OLYMP
RESTAURANT

# *Servus* AND A WARM WELCOME

With love and passion, we spoil you and your guests. Our dishes are prepared with the utmost care and professional craftsmanship. We place great value on animal welfare, regionality, and sustainability – always with an eye on international delicacies that enrich our menu.

Let us take you on a culinary journey and enjoy unforgettable moments full of flavor and joy. We wish you a wonderful time with us!

**Chris Wiese and the OLYMPS Restaurant Team**



GREENSIGN LEVEL 4

We are **Green Sign** certified

OLYMP MUNICH olympmunich.com

# Bartender's

## SPECIALS

### APERITIF

**Winter Sprizz** 9
berry puree, ginger, cinnamon, cloves, star anise
sparkling wine, soda water

**Willy Sour** 10
Lantenhammer Williams Liqueur, lime juice,
cane sugar syrup

**Sherry meets Tonic** 10
Sherry, Tonic, lemon

### NON-ALCOHOLIC APERITIF

**Spicy Saveur** 9
orange bitter syrup, ginger beer, ginger, rosemary

**Winter Sprizz 0,0** 9
berry puree, ginger, cinnamon, cloves, star anise
sparkling wine (alcohol-free), soda water

**Zero Blendet Malt Sour** 10
Blendet Malt 0,0, lime juice, cane sugar syrup



Our La Luna Bar offers a relaxed atmosphere – ideal for lingering over a cold beer or fine wines.

Enjoy exclusive spirits from a carefully selected range, including premium whiskies, rums, and gins.

Let our bartenders prepare creative cocktails or your personal favorite drink using high-quality ingredients – a true taste experience.

### HOUSE LEMONADES

**Winter lemonade** 0,4l / 5
berry puree, ginger, cinnamon, cloves, star anise

**Strawberry - Rhubarb** 0,4l / 5

### APERITIF

**Belsazar Riesling** Vermouth 4 cl / 6

**Belsazar Red** Vermouth 4 cl / 6

**Tio Pepe** Sherry 5 cl / 6

**Perlfein** 0,1l / 6
Louis Guntrum

**Saphir Non-Alcoholic** 0,1l / 6
Schloss Affaltrach

**Bruno Paillard Champagner** 0,375l / 55
Brut Première

House Original




# OLYMPS *Wine recommendation*

## WHITE WINE

| | 0,1l | 0,2l | 0,75l |
|---|---|---|---|
| **D/Mosel Köwerich No. 1 Einblick** Riesling QbA classic<br>Light, sparkling and harmonious | 5 | 8 | 28 |
| **D/Rheinhessen OLYMPS Grauburgunder** by Weingut Bretz<br>Dry, fruity and elegant, with pronounced aromas of ripe apples and citrus fruits. A straightforward wine with restrained acidity and exceptional creaminess. | 6 | 10 | 35 |

## ROSÉ

| | | | |
|---|---|---|---|
| **F/Languedoc Luc Pirlet Syrah rosé Classique** IGP<br>Red berries: raspberries and forest fruits, smooth and fresh | 5 | 8 | 28 |

## RED WINE

| | | | |
|---|---|---|---|
| **F/Languedoc Luc Pirlet Merlot Classique** IGP SV<br>Deep, intense red color, delicate combination of small black berries and spicy notes. Full-bodied and smooth, well-balanced, Mediterranean style | 5 | 8 | 28 |
| **AT/Burgenland Hillinger Small Hill Red**<br>50% Merlot, 25% Pinot Noir, 25% St. Laurent<br>Soft and smooth cuvée with delicate chocolate notes | 6 | 10 | 35 |

## SWEET

| | | | |
|---|---|---|---|
| **D/Mosel Köwerich "Für Feen & Elfen"** QbA mild<br>A fine Riesling with a perfect balance of pleasant sweetness and invigorating acidity. Floral-fresh aromas of peach and apricot on the nose. | 6 | 10 | 35 |



"**We create memories**" – this is not just our guiding principle, but our daily motivation. With passion, craftsmanship, and a focus on local ingredients, quality and sustainability, we create culinary experiences that engage all the senses – from the first glance to the last bite.

Our ingredients come predominantly from the region – fresh, authentic, and sourced with respect for nature and our producers. At the same time, we never lose sight of the bigger picture: carefully selected international products complement our offerings when they stand out for their origin and quality.

**Savor the moment – and let's create memories together.**

REGIONAL
Eching

PASSION

SLOW FOOD

As a general rule: **Don't be afraid to ask questions!**
Our service team is always here to assist you with advice and support, ensuring your visit is an all-around enjoyable experience.

# Soups

**Bread Basket**
three different types of bread 4
butter / spread / marinated olives 8
homemade duck rillette served with assorted bread 6

**Pho**
vietnamese noodle soup / beef / shiitake mushrooms / baby bok choy / lime / scallions / cilantro 12

**Roasted pumpkin soup**
maple syrup / roasted pumpkin seeds / pumpkin seed oil 10



# Salads

**Olymps Steak Salad**
seasonal salads / chicory / treviso lettuce / pears / radishes / avocado grilled corn / cherry tomatoes / Bavaria Blue cheese / ranch dressing XX

optional with **100g argentine beef tenderloin** +XX
**200g argentine beef tenderloin** +XX

**Autumn Bowl vegetarian**
couscous salad / pomegranate / roasted squash / chop salad / homemade falafel / hummus / garlic naan bread XX

# Appetizer

## OR DESSERT? WHY NOT BOTH?

### Beef Tatar & Brioche

roasted brioche / 80g beef / anchovies / shallots / radish **18**
truffle cream / sweety drops peppers / cress **33**
**as a main course** 160 g

### *Recommended with love*

**Van Volxem Saar Riesling** QbA **0,75 l / 75**

The Saar Riesling from Van Volxem impresses with aromas of yellow stone fruit, white flowers, and a spicy slate note. On the palate, it is fresh, vibrant, crystal-clear, and features a delicate salinity in its harmonious finish.

### Baked Halloumi served in a cocotte

zucchini-ratatouille / cherry tomatoes / dill / baguette **15**

### Vitello Tonnato 2.0

tenderly grilled veal loin / tuna cream / king oyster mushrooms **18**
fried capers / house-dried tomatoes / watercress



**Vitello Tonnato originates from Piedmont in northern Italy and is one of the most famous antipasti in italian cuisine.**
**The name is a combination of "vitello" (veal) and "tonnato" (with tuna). The dish consists of tenderly cooked veal that is poached in vegetable broth and white wine, then cooled and served cold. The characteristic tuna sauce (salsa tonnata) is made from canned tuna, mayonnaise, anchovies, capers, a little meat broth, and lemon juice.**

# Tradition
## MEETS MODERN

**Pan fried Icelandic Salmon**
pumpkin risotto / roasted pumpkin / bimi / herb oil **28**

**Original Wiener Schnitzel** from Bavarian veal
Pan fried in clarified butter / served with a choice of pan fried bacon potatoes or french fries **29**

**Jack's Ranch Aberdeen – Angus Burger**
225g Beef Patty / brioche bun / lettuce / tomatoes / tropea onion pickle cheddar cheese / bacon / french fries **22**

## RECOMMENDED BY CHRIS:

**Pink-roasted leg of lamb**
mediterranean risoni / tomatoes / bell peppers / olives / dill / tzatziki **27**

**Grilled Sirloin Steak 200g**
port wine sauce / butter vegetables / bacon pan fried potatoes / fried onions **32**

**Wild Boar Goulash**




seasonal vegetables / homemade hazelnut spaetzle / caramelized onions **28**

**Ravioli Provolone**
baby spinach / grilled king oyster mushrooms / bimi / porcini mushroom sauce **27**

Our dishes are made from 90% high-quality ingredients—the remaining 10% is passion and imagination. With sustainable practices, and zero-waste cuisine, we create enjoyment that not only tastes good but also makes the world a better place.

OUR

# Steak-Workshop

**Dry Aged, Wet Aged, or Cocoon Aged** – we've got the perfect steak to match your taste.
And we don't just focus on regional beef. With us, you can enjoy premium cuts from around the world.
Just ask our service staff about today's specials!

**1. Dry Ager**
The beef matures here at 2 °C

**2. Acclimatization**
for 10 minutes at normal room temperature

**3. Grillplate**
for 4-5 minutes at 350 °C

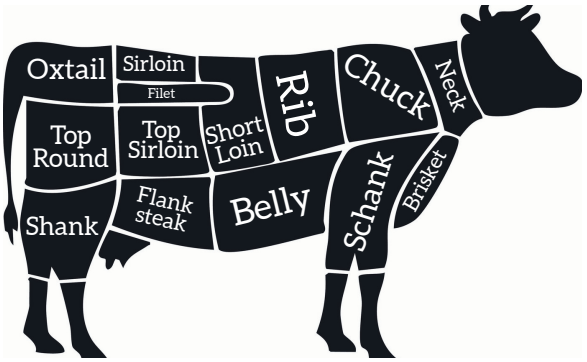
**4. Oven**
for 15 minutes at 160 °C

**5. Holdomat**
for 10 minutes at 52 °C to rest

**5. Holdomat**
for 10 minutes at 52 °C to rest

**6. Grillplate**
for 2 minutes at 350 °C for heating up the surface

**7 Serving**
after 45 minutes we can serve your steak.




## upon request

**T-Bone**
**Tomahawk**
**NY Club Steak**

| | |
|---|---|
| **Beef Tenderloin**<br>from Bavarian heifer beef | 200 g / 42 |
| **Dry Aged Rib Eye**<br>from Bavarian heifer beef | 300 g / 40 |
| **„Beef Madness" for Two**<br>Various cuts / Chimichurri / fries / Side salad | 600 g / 95 |

## Daily fresh special offers:

Exclusive cuts from our OLYMP DryAger. Just ask our service staff!

## Sides

| | |
|---|---|
| side salad | 7 |
| chop salad with ranch dressing | 7 |
| roasted autumn vegetables with maple syrup | 7 |
| garlic bread | 6 |
| french fries | 6 |
| stuffed Baked Potato with bacon, cheddar & spring onions | 7 |

## Dips

| | |
|---|---|
| portwine jus | 4 |
| Tzatziki | 4 |
| BBQ sauce | 4 |
| smokey Mississippi butter | 4 |
| Ketchup or Mayonnaise | 1 |

# Dessert

**Homemade apple pie** (served lukewarm)
vanilla icecream / caramel cream **10**

**Toblerone Mousse**
sour cherry / salty pistachios / orange - yoghurt - espuma **9**

**Two Apricot Dumplings**
vanilla sauce **10**

**OLYMPs Cheese Selection**
various cheeses / grapes / fig mustard / baguette **18**

## *Recommended with love*

**Markowitsch Carnuntum Cuvée SV** **0,75l / 40**

80% Zweigelt, 10% Blaufränkisch, 10% Merlot
Ruby red with a violet rim
Aromas reminiscent of sour cherries and spices; soft and elegant on the palate

FRUITIQUE

pfabhof BIO AUS BAYERN

Forellenhof Nadler Fischzucht & Feinkost aus Eching

GUT HOLLERN BEI MÜNCHEN

RIX FLEISCH

TRANSGOURMET




# Non-Alcoholic

**Adelholzener** Mineral Water — 0,25l / 3,5 — 0,75l / 7,5
classic or still

**Almdudler** Herbal Lemonade — 0,33l / 4,5

**Afri Cola sugar free** **** — 0,33l / 4,5

**Schweppes** — 0,2l / 5
Ginger Ale / Tonic Water ****** / Bitter Lemon ****** / Ginger Beer ******

**Thomas Henry** — 0,2l / 5,5
Tonic ****** / Pink Grapefruit ** *** *****

**Aqua Monaco** Tonic ****** — 0,2l / 6

**Soft Drinks** — 0,2l / 3,5 — 0,4l / 5
afri cola*****/ Bluna Orange***
Cola Orange***** / Bluna Lemon*

# Fruit Juices
by Granini

**Juice** — 0,2l / 4
apple (cloudy), pineapple, blackcurrant, mango, passion fruit, rhubarb, orange

**Fruit Spritzers** — 0,2l / 3,5 — 0,4l / 5
fruit juice of your choice mixed with sparkling water

| | |
|---|---|
| * | Preservatives |
| ** | Colorants |
| *** | Beta-carotene, Ascorbic acid |
| **** | Sugar substitutes, Caffeine |
| ***** | Acidifiers |
| ****** | Quinine |

# Beer
## ON TAP

| | | |
|---|---|---|
| **Bitburger Pilsner** | 0,3l / 4,7 | 0,5l / 6 |
| **Bayreuther Hell** | 0,3l / 4,2 | 0,5l / 5,5 |
| **Maisel's Wheat Beer Original** | 0,3l / 4,2 | 0,5l / 5,5 |
| **Radler** | 0,3l / 4,2 | 0,5l / 5,5 |
| **Wheat Beer Radler** | 0,3l / 4,2 | 0,5l / 5,5 |

# Beer
## BOTTLED

| | |
|---|---|
| **Bayreuther Hell non-alcoholic**   | 0,5l / 5,5 |
| **Maisel's wheat beer non-alcoholic** | 0,5l / 5,5 |
| **Bitburger 0,0%** | 0,3l / 4,7 |
| **Maisel's light wheat beer** | 0,5l / 5,5 |
| **Zwickl unfiltered lager**<br>natural, unfiltered | 0,5l / 5,5 |
| **Aktien regional lager**<br>dark, nutty, unprocessed | 0,5l / 5,5 |
| **Original Köstritzer**<br>Dark beer | 0,3l / 4,7 |

# Coffee & Tea

| | |
|---|---|
| **Cup of Coffee (Americano-style)** | 3,7 |
| **Espresso** | 3,2 |
| **Double Espresso** | 4,2 |
| **Espresso Macchiato** | 3,7 |
| **Café au Lait**<br>coffee with hot milk | 4,7 |
| **Cappuccino** | 4 |
| **Latte Macchiato** | 4,7 |
| **Bavarian Coffee**<br>SLYRS Single Malt Whisky with brown sugar, coffee and whipped cream | 12 |
| **Tea**<br>assam, earl grey, fruit delight, green tea, chamomile, peppermint | 3,5 |

# Digestif

| | |
|---|---|
| **"A Zirwal"**<br>House-made Stone Pine Liquor | 2 cl / 6,9 |
| **Lantenhammer Distillery**<br>**unfiltered** Mirabelle Plum Brandy, Rowanberry Brandy, Wild Raspberry Spirit, Red Williams Pear Brandy<br>**filtered** Hazelnut Spirit, Sloe Berry Spirit | 2 cl / 6,9 |
| **Marzadro Grappa** | |
| Le Diciotto Lune | 2 cl / 6,5 |
| Giare Amarone or Chardonnay | 2 cl / 8 |
| **Zwack Unicum Riserva** | 2 cl / 7 |
| **Les Vieilles Barriques Fassbind**<br>Pomme or Prune | 2 cl / 8,9 |



# Duck to go

Enjoy our half crispy farm-raised duck, restaurant-quality—fresh from your oven at home.
We've prepared everything for you in our box so that you can whip up a delicious meal in your own kitchen in just a few simple steps and in about 20 minutes.

The duck is prepared in the traditional way and served with homemade orange sauce, fragrant red cabbage, and classic potato dumplings. Each box is prepared as a single serving. The box will keep fresh for about 5 days in the fridge.

**¼ roasted farm duck**

rbraised red cabbage / potato dumpling / orange sauce **24**

**½ roasted farm duck**

rbraised red cabbage / potato dumpling / orange sauce **28**

**Now available for pre-order at +49 89/327 100**
**Pickup at OLYMP Munich will be available daily starting October 18, 2026 from 12:00 p.m.**

Please note that we need 1 day to process your order. Everything is freshly prepared and packaged for you every day!