

DINNER

STARTERS

Beetroot Carpaccio	19
with caramelized goat cheese and walnuts	
Octopus Carpaccio	21
with fresh arugula and lemon vinaigrette	
Home Cured Salmon	19
with orange-fennel salad and tomatoes	
Burrata	18
on tomato carpaccio and fresh basil	

MAIN COURSES

Braised Veal Cheeks	34
with rosemary jus, fried polenta, and mediterranean vegetables	
Filet de Boeuf Rossini	42
with foie gras, truffles, purée, and jus	
Loup de Mer Fillet	32
fried skin-side down, served with leek fondue, mashed potatoes, and a delicate white wine froth	
Thai Curry	20
with fine vegetables, thai basil and basmati rice	
optional with poulard	8

SEASONAL

Chestnut Cream Soup	12
with port wine jelly	
Pan-fried Skrei Fillet	32
on fregola sarda and wild broccoli	
Pink Duck Breast	36
with sauteed brussels sprouts leaves and pommes macaire	
Pasta Limone	19
Tagliatelle in a delicate lemon butter sauce, tomatoes, and freshly grated Parmesan cheese	
optional with shrimp	10

Our service staff will be happy to provide you with an overview of allergens and additives upon request.

RIVA - CLASSIC

Creamy Tomato Soup with homemade basil oil	12
Beef Tartare 100g 200g classic dressing, served with herb baguette	21 32
French Foie Gras with brioche and cumberland sauce	24
Beef Carpaccio with parmesan shavings, arugula, and lemon	21
Veal Cordon Bleu with cognac cream sauce, French fries and vegetables	34
Classic Onion Roast Beef with buttered spaetzle and vegetables	32
Grilled Octopus on mashed potatoes and chorizo-lentil ragout	32
Creamy Truffle Pasta with Parmesan and fresh truffles	24
Veal Wiener Schnitzel golden-fried, served with French fries and cranberries	28

OUR EVENTS



FROM THE GRILL

Rump Steak 200g 300g from free-range cattle	29 38
Beef Fillet 200g 300g from free-range cattle	39 48
Fried Shrimps 500g 1000g with herb baguette	45 80
Salmon Fillet 200g pan-fried skin-side down, with leaf spinach and lemon butter	29

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

SALADS

Lamb's Lettuce (Feldsalat) with bacon, croutons, and balsamic vinaigrette	14
Ceasar Salad romaine lettuce with Caesar dressing, cherry tomatoes, Parmesan cheese, and croutons	14
Field-grown Salad Large mixed salad with vinaigrette, raw vegetables, fresh herbs, and croutons	14
Optional with:	
Surf and Turf - Pan-fried beef tenderloin and shrimps	26
Grilled shrimps	24
Roasted breast of poularde	22
Side Salad	6

TRAINEE'S MENU

3-Course Menu

Smoked duck breast with apple and cranberry chutney	
Roasted skrei fillet with fregola sarda and saffron froth	
Mousse au chocolat in raspberry nage and meringue	

Without wine pairing	59
With wine pairing	74