



RESTAURANT OLIV – TAKE AWAY „IN STYLE“
FREITAG / FRIDAY – SONNTAG / SUNDAY: 17:30 - 18:30



TAKE AWAY „IN STYLE“
MENU



- | | |
|---|----|
| Curry-Kürbissuppe
<i>Curry pumpkin soup</i>
ZUM ERWÄRMEN / TO WARM UP | 9 |
| Sellerie-Wirsingsalat – Ananas-Granatapfel-Dressing
<i>Celery-Savoy cabbage salad – Pineapple-Pomegranate-Dressing</i>
GENUSSFERTIG / READY TO ENJOY | 11 |
| Thunfisch-Tartar – Edamame-Bohnen – Wasabi-Sojasauce
<i>Tuna tartar – Edamame beans – Wasabi soy sauce</i>
GENUSSFERTIG / READY TO ENJOY | 18 |
| Vegetarisches Risotto – Provenzalisches Gemüse – Zitronengrassauce
<i>Vegetarian risotto – Provence vegetables – Lemongrass sauce</i>
ZUM ERWÄRMEN / TO WARM UP | 21 |
| Black Tiger-Krevetten – Wakamé-Risotto – Zitronengrassauce
<i>Black tiger shrimps – Wakamé risotto – Lemongrass sauce</i>
ZUM ERWÄRMEN / TO WARM UP | 32 |
| Geflügel-Frikassee – Spinat-Spätzle– Rieslingsauce
<i>Poultry fricassee – Spinach spaetzle – Riesling sauce</i>
ZUM ERWÄRMEN / TO WARM UP | 34 |
| Rindsschulter geschmort – Brokkoli-Kartoffelpüree – Merlotsauce
<i>Beef shoulder braised – Mashed potatoes with broccoli – Merlot sauce</i>
ZUM ERWÄRMEN / TO WARM UP | 39 |
| Schokoladenkuchen – Marroni-Vermicelles – Vanillesauce
<i>Chocolate cake – Chestnut vermicelli – Vanilla sauce</i>
GENUSSFERTIG / READY TO ENJOY | 10 |

Preise in CHF inklusive MwSt. / Prices in CHF include VAT

BESTELLUNGEN BITTE PER @MAIL BIS 17:00 UHR
PLEASE ORDER BY @MAIL UNTIL 5:00 PM

RESTAURANT **Oliv** | Bachlettenstrasse 1 | 4054 Basel
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