

DINNER

STARTERS

Beetroot Carpaccio	19
with goat cheese, caramelized with honey, mustard and sugar	
Octopus Carpaccio	21
with fresh arugula and lemon vinaigrette	
Vitello tonnato 2.0	21
rosé veal loin with lime tuna cream, fried capers and arugula	
Burrata	18
with honey, arugula and melted tomatoes	

MAIN COURSES

Braised Veal Cheeks Ragout	34
with morels, young peas and homemade Spätzle	
Beef Fillet "Rossini"	42
with foie gras, truffle, purée and jus	
Fillet of Sea Bass (Loup de Mer)	32
pan-seared on the skin, served with leek fondue, mashed potatoes and delicate white wine foam	
Thai Curry	28
with grilled corn-fed chicken, fine vegetables, Thai basil and basmati rice (also available vegetarian)	

FROM THE GRILL

Rump Steak 200 g 300 g	29 38
pasture-raised beef	
Beef Fillet 200 g 300 g	39 48
pasture-raised beef	
King Prawns 500 g 1000 g	45 80
with herb baguette	
Salmon Fillet 200 g	29
Norwegian salmon	

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

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

RIVA-CLASSIC

Creamy Tomato Soup	12
with homemade basil oil	
Beef Tartare 100 g 200 g	21 32
classically prepared, served with a herb baguette	
French Foie Gras	24
with brioche and Cumberland sauce	
Beef Carpaccio	21
with shaved Parmesan, arugula and lemon	
Veal Cordon Bleu	34
with cognac cream sauce, fries and vegetables	
Classic Onion Roast Beef	32
with buttered Spätzle and vegetables	
Grilled Octopus	32
on mashed potatoes with chorizo and lentil ragout	
Creamy Truffle Pasta	24
with Parmesan and fresh truffle	
Riva Burger	25
juicy grilled US beef with onion chutney, bacon, cheddar, tomato and crisp lettuce	
served with truffle fries and coleslaw	

SALADS

Arugula Salad	14
with shaved Parmesan and cherry tomatoes	
Caesar Salad	14
romaine lettuce with Caesar dressing, cherry tomatoes, Parmesan and croutons	
Mixed Salad	14
large mixed salad with vinaigrette, raw vegetables, fresh herbs and croutons	
Add-ons:	
Surf & Turf – small beef fillet and prawns	26
Grilled prawns	24

SEASONAL

Bruchsal White Asparagus	29
with hollandaise sauce or melted butter, new potatoes and herb crêpes	
Add-ons:	
+ cooked and cured ham	9
+ grilled salmon fillet	14
+ Wiener Schnitzel	16
+ small cordon bleu	22
+ grilled beef fillet 160g	28
Wild Garlic Cream Soup	11
made from locally sourced wild garlic	
Cream of Asparagus Soup	11
with croutons and garden herbs	
Linguine	19
with green and white asparagus, cherry tomatoes, Parmesan and wild garlic foam	
Asparagus Risotto	21
with sautéed prawns and lemon	
Baked Asparagus	34
with cooked ham and spicy Maasdam cheese, served with truffle hollandaise	

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

UNSERE EVENTS

