

Welcome 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!

Last but not least, we would like to draw your attention to our Swiss and Alsatian schnapps specialities - a real pleasure for your palate!

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

Chef Robert



Headwaiter Oliver



und Team

Typical austrian dishes



Beef bouillon (with sliced homemade pancakes)	4,90
"Kaspressknödel"soup (fried dumplings with cheese in a beef bouillon)	6,90
Liverdumplingsoup	6,90
Mushroom creamsoup (with various mushrooms from the island)	7,90

Peppered chicken with "Spätzle" (a stew)	16,90
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Whitewine"beuschel" from rabbit with dumplings (ragout from heart, lung and liver with root vegetables)	18,90
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Original Wiener Schnitzel (from veal, served with persil potatoes and wild cranberries)	19,90
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Juicy goulash of veal (served with sliced homemade austrian dumplings)	19,90
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Styrian "Wurzelfleisch" with root vegetables, potatoes and fresh grated horse radish (Styrian speciality of cooked belly meat from pork)	19,90
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"Zwiebelrostbraten" zoogr (short roasted sirloin steak with fried onions) served with roasted potatoes and sauce	21,90
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Ragout of game "á la Robi" (with deer, stag and wild boar, served with sliced homemade austrian dumplings)	24,90
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Parfait of pumpkin seed oil (with honey nuts and styrian pumpkin seed oil)	6,90
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Homemade curd-strawberry-dumplings	6,90
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Starters and soups



Baked camembert V with cranberries and a small salad	6,90	Baked prawns in a beer pastry with salad and garlic sauce	9,90
Bruschetta V Garlic bread with tomatoes and herbs, with alioli	6,90	Gambas al ajillo "creation OLA" own creation with mushrooms, served with bread, (spicy)	10,90
Baked champignons in a beer pastry V with a small salad and alioli	7,90	Carpaccio from prime fillet beef with lard from wolly pig, roasted pumpkin seeds, parmesan and pesto	14,90
Serrano ham with canarian honeydew	8,90	Carpaccio from octopus with a orange-honey dressing and parmesan chips	14,90
Salad variation "OLA" with grilled chicken breast and mixed fruits	9,90	Beef Tartar with bread and butter (spicy)	14,90
Gratinated Feta cheese V with olives, cocktail tomatoes, chillies, herb essence and white bread	9,90		
Soup of the day Our service stuff will be pleased to advice you		Creamsoup of crayfish with reef bass, prawns and a herb essence	9,90

Fish



Breaded lemon sole fillets

in a beetroot-pastry with salad and garlic dip

17,90

Seabass

whole seabass filled with herbs and vegetables of the season

21,90

Paella

"own creation", with domestic seafruits
(for 1 person)

18,90

Gilthead fillets

with mediterranean vegetables and a herb essence

23,90

Sole "meunière"

floured and fried in butter

19,90

Grilled crayfish

with mediterranean Tagliatelle, fine garnished,
served with 2 sauces

46,90

Noodle dishes



Tagliatelle "aglio olio"

with prawns, cherry tomatoes, olive oil and garlic

16,90

Tagliatelle "mediterraneo"

either with stripes of veal or prime fillet beef,
or vegetarian **V**

16,90

Tagliatelle in a creamsauce **V**

with canarian mushrooms, parmesan and
caramelized cherry tomatoes

17,90

Meat

Strips of poulard breast with vegetables and a coconut sauce	14,90	Grilled fillet of beef (200 gr) served with 1 sauce of your choice	22,90
Grilled rump steak (200 gr)	17,90	Lamb fillet with mediterranean vegetable and a red wine sauce	24,90
Beef "Stroganoff"	19,90		

Side dishes

White bread	1,50	Port wine sauce, champignon sauce, Pepper sauce, domestic mushroom sauce	2,50
Herb butter, garlic dip, mojo	1,50	Roasted potatoes, gratinated potatoes, rosemary potatoes, canarian potatoes	3,50
Rice, Tagliatelle, Spätzle	2,50	Mixed salad, Tomato salad, vegetables of the season	4,50

Desserts

Homemade sorbet of passion fruit with thyme and sparkling wine	5,50	Homemade sorbet of orange with white chocolate and Cointreau infusion	6,90
Semi-liquid chocolate tarte with caramelized fruits	5,90		

Allergy menu is available to customers

Ask our service staff

Allergene / Allergens / Alérgenos

- A** Glutén
 - B** Krustentiere / Crustacean / Crustáceos
 - C** Ei / Egg / Huevo
 - D** Fisch / Fish / Pescado
 - E** Erdnüsse / Peanuts / Cacahuetes
 - F** Soja / Soy / Soja
 - G** Laktose / Lactose / Lactosa
 - H** Nüsse / Nuts / Frutos de cascara
 - L** Sellerie / Celery / Apio
 - M** Senf / Mustard / Mostaza
 - N** Sesam / Sesame / Sésamo
 - O** Sulfite / Sulphite / Sulfitos
 - P** Lupinen / Lupins / Lúpulos
 - R** Muscheln / Mussels / Moluscos
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