

APPETIZER

Olives, grissini, Parmigiano	Ⓢ	9 €
Arancini, tomato, mozzarella	Ⓢ	9 €
Truffle fries	Ⓢ	9 €
Spring rolls	Ⓢ VEGAN	9 €
 Tarte flambée		
Prawns, green asparagus, cashew		16 €
 French rock oysters		
Shalott vinaigrette, lemon	each	5 €
Our „Tasting Triple“		
Classic, Thai Style, Rockefeller		16 €

STARTERS

Tom Kha Gung		
Prawn, coconut, lemongrass		10 €
 Reichenau leaf salads		
Spring vegetables, champagne vinaigrette	Ⓢ VEGAN	10 €
- Bocconcini from the Melillo manufactory	Ⓢ	16 €
- fried prawns		20 €
 Sugar melon		
Pearl couscous, olives, rucola	Ⓢ VEGAN	12 €
- San Daniele ham		16 €
 Burrata		
Asparagus salad, dandelion, aceto balsamico 13 years	Ⓢ	18 €
 Tartar of beef fillet		
Classic		20 €
 Thuna Sashimi		
Green tomatoes, mango, aji amarillo		22 €

MAIN COURSES

Nasu Dengaku

Aubergine, miso, edamame, sesame



16 € 22 €

Risotto

Wild herbs, asparagus

- fried scallops



16 € 20 €

21 € 30 €

Linguine al Nero vongole

Clams, chilli, parsley

16 € 22 €

Tortelloni

Parmesan sauce, summer truffle



18 € 25 €

FISH

Pike-perch

Riesling foam, leaf spinach, potatoes

26 €

Sea bass

Wild broccoli, glass noodle salad

28 €

Wild salmon

Almond foam, pea, carrot, gnocchi

34 €

MEAT

Saddle of lamb

Chimichurri, tomato, corn

32 €

Fillet of Allgäu free-range beef

160 g / 250 g

39 € 48 €

Reichenau vegetables, fries

Shallot sauce, Café de Paris butter or herb butter

OUR FAVOURITE DISHES

Spaghetti aglio olio e peperoncino

Parmesan, chilli, garlic

- fried prawns



12 € 15 €

18 € 25 €

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries

28 €

Zürcher Geschnetzeltes

Rösti

30 €

Mango fish curry

Sugar snaps, peppers, jasmine rice

30 €

SWEETS

Scoop of ice cream

From the bio ice cream manufactory Yammi	Y	3 €
Tahiti vanilla		
Dark chocolate		
Piedmont hazelnut		
Stracciatella		
Lemon sorbet	Y VEGAN	
Mango sorbet	Y VEGAN	
Cassis sorbet	Y VEGAN	

Crème brûlée pure

Y	8 €
---	-----

Affogato

Espresso, vanilla ice cream, whipped cream	Y	9 €
--	---	-----

Refreshing guava sorbet

Tequila Silver, lime, ginger	Y VEGAN	9 €
------------------------------	---------	-----

Chocolate fondant

Fresh strawberries from the lake	Y	12 €
----------------------------------	---	------

Bubble waffle „Banana Split“

Banana ice cream, chocolate, vanilla espuma	Y	12 €
---	---	------

„The Diva of RIVA“

Champagne sabayon, wild berries, vanilla ice cream	Y	14 €
--	---	------

MINI DESSERTS TO COMBINE

Y	each	6 €
---	------	-----

Rhubarb tartlet

Lemon parfait, pistachio cookie

Mousse au Chocolat, granola

Churros „Black ‘n White“, dulce de leche

Almond milk ice cream, chia, acai



SWEET WINE RECOMMENDATION

2021	Hommage à Luise	0,1 l	9 €
	Weingut Dr. Bürklin-Wolf, Pfalz	0,75 l	54 €