olivo

RISTORANTE
MEDITERRANEO

Autumn parade menu

MARINATED KINGFISH
Hokkaido pumpkin | sea buckthorn | hazelnut | Ligurian olive oil

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POACHED ORGANIC EGG
porcini mushrooms | Parmesan cream | autumn truffle

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STEAMED DOVER SOLE
fennel confit | artichoke | shellfish velouté

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BISON FILLET
celeriac cream | Brussels sprouts | blackcurrant jus

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BRIE DE MEAUX
mascarpone | autumn truffle | olive oil ice cream

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CORN CAKE
brown butter ganache montée | quince | corn ice cream | popcorn

Six-course menu	140
Five-course menu	125
Four-course menu	115

All prices are in CHF and include VAT.

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Vegetarian parade menu

BEETROOT CARPACCIO
fresh goat cheese | caramelised walnut | apple vinaigrette

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APPLE & CELERIAC CREAM SOUP
apple chutney | tofu

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ROASTED CAULIFLOWER
Vadouvan cream | hazelnut | herb oil

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HOMEMADE RAVIOLI
pumpkin | ricotta | chestnuts | autumn truffle

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BRIE DE MEAUX
filled with Mascarpone and Autumn Truffle, served with Olive Oil Ice Cream

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BERGAMOT CREAM
with Vanilla-marinated Plums and Blackberry Sorbet

Six-course menu	135
Five-course menu	119
Four-course menu	109

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Classics

HAND-CUT BISON TARTARE
smoked egg yolk cream | Belper Knolle | pickled shallot | brioche 37

APPLE & CELERIAC CREAM SOUP 17
apple chutney | pan-seared duck liver

HOMEMADE GNOCCHETTI SARDI 39
porcini mushroom ragout | chestnuts | black truffle butter

FRITTO MISTO DI MARE 49
calamari | Gamberi Rossi | prawns | lemon

TURBOT COOKED ON THE BONE per person (min. 2 persons)
Mediterranean vegetables | sauce vierge | beurre blanc 82

VENISON LOIN 66
creamed savoy cabbage | quince | Ticino polenta | cinnamon & fig jus

VEAL FILLET 66
celeriac cream | Brussels sprouts | port wine jus

Châteaubriand per person (min. 2 persons)
with Sauce Béarnaise, Red Wine Jus, Roast Potatoes and Seasonal Vegetables 82

Dear Guest
Please inform our staff of any food intolerances or allergies you may have. They will be happy to inform you which dishes on our menu contain ingredients that you should avoid.

Meat origin

Beef	Irland
Venison	Austria / Germany
Veal	Switzerland
Bison	USA / Canada

Fish/seafood origin

Langoustines	West Indian Ocean, wild-caught
Kingfish	Denmark
Turbot	Pacific Northeast. wild caught
Calamari	Pacific/Central-West Pacific
Prawns	Southwest Atlantic, wild-caught
Dover	Atlantic Nord-West, wild caught
Octopus	Italy

Unless otherwise stated,
our bread and patisserie products are from Switzerland.

All prices are in CHF and include VAT.