzerland	0,04 l <b>8,90</b>
<b>Himbeer</b> (40%) Léon Beyer, Alsace, France	0,04 l	<b>5,90</b>	<b>Stechpalme</b> (45%) León Beyer, Alsace, France	0,04 l <b>9,90</b>
<b>Mirabelle</b> (40%) León Beyer, Alsace, France	0,04 l	<b>7,90</b>	<b>Aprikose</b> (43%) Morand, Wallis, Switzerland	0,04 l <b>10,90</b>
<b>Heidelbeer</b> (45%) León Beyer, Alsace, France	0,04 l	<b>8,90</b>	<b>Himbeer</b> (43%) Morand, Wallis, Switzerland	0,04 l <b>10,90</b>
<b>Gewürztraminer</b> (45%) León Beyer, Alsace, France	0,04 l	<b>8,90</b>	<b>Poire Williams Williamine</b> (43%) Morand, Wallis, Switzerland	0,04 l <b>12,90</b>
<b>Holunder</b> (45%) León Beyer, Alsace, France	0,04 l	<b>8,90</b>		

## Sparkling wines / Champagne

House Cava (by glass)			0,1 l	3,90
Cremant d'Alsace "Domaine Burger"	(12,5%)	Alsace (F) - Auxerrois	0,75 l	29,90
Moët & Chandon Imperial	(12%)	Champagne (F) - CH / PN / PM	0,75 l	80,00
Veuve Cliquot	(12%)	Champagne (F) - PN / CH / PM	0,75 l	85,00
Moët & Chandon rosé	(12%)	Champagne (F) - PN / PM / CH	0,75 l	95,00
Moët & Chandon Ice Imperial	(12%)	Champagne (F) - PN / PM / CH	0,75 l	120,00
Bollinger Special Cuvée 007 Limited Edition	(12%)	Champagne (F) - PN / CH / PM	0,75 l	120,00

## White wines

House white	0,1 l	3,90	0,25 l	7,90	0,5 l	14,90	0,75 l	19,90
(only in carafe)								
Barzen Riesling trocken	(2019)	(11,5%)	Mosel (D) - Riesling				0,75 l	20,90
Enate 234	(2022)	(14%)	Somontano (E) - Chardonnay				0,75 l	22,90
Riesling "Reichsrath von Buhl"	(2021)	(12,5%)	Pfalz (D) - Riesling				0,75 l	27,90
Agala	(2021)	(12%)	Gran Canaria (E) - Albillo / Vijariego				0,75 l	28,90
Cleebourg Gewürztraminer	(2017)	(13,5%)	Alsace (F) - Gewürztraminer				0,75 l	28,90
Albret „El Alba“	(2021)	(13%)	Navarra (E) - Chardonnay				0,75 l	29,90
Manto	(2022)	(12)	Lanzarote (E) - Malvasía				0,75 l	34,90

Schloss Lieser Riesling Kabinett	(2020) (8,5%)	Mosel (D) - Riesling	0,75 l	<b>37,90</b>
Jamek Steinfeder	(2021) (11,5%)	Wachau (A) - Grüner Veltliner	0,75 l	<b>39,90</b>
Loco Barrique	(2018) (14,5%)	Méntrida (E) - Garnacha blanca	0,75 l	<b>39,90</b>
Sancerre "Tauvenay"	(2021) (12,5%)	Loire (F) - Sauvignon blanc	0,75 l	<b>46,90</b>
Pouilly Fumé	(2020) (12,5%)	Loire (F) - Sauvignon blanc	0,75 l	<b>48,90</b>
Chablis "William Fèvre"	(2020) (12,5%)	Bourgogne (F) - Chardonnay	0,75 l	<b>52,90</b>
Gallaecia Martin Codax	(2018) (13,5%)	Rias Baixas (E) - Albariño	0,75 l	<b>54,90</b>
Jamek Ried Liebenberg Smaragd	(2019) (13%)	Wachau (A) - Grüner Veltliner	0,75 l	<b>64,90</b>
Pouilly Fuissé	(2018) (14%)	Bourgogne (F) - Chardonnay	0,75 l	<b>73,90</b>
Puligny Montrachet "Les Levrans"	(2016) (13%)	Bourgogne (F) - Chardonnay	0,75 l	<b>137,00</b>

## Rosé wines



House rosé	0,1 l	<b>3,90</b>	0,25 l	<b>7,90</b>	0,5 l	<b>14,90</b>	0,75 l	<b>19,90</b>
(only in carafe)								
Tombú	(2021) (14%)	Bierzo (E) - Prieto Picudo	0,75 l	<b>21,90</b>				
Enate	(2021) (14%)	Somontano (E) – Cab. Sauvignon	0,75 l	<b>25,90</b>				
Les Pins Couches	(2021) (13%)	Méditerranée (F) - Syrah / Mourv.	0,75 l	<b>27,90</b>				
Domaine de L'Île	(2020) (13%)	Côtes de Provence (F) - Cuvée	0,75 l	<b>44,90</b>				

## Red wines

House red	0,1 l	3,90	0,25 l	7,90	0,5 l	14,90	0,75 l	19,90
(only in carafe)								
Zarzuela Crianza			(2019) (14,5%)	Ribera del Duero (E) - Tempranillo	0,75 l			22,90
Enate Crianza			(2018) (15%)	Somontano (E) - Tempranillo CS	0,75 l			25,90
Resalte Vendimia Seleccionada			(2020) (14,5%)	Ribera del Duero (E) – Tempranillo	0,75 l			29,90
El Regajal			(2020) (14,5%)	Madrid (E) - Tempr./M/CS/Syrah	0,75 l			33,90
Marta Maté			(2019) (14%)	Ribera del Duero (E) - Tinto fino	0,75 l			34,90
Carmelo Rodero Crianza			(2019) (14%)	Ribera del Duero (E) - Tempr, / CS	0,75 l			35,90
Enate Reserva			(2014) (15%)	Somontano (E) – Cab. Sauvignon	0,75 l			35,90
Resalte Origen			(2019) (14,5%)	Ribera del Duero (E) – Tempranillo	0,75 l			36,90
Predicador			(2018) (14,5%)	Rioja (E) - Tempranillo	0,75 l			37,90
Craftwork			(2018) (13,5%)	Monterey (USA) - Zinfandel	0,75 l			43,90
Barbera d´Alba Altare			(2021) (15%)	Piemont (I) - Barbera	0,75 l			47,90
Coudoulet de Beaucastel			(2019) (13%)	Côtes du Rhône (F) - Gr/Mour/Cins	0,75 l			52,90
Crôzes Hermitage "Les Fees Brunes"			(2019) (13%)	Côtes du Rhône (F) - Syrah	0,75 l			52,90
4 Kilo			(2019) (12,5%)	Mallorca (E) - CS/M/SY/Fog/Call	0,75 l			58,90
Nobile de Montepulciano "Le Berne"			(2018) (15%)	Toscana (I) - Sangiovese / Colorino	0,75 l			58,90
Salanques			(2018) (14,5%)	Priorat (E) - Garn. / Cariñ. / Syrah	0,75 l			59,90
P.S.I.			(2018) (14,5%)	Ribera del Duero (E) - Tinto fino	0,75 l			59,90
Mas de Can Blau			(2014) (15%)	Montsant (E) - Cariñ. / CS / Syrah	0,75 l			64,90
Mercurey 1er Cru			(2018) (13%)	Bourgogne (F) - Pinot noir	0,75 l			68,90
Garmon Continental			(2019) (14,5%)	Ribera del Duero (E) - Tempranillo	0,75 l			71,90
Amarone della Valpolicella			(2016) (16%)	Veneto (I) - Corvina / Rondinella	0,75 l			78,90
Brunello di Montalcino "Poggio Salvi"			(2017) (14%)	Toscana (I) - Brunello	0,75 l			95,90



Alion	(2016) (14,5%) Ribera del Duero (E) - Tempranillo	0,75 l	<b>154,90</b>
Vega Sicilia Unico	(2005) (14%) Ribera del Duero (E) – Tempr. / CS	0,75 l	<b>325,00</b>

## Dessert wines



Sainte-Croix-Du-Mont (by glass)	(2018) (12,5%) Bordeaux (F) - Sem. / Sauv. blanc	0,1 l	<b>9,90</b>
El Sequé	(2017) (18%) Alicante (E) - Monastrell	0,375 l	<b>34,90</b>
Château du Mont "Cuvée Jeanne"	(2017) (12,5%) Sauternes (F) - Semilon	0,75 l	<b>46,90</b>
Barzen Beerenauslese	(2006) (9,5%) Mosel (D) - Riesling	0,375 l	<b>61,90</b>
Barzen Eiswein	(2001) (10%) Mosel (D) - Riesling	0,375 l	<b>87,90</b>

(possibly they can change any vintages during the season)

## Our homemade Sangrías



Sangría with red wine, white wine or sparkling wine	0,5 l	<b>16,90</b>	1,0 l	<b>22,90</b>
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## Brandy / Cognac / Calvados

Veterano (30%)	0,04 l	3,90	Carlos III (36%)	0,04 l	5,90
Magno (36%)	0,04 l	4,90	Carlos I (40%)	0,04 l	7,90
103 Black label (36%)	0,04 l	5,90	Hennessy (40%)	0,04 l	8,90
Calvados Coquerel (40%)	0,04 l	5,90	Carlos I Imperial (40%)	0,04 l	9,90

## Whisky

J&B Scotch (40%)	0,04 l	4,90	Ballantines (40%)	0,04 l	6,50
Jim Beam Bourbon (40%)	0,04 l	4,90	Johnny Walker Black Label (40%)	0,04 l	8,50
Johnny Walker Red Label (40%)	0,04 l	6,50	Chivas Regal (40%)	0,04 l	9,50

## Gin

Gordon's (37,5%)	0,04 l	4,90	Hendrick's (44%)	0,04 l	8,90
Bombay Sapphire (43%)	0,04 l	6,90	Brockmann's (40%)	0,04 l	8,90

## Beer

Krombacher	0,2 l	2,60	Krombacher alcohol free	0,33 l	3,60
	0,3 l	3,60	Franziskaner Weizen (wheat beer)	0,5 l	5,30
	0,4 l	4,60			

## Softdrinks

Mineral water	0,33 l	2,90	Nestea Mango Pineapple	0,3 l	3,50
Coca Cola, Coca Cola Zero, Fanta Orange,			Orange juice	0,25 l	3,90
Fanta Lemon, Sprite, Soda, Tonic			Red Bull	0,25 l	4,50
Bitter Kas, Appletiser	0,237 l	2,90			

## Coffee / Tea

Espresso 2,50	double	4,00	Cappuccino	3,50
Tea (various)		2,50	Carajillo (Espresso with Brandy)	5,90
Cortado		2,90	Irish Coffee	7,90
Black coffee		3,00		