

DINNER

STARTERS

Avocado Tartare	18
with sun-dried tomatoes, lime, and Parmesan chips	
Octopus Carpaccio	21
with fresh arugula and lemon vinaigrette	
Vitello tonnato	21
rosé veal loin with lime tuna cream, fried capers and arugula	
Salmon	21
with cucumber tartare, honey-mustard gel, and dill	

MAIN COURSES

Crispy-fried chicken breast	33
served on a pea mousseline with tender asparagus and lemon jus	
Beef Fillet "Rossini"	42
with foie gras, truffle, purée and jus	
Grilled Monkfish	36
served on basil risotto with white tomato foam	
Thai Curry	28
with grilled corn-fed chicken, fine vegetables, Thai basil and basmati rice (also available vegetarian)	

FROM THE GRILL

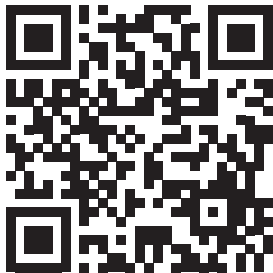
Rump Steak 200 g 300 g	29 38
pasture-raised beef	
Beef Fillet 200 g 300 g	39 48
pasture-raised beef	
King Prawns 500 g 1000 g	45 80
with herb baguette	
Salmon Fillet 200 g	29
Norwegian salmon	

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 with homemade basil oil	12
Beef Tartare 100 g 200 g classically prepared, served with a herb baguette	21 32
French Foie Gras with brioche and Cumberland sauce	24
Beef Carpaccio with shaved Parmesan, arugula and lemon	21
Veal Cordon Bleu with cognac cream sauce, fries and vegetables	34
Classic Onion Roast Beef with buttered Spätzle and vegetables	32
Loup de Mer pan-seared, served with leek fondue, mashed potatoes, and a delicate white wine foam	32
Creamy Truffle Pasta with Parmesan and fresh truffle	24
Riva Burger juicy grilled US beef with onion chutney, bacon, cheddar, tomato and crisp lettuce served with truffle fries and coleslaw	25

UNSERE EVENTS



SEASONAL

Potato Foam Soup with Sautéed Chanterelles and Croutons	14
Buratta with Lukewarm Chanterelle Ragout, Pickled Shallots, and Bread Chips	19
Creamy Chanterelle Pasta with melted tomatoes and roasted leeks	22
Rosa Veal Tenderloin Steak with chanterelle ragout and buttered tagliatelle	36
Grilled Salmon Fillet 32 served on a bed of potatoes and leeks with chanterelles	

SALADS

Arugula Salad “Antipasti” with shaved Parmesan, cherry tomatoes, zucchini, and bell peppers	16
Caesar Salad romaine lettuce with Caesar dressing, cherry tomatoes, Parmesan and croutons	14
Mixed Salad large mixed salad with vinaigrette, raw vegetables, fresh herbs and croutons	14
Add-ons:	
Surf & Turf – small beef fillet and prawns	26
Grilled prawns	24
Sautéed Chanterelles	8
Grilled Feta Cheese	8

BUSINESS MENU

3-course menu includes 1 glass of wine and a carafe of water (Menu available upon request)	60
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