

# DINNER

## STARTERS

<b>Creamy Hokkaido Pumpkin Soup</b>	12
with fried vegetables, roasted seeds, and pumpkin seed oil	
<b>Octopus Carpaccio</b>	21
with fresh arugula and lemon vinaigrette	
<b>Home Cured Salmon</b>	19
with orange-fennel salad and tomatoes	
<b>Avocado Tartare</b>	18
with sun-dried tomatoes, lime juice, and parmesan chips	
<b>Burrata</b>	18
on tomato carpaccio and fresh basil	

## MAIN COURSES

<b>Braised Veal Cheeks</b>	34
with rosemary jus, fried polenta, and mediterranean vegetables	
<b>Filet de Boeuf Rossini</b>	42
with foie gras, truffles, purée, and jus	
<b>Loup de Mer Fillet</b>	32
fried skin-side down, served with leek fondue, mashed potatoes, and a delicate white wine froth	
<b>Thai Curry</b>	28
with grilled poularde, fine vegetables, thai basil, and basmati rice	

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# SEASONAL

<b>Chestnut Cream Soup</b>	12
with port wine jelly	
<b>Tender Venison Roast</b>	32
served on apple red cabbage with herb dumplings	
<b>Pink Duck Breast</b>	36
with sauteed brussels sprouts leaves and pommes macaire	
<b>Pumpkin Pasta</b>	18
with sage and parmesan cheese	

# RIVA - CLASSIC

<b>Rich, Clear beef Bouillon</b> with stripes of herbed pancakes and vegetables julienne	12
<b>Beef Tartare</b> 100g   200g classic dressing, served with herb baguette	21   32
<b>French Foie Gras</b> with brioche and cumberland sauce	24
<b>Beef carpaccio</b> with parmesan shavings, arugula, and lemon	21
<b>Veal Cordon Bleu</b> with cognac cream sauce, fries, and vegetables	34
<b>Classic Onion Roast Beef</b> with buttered spaetzle and vegetables	32
<b>Grilled Octopus</b> on mashed potatoes and chorizo-lentil ragout	32
<b>Creamy Truffle Pasta</b> with parmesan and fresh truffles	24
<b>Riva Burger</b> juicy grilled US beef with aromatic onion chutney, bacon, cheddar, tomato, and crisp lettuce, served with truffle fries and coleslaw	24

## OUR EVENTS



# FROM THE GRILL

<b>Rump Steak</b> 200g   300g from free-range cattle	29   38
<b>Beef Fillet</b> 200g   300g from free-range cattle	39   48
<b>Flat Iron Steak</b> 200g vom US-Beef	42
<b>Fried Shrimps</b> 500g   1000g with herb baguette	45   80

All grilled meat dishes are served with a side dish and sauce or dip of your choice.

## SALADS

<b>Lamb's Lettuce (Feldsalat)</b> with bacon, croutons, and balsamic vinaigrette	14
<b>Ceasar Salad</b> romaine lettuce with Caesar dressing, cherry tomatoes, Parmesan cheese, and croutons	14
<b>Field-grown Salad</b> Large mixed salad with vinaigrette, raw vegetables, fresh herbs, and croutons	14
<b>Optional with:</b>	
Surf & Turf - Pan-fried beef tenderloin and shrimps	26
Grilled shrimps	24
Roasted breast of poularde	22

## TRAINEE'S MENU

### 3-Course Menu

Tomato soup with gin cream

Herb-crusted lamb loin in a bread crust on ratatouille  
with potato gratin

Homemade gingerbread parfait with mulled-wine cherries

Without wine pairing

59

With wine pairing

74