






## Frühlingsmenü *Spring menu*

CHF 119


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Thunfisch-Ceviche – Rote Currysauce – Kokosmilch    
*Tuna ceviche – Red curry sauce – Coconut milk*

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Entenleber gebraten – Süsskartoffelpüree – Ponzu-Sauce – Rotes Zwiebel-Gelée   
*Duck liver pan-fried – Sweet potato puree – Ponzu sauce – Red onion jelly*

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Hummerschwanz im Ofen gebacken – Soja-Wakamé-Gemüse – Zitronengrassauce   
*Lobster tail oven-baked – Soybean sprout-Wakamé vegetables – Lemongrass sauce*  
oder / or

Bisonfilet «Teppanyaki» - Shiitake-Miso-Risotto – Spargelspitzen   
*Fillet of bison "Teppanyaki" – Shiitake-Miso-Risotto – Asparagus tips*

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Zitronenkuchen – Rhabarber – Erdbeeren – Quark-Sorbet   
*Lemon cake – Rhubarb – Strawberry – Curd sorbet*

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glutenfrei  
*gluten-free*



laktosefrei  
*lactose-free*



vegetarisch  
*vegetarian*



## Vegetarisches Frühlingsmenü *Vegetarian spring menu*

CHF 73

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Mediterranes Gemüse-Bulgur – «Baba Ganoush» – Kräutersalat – Curry-Mayo 🌱🌿🌱  
*Mediterranean vegetable bulgur – "Baba ganoush" – Herb salad – Curry-mayo*

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Fenchelsuppe – Soja-Wakamé-Gemüse – Wasabi-Schaum 🌱🌿  
*Fennel soup – Soy-wakamé vegetable – Wasabi froth*

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Weisse & grüne Spargeln – Salicorn-Frühlingsgemüse – Kamillensauce 🌱🌿  
*White & green asparagus – Glasswort-spring vegetable – Camomile sauce*

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Zitronenkuchen – Rhabarber – Erdbeeren – Quark-Sorbet 🌱  
*Lemon cake – Rhubarb – Strawberry – Curd sorbet*

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HERKUNFT: Entenleber (F), Thunfisch (PHI), Hummer (CAN), Bison (CAN)

ORIGINS: Duck liver (F), tuna (PHI), lobster (CAN), bison (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

RESTAURANT **Oliv**

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