

LUNCH MENU

APPETIZER

Olives, Grissini, Parmigiano Ⓢ 9 €

TASTING

Oysters "Fines de Claire"
french oysters, shallot vinaigrette, lemon per 5 €

Imperial Caviar tins 30 g / 50 g 86 € 139 €
"Imperial Auslese", blinis, crème fraîche, country egg

STARTER

Salad-Bowl Ⓢ 13 €
leaf salad, cherry tomatoes, avocado
- fried wild mushrooms Ⓢ 18 €
- fried prawns 22 €

Artichoke from Brittany Ⓢ 15 €
whole-cooked, Dijon mustard, pesto

Burrata Ⓢ 18 €
tomato salad, basil, pine nuts

Teriyaki tuna 22 €
sesame, yuzu, soy

SPECIALS & CLASSICS

Spaghetti aglio olio e peperoncino Ⓢ 12 € 15 €
- fried prawns 18 € 24 €

Tortelloni Ⓢ 20 € 26 €
parmesan sauce, black truffle

Mussels provençale 21 €
white wine, parsley, roasted Baguette

Ahi Poke bowl 21 €
raw salmon, spring onions, avocado

Beef fillet tartar 21 € 36 €
crème-fraîche, toast 5 €
- fries 9 €
- truffle fries

Beefburger 27 €
brioche, onion jelly, truffle fries

Seafood platter from 2 persons
shrimp cocktail, Teriyaki tuna, 2x oysters "Fines de Claire"
king prawns a la plancha, scallops 69 €

FISH

Fillet of Lake Constance whitefish
leaf spinach, parsley potatoes 28 €

Grilled sole
tomato salad, basil 43 €

MEAT

Escalope of veal "Vienna style"
cranberries, potato-cucumber salad or fries 29 €

Fillet steak of Allgäuer free-range beef 160 g / 250 g 38 € 46 €
Reichenauer vegetables, fries
Café de Paris butter, shallot sauce or herb butter

SWEETS

Affogato
espresso, vanilla ice cream, cream 7 €

Crème brûlée 12 €

Chocolate-fondant
wild berries, vanilla ice cream 12 €

„The Diva of RIVA“
champagne sabayon, berries, vanilla ice-cream 16 €

Refreshing yuzu sorbet
infused with Roederer Collection 242 Champagne 21 €

Summer-special from 2 persons 25 €
creamy pacojet vanilla ice cream with 5 toppings