

## STARTERS

Salad Bowl avocado, red cabbage, spaghetti squash, lamb's lettuce poached country egg - with fried prawns	🌱	12 € 20 €
Tarte flambée smoked venison ham, fig, lamb's lettuce		12 €
Pike ceviche butternut pumpkin, coriander		18 €
“Lake Constance” vitello		19 €
RIVA Tapas onion quiche porcini essence fried scallop, pumpkin, chili “Lake Constance” vitello mini burger veal, local onion		21 €

## SOUPS

Porcini essence root vegetables, marrow dumplings		12 €
Mussels saffron, tomato, chives		12 €

## ENTRÉES

Risotto pumpkin soft goat cheese, seed oil	🌱	12 €	15 €
Spaghetti vongole		16 €	19 €
Tortelloni Parmesan foam, black winter truffle	🌱	19 €	25 €

## VEGAN

Dim Sum cashews, radish, Asian cucumber salad		14 €	17 €
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## FISH

Saltimbocca of cod  
two kind of celery, beluga lentils 28 €

Fish curry  
sea bass, salmon, prawn, scallop  
sugar peas, sprouts, rice 32 €

## MEAT

Barbarie duck breast  
purple curry, grilled pointed cabbage, bulgur 28 €

Saddle of venison served on the bone  
fig-red cabbage, king oyster mushrooms  
spätzle for 2 persons 88 €

## RIVA CLASSICS

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

Grilled sole  
gnocchi, black salsifies, pistachio 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		
Vanilla crème brûlée		12 €
Churros “black & white”		
orange, cinnamon ice cream		
		12 €
Fine affined 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 €
raspberry	bee sting cake	
mandarin	“Giotto” hazelnut	
coconut	sour cream	

## MINI DESSERTS TO COMBINE

per 6 €

Chocolate cake semi liquid  
Tiramisu  
Curd dumplings, stewed plums  
Frozen sloe gin cocktail, lemon  
Scoop of dark chocolate mousse  
Crème brûlée

## SWEET WINE RECOMMENDATION

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