Restaurante Ola

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

Restaurante Ola

Typical austrian dishes

Beef bouillon (with sliced homemade pancakes)	5,90
„Kaspressknödel“ soup (fried dumblings with cheese in a beef bouillon)	6,90
Liver dumpling soup	7,90
Mushroom cream soup (with various mushrooms from the island)	8,90
Braised paprika chicken with „Spätzle“	17,90
Whitewine„beuschel“ from rabbit with sliced dumplings (ragout from heart, lung and liver with root vegetables)	18,90
Styrian „Wurzelfleisch“ with root vegetables, potatoes and fresh grated horse radish (Styrian stew speciality of cooked belly meat from pork)	19,90
Original Wiener Schnitzel (from veal, served with persil potatoes and wild cranberries)	21,90
Juicy goulash from veal (served with sliced homemade austrian dumplings)	21,90
Ragout of game “á la Robi” (with deer, stag, wild boar and mushrooms, served with sliced homemade austrian dumplings)	24,90

Our „Rostbraten“ :

„Zwiebel“-Rostbraten (short roasted sirloin steak with fried onions, roasted potatoes and sauce)	22,90
„Giradi“-Rostbraten (braised sirloin steak with capers, mushrooms, bacon and roasted potatoes)	22,90
„Esterhazy“-Rostbraten (braised sirloin steak with leek, celery, carrots and roasted potaoes)	22,90
„Vanille“-Rostbraten (braised sirloin steak with garlic and roasted potatoes)	22,90

I.G.I.C. included

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International and mediterranean dishes

Starters and soups

Baked camembert V 7,90
with cranberries and a small salad

Bruschetta V 7,90
garlic bread with tomatoes and herbs, with alioli

Gratinated Feta V 9,90
with olives, cocktail tomatoes, chillies, herb essence and white bread

Baked prawns in a beer pastry 11,90
with salad and garlic sauce

Creamsoup of crayfish 11,90
with reef bass, prawns and a herb essence

Gambas al ajillo "creation OLA" 12,90
own creation with mushrooms, served with white bread, (spicy)

Carpaccio from prime fillet beef 15,90
with lard from woolly pig, roasted pumpkin seeds, parmesan and pesto

Beef Tartar 15,90
served with White bread and butter (spicy)

Carpaccio from octopus 16,90
with a orange-honey dressing and parmesan chips

I.G.I.C. included

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Fish

Paella 21,90
own creation, with domestic seafruits
(for 1 person)

Sole "meuniere" 21,90
floured and fried in butter

Filets of sea bream and sea bass 24,90
with mediterranean vegetables and
crayfish sauce (boneless)

Grilled crayfish 49,90
with Mediterranean tagliatelle, finely garnished,
served with 2 sauces

Noodle dishes

Tagliatelle "aglio olio" 16,90
with prawns, cherry tomatoes, olive oil and garlic

Tagliatelle "mediterraneo" 16,90
with vegetables stripes of prime fillet beef

I.G.I.C. included

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Meat

Grilled rump steak (200 gr) 17,90

Grilled fillet of beef (200 gr) 24,90

served with 1 sauce of your choice

Beef „Stroganoff“ 21,90

Side dishes

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

Desserts

Homemade sorbet of passion fruit 6,90
with thyme and sparkling wine

Semi-liquid chocolate tarte 6,90
with caramelized fruits

Sorbet of orange 6,90
with white chocolate and Cointreau infusion

Homemade curd-strawberry-dumplings 7,90

Homemade parfait of pumpkin seed oil 7,90
with honey nuts and styrian pumpkin seed oil

I.G.I.C. included

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Aperitifs

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

Digestifs / Liqueurs

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

Distillates

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

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Brandy / Cognac / Calvados

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

Whisky

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

Gin

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

Beer

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

Softdrinks

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

Coffee / Tea

Espresso 2,50	**double**	**4,00**
Tea (various)		**2,50**
Cortado		**2,90**
Black coffee		**3,00**
Cappuccino		**3,50**
Carajillo (Espresso with Brandy)		**4,90**
Irish Coffee		**6,90**

I.G.I.C. included