



Sommermenü
Summer menu

CHF 119

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

Entenleber gebraten – Süsskartoffeln – Ponzu-Sauce – Rotes Zwiebel-Gelée 🌿 🍷
Duck liver pan-fried – Sweet potato – Ponzu sauce – Red onion jelly

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

Aprikosen-Mascarpone-Kuchen – Sommerfrüchte – Yuzu Glacé 🌿
Apricot-mascarpone cake – Summer fruit – Yuzu ice-cream

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glutenfrei
gluten-free



laktosefrei
lactose-free




vegetarisch
vegetarian



Vegetarisches Sommermenü *Vegetarian summer menu*


CHF 73

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Dreierlei Variation der Tomate – Basilikum-Pesto 
Three different kinds of tomato – Basil pesto

Kalte Erbsensuppe – Marinierte Zitrusfrüchte – Sesam-Tofu 
Cold pea soup – Marinated citrus fruit – Sesame-tofu

«Tortilla española» – Safran-Fenchel – Rote Peperoni-Sauce 
Spanish potato-vegetable omelet – Saffron-fennel – Red bell pepper- sauce

Aprikosen-Mascarpone-Kuchen – Sommerfrüchte – Yuzu Glacé 
Apricot-mascarpone cake – Summer fruit – Yuzu ice-cream

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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**

Bachlettenstrasse 1 | 4054 Basel | Telefon 061 283 03 03

info@restaurantoliv.ch | www.restaurantoliv.ch