




Sommermenü
Summer menu

CHF 89

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Ceviche – Mango – Basilikum-Schaum  
Ceviche – Mango – Basil froth

Entenleber gebraten – Karotten – Pfirsich – Ponzu-Sauce 
Duck liver pan-fried – Carrots – Peach – Ponzu sauce

Doraden Filet gebraten – Oliven-Tapenade – Couscous – Weisse Tomatensauce 
Gilthead bream fillet pan-fried – Olive Tapenade – Couscous – White tomato sauce

oder / *or*

Kalbsbäckchen geschmort – Merlot-Sauce – Zitronen-Kartoffelpüree
Cheeks of veal braised – Merlot sauce – Mashed potatoes with lemon

Himbeer-Quark-Mousse – Beeren – Heidelbeer-Sorbet 
Raspberry-curd mousse – Berries – Blueberry sorbet

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glutenfrei
gluten-free



laktosefrei
lactose-free



vegetarisch
vegetarian



Vegetarisches Sommermenü *Vegetarian summer menu*

CHF 59

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Sommergemüse-Carpaccio – Ziegenkäse-Espuma 🌱 🌿
Summer vegetable Carpaccio – Goat cheese froth

Weisse Tomatensuppe – Basilikum-Reisnudeln – Sesam 🌱 🌿
White tomato soup – Rice noodles with basil – Sesame

Wakamé-Risotto – Pfifferlinge – Grünes Saisongemüse 🌱 🌿
Wakamé-Risotto – Chanterelles – Seasonal green vegetables

Himbeer-Quark-Mousse – Beeren – Heidelbeer-Sorbet 🌱
Raspberry-curd mousse – Berries – Blueberry sorbet

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HERKUNFT: Thunfisch (PHI), Entenleber (F), Dorade (F), Kalb (CH)
ORIGINS: Tuna (PHI), duck liver (F), gilthead (F), veal (CH)

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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