



Sharing-Service auf Wunsch
Shared service upon request

MEDITERRANE VORSPEISEN / *MEDITERRANEAN STARTERS*

Kalte Tomatensuppe – Basilikumpesto 	15
<i>Cold tomato soup – Basil pesto</i>	
Pulpo geräuchert – Fenchelpüree – Mojo rojo	24
<i>Octopus smoked – Fennel puree – Mojo rojo</i>	
Sardinen lauwarm – Wolfsbarsch-Ceviche – Tomatencoulis	25
<i>Sardines lukewarm – Ceviche of sea bass – Tomato coulis</i>	
Rindstatar – Mariniertes Gemüse – Waffelkartoffeln  	26
<i>Tartar of beef – Marinated vegetables – Waffle potatoes</i>	

ASIATISCHE VORSPEISEN / *ASIAN STARTERS*

Reisnudeln – Pochiertes Ei – Mediterranes Gemüse   	15
<i>Rice noodles – Poached egg – Mediterranean vegetables</i>	
Lachs-Carpaccio – Süsse Misosauce  	17
<i>Salmon carpaccio – Sweet miso sauce</i>	
Mie-Nudeln – Yakisoba – Katsuobushi (Bonitoflocken)  	19
<i>Mie-noodles – Yakisoba – Katsuobushi (Bonito flakes)</i>	
Thunfisch-Tatar – Wasabi – Sojasauce – Crostini 	22
<i>Tuna tartar – Wasabi – Soy sauce – Crostini</i>	
Sashimi viererlei – Wasabi – Sojasauce  	28
<i>Sashimi four different – Wasabi – Soy sauce</i>	



glutenfrei
gluten-free



laktosefrei
lactose-free



vegetarisch
vegetarian



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MEDITERRANE HAUPTGÄNGE / *MEDITERRANEAN MAIN COURSES*

Thunfisch-Carpaccio – Risotto – Provenzalisches Gemüse – Zitronensauce <i>Tuna carpaccio – Risotto – Provence vegetables – Lemon sauce</i>	38
Kalbsmilken gebraten – Kartoffel-Cannelloni – Pfifferling-Artischocken-Gemüse <i>Calf's sweetbread pan-fried – Potato cannelloni – Chanterelle-artichoke vegetables</i>	38
Lammschulter geschmort – Tajine-Gemüse – Oliven-Polenta <i>Shoulder of lamb braised – Tajine vegetables – Polenta with olives</i>	39
Hummerschwanz im Ofen gebacken – Erbsen – Pfifferlinge – Estragonschaum <i>Lobster tail oven-baked – Peas – Chanterelles – Tarragon froth</i>	42

ASIATISCHE HAUPTGÄNGE / *ASIAN MAIN COURSES*

Kabeljaurückenfilet im Ofen gebacken – Soja-Gemüse – Dashi-Schaum <i>Saddle of cod oven-baked – Soy vegetables – Dashi froth</i>	39
Kalbsfilet – Ponzu-Sauce – Wakamé – Tempura-Gemüse <i>Fillet of veal – Ponzu sauce – Wakamé – Tempura vegetables</i>	52

HERKUNFT

Rind, Lachs (SCO), Wolfsbarsch (GR), Entenleber, Kabeljau (F),
Lamm (IRL), Kalb, Kalbsmilken (CH), Thunfisch (PHI), Pulpo (I), Hummer (CAN)

ORIGINS

*Beef, salmon (SCO), sea bass (GR), duck liver, cod (F),
lamb (IRL), veal, calf's sweetbread (CH), tuna (PHI), octopus (I), lobster (CAN)*

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*

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