





Sharing-Service auf Wunsch
Shared service upon request

VORSPEISEN / STARTERS

Reisnudeln – Pochiertes Ei – Mediterranes Gemüse   	15
<i>Rice noodles – Poached egg – Mediterranean vegetables</i>	
Zitronengrassuppe – Sesam-Tofu – Gurken 	15
<i>Lemongrass soup – Sesame-Tofu – Cucumber</i>	
Lachs-Carpaccio – Süsse Misosauce  	17
<i>Salmon carpaccio – Sweet miso sauce</i>	
Rindstartar – Mariniertes Gemüse – Waffelkartoffeln  	21
<i>Tartar of beef – Marinated vegetables – Waffle potatoes</i>	
Thunfisch-Tartar – Wasabi – Sojasauce – Crostini 	22
<i>Tuna tartar – Wasabi – Soy sauce – Crostini</i>	
Sashimi viererlei – Wasabi – Sojasauce  	23
<i>Sashimi four different – Wasabi – Soy sauce</i>	
Pulpo geräuchert – Fenchelpüree – Mojo rojo	24
<i>Octopus smoked – Fennel puree – Mojo rojo</i>	
Warme Entenleber – Pikantes Zwiebelkompott (10 Min. Zubereitung)	35
<i>Warm duck liver – Spicy onion compote (10 min. preparation)</i>	

RISOTTO / PASTA

Mie-Nudeln – Yakisoba – Katsuobushi (Bonitoflocken)  	19
<i>Mie-noodles – Yakisoba – Katsuobushi (Bonito flakes)</i>	
Risotto – Thunfisch-Carpaccio – Provenzalisches Gemüse – Zitronengrassauce	38
<i>Risotto – Tuna carpaccio – Provence vegetables – Lemongrass sauce</i>	



glutenfrei
gluten-free



laktosefrei
lactose-free



vegetarisch
vegetarian



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FISCH / FISH

Zanderfilet – Coucous-Quinoa-Gemüse – Bärlauchschaum <i>Fillet of pike-perch – Couscous-quinoa vegetables – Wild garlic froth</i>	33
Kabeljaurückenfilet im Ofen gebacken – Soja-Gemüse – Dashi-Schaum <i>Saddle of cod oven-baked – Soy vegetables – Dashi froth</i>	39

FLEISCH / MEAT

Kalbsmilken glaciert – Portwein – Zitronen-Kartoffelpüree – Grünes Gemüse <i>Calf's sweetbread glazed – Port wine – Mashed lemon potatoes – Green vegetables</i>	38
Lammschulter geschmort – Tajine-Gemüse – Oliven-Polenta <i>Shoulder of lamb braised – Tajine vegetables – Polenta with olives</i>	39
Kalbsfilet – Morchelrahmsauce – Spargelspitzen – Süsskartoffel-Risotto <i>Fillet of veal – Creamy morel sauce – Asparagus tips – Sweet potato-risotto</i>	58

HERKUNFT

Rind, Lachs (SCO), Wolfsbarsch (GR), Entenleber, Kabeljau (F),
Lamm (IRL), Zander, Kalbsmilken (CH), Thunfisch, Krevette (PHI), Pulpo (I)

ORIGINS

*Beef, salmon (SCO), sea bass (GR), duck liver, cod (F),
lamb (IRL), pike-perch, calf's sweetbread (CH), tuna, shrimp (PHI), octopus (I)*

Unsere Mitarbeitenden informieren Sie gerne über Allergene in unseren Gerichten.
Our service personnel is pleased to inform you about allergens in our dishes.

Preise in CHF inklusive 7.7 % MwSt. / Prices in CHF include VAT of 7.7

RESTAURANT Oliv

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