

STARTERS

Salad Bowl avocado, lettuce, paprika, poached country egg, bulgur - with fried prawns	🌱	12 € 20 €
Tarte flambée with local wild garlic soft goat cheese, radishes	🌱	12 €
Carpaccio of veal fillet peas and white asparagus		19 €
Tartar of yellowfin tuna papaya, sesame and ponzu		19 €
RIVA Tapas quiche of green asparagus foam soup crustacean fried scallops, white asparagus, elderflower cornetto filled with tuna tartar mini poulard burger		21 €

SOUPS

Locally grown white asparagus focaccia, egg yolk	🌱	10 €
Crustacean dim sum, kaffir lime		12 €

ENTRÉES

Spaghetti aglio olio e peperoncino - with fried prawns	🌱	12 € 18 €	15 € 24 €
Spaghetti Carbonara		12 €	15 €
Saffron risotto green asparagus and red pointed pepper	🌱	14 €	18 €

VEGAN

Baked falafel, lukewarm oriental chickpeas salad mandarin mayonnaise		16 €	19 €
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FISH

Grilled sea bass and calamari
pepper and quinoa 29 €

Fried salmon fillet
green asparagus, fresh morels, mashed potatoes 31 €

MEAT

Poussin "Peking style"
pak choi, shiitake, udon noodles 28 €

Grilled Iberico pork chop
beans, Taggiasca olives, fried potatoes 29 €

ASPARAGUS SEASON

Locally grown white asparagus (250 g) 21 €

- herb-pancake 6 €

- smoked or boiled ham 8 €

- fried pike perch 11 €

- escalope of veal "Vienna style" 11 €

- fillet of beef 21 €

These dishes will be served with boiled potatoes, melted butter
or sauce hollandaise

RIVA CLASSICS

Fried fillet of Lake Constance whitefish
with leaf spinach, pine nuts and parsley potatoes 25 €

Grilled sole
zucchini-spaghetti with tomatoes 39 €

Escalope of veal "Vienna style", cranberries
potato-cucumber salad or French fries 27 €

Zurich ragout with rösti 29 €

Fillet of beef, green beans with bacon
and French fries 34 €
optionally with "Café de Paris" butter, pepper cream sauce or shallot sauce

DESSERTS / CHEESE

Affogato 7 €
 espresso, vanilla ice cream, cream

Fresh strawberries from the lake 8 €

Vanilla crème brûlée 12 €

Gratinated wild berries
 rhubarb and popcorn ice cream 12 €

Fine affinéd raw milk cheese by Maître Antony 17 €
 Roquefort, Munster, 22 months matured Comté
 from goat milk: Saint Maure

Refreshing sorbets and creamy ice cream per 3 €
 rhubarb sour cream
 mango acai berries with vanilla
 lemon grass popcorn

MINI DESSERTS TO COMBINE per 6 €

After Eight

Cheesecake in glass

Rhubarb tart

Frozen gin cocktail, rose blossoms sorbet

Scoop of dark chocolate mousse

Crème brûlée

SWEET WINE RECOMMENDATION

2014 St. Patrick Auslese 0,1 l 12 €
 Weingut K.H. Johner, Kaiserstuhl