

APPETIZER

Olives, grissini, Parmigiano	ⓧ	10 €
Truffle fries	ⓧ	10 €
Goat cheese rolls, tomato jam	ⓧ	10 €
Crispy rice, avocado, lychee	ⓧ VEGAN	10 €
- tuna		+ 5 €

Pinsa Bianchi

Autumn truffle, Fontina cheese, ricotta	ⓧ	22 €
---	---	------

STARTERS

Pumpkin ginger soup

Coconut, vadouvan	ⓧ VEGAN	10 €
- roasted scallop		+ 5 €

Reichenau autumn bowl

Leaf salads, red cabbage, radish, pomegranate	ⓧ VEGAN	13 €
- oven-baked Hokkaido pumpkin	ⓧ VEGAN	+ 3 €
- fried prawns		+ 8 €

Tostada

Ceviche of banana blossom, corn, avocado, chilli	ⓧ VEGAN	15 €
--	---------	------

Burrata

Baby spinach, figs, pecan nuts	ⓧ	18 €
- smoked Hegau ham		+ 4 €

Carpaccio of fillet of beef

Truffle vinaigrette, rucola, Belp cheese		18 €
--	--	------

Salad niçoise

Short seared tuna, quail eggs, olives, beans		22 €
--	--	------

OUR FAVOURITE DISHES

Spaghetti aglio olio e peperoncino

Parmesan, chilli, garlic	ⓧ	13 €	16 €
- fried prawns		18 €	24 €

Mango fish curry

Sugar snaps, peppers, jasmine rice		28 €
------------------------------------	--	------

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries		29 €
---	--	------

Zurich ragout

Rösti		32 €
-------	--	------

MAIN COURSES

Pretty Carbonara

Egg yolk, pecorino, guanciale 14 € 18 €

Cauliflower

Roasted whole, buttermilk, za'atar  14 € 20 €

Ramen RIVA

Radish, pak choi, buckwheat noodles  VEGAN 20 €
- glazed pork belly, egg + 5 €

Porcini tortelloni

Wild mushrooms, radicchio, hazelnuts  21 € 25 €

FISH

Mountain trout

Horseraddish, risotto, parsley 26 €

Swordfish

Kimchi, yuzu kosho hollandaise, rice noodles 26 €

King prawns

Chorizo, chickpea-lentil salad 38 €

MEAT

Breast of duck

Elderberry, grilled red cabbage, pumpkin gnocchi 29 €

Fillet of dry aged beef „Classic Edition“

160 g / 250 g 40 € 54 €
Reichenau vegetables, fries
Shallot sauce, Café de Paris butter or herb butter

Fillet of dry aged beef „Autumn Edition“

160 g / 250 g 44 € 58 €
Autumn truffle, black salsify, mashed potatoes

SWEETS

Scoop of ice cream

From the bio ice cream manufactory Yammi		3 €
Tahiti vanilla		
Dark chocolate		
Cookie		
Stracciatella		
Yoghurt		
Lemon sorbet	 VEGAN	
Mango sorbet	 VEGAN	
Blood orange sorbet	 VEGAN	

Crème brûlée		9 €
--------------	---	-----

Affogato

Espresso, vanilla ice cream, whipped cream		10 €
--	---	------

Autumn in the glass

Elderberry sorbet, birch water, gin	 VEGAN	10 €
-------------------------------------	---	------

Cheesecake

Popcorn, caramel, plum		12 €
------------------------	---	------

Chocolate fondant

Pistachio, citrus fruits		14 €
--------------------------	---	------

„The Diva of RIVA“

Champagne sabayon, citrus fruit salad, vanilla ice cream		15 €
--	---	------

MINI DESSERTS TO COMBINE		each 7 €
--------------------------	---	----------

Pumpkin pie, pecan nuts

Poppy seed pancake, seabuckthorn

Mousse au Chocolat, granola

Pavlova, figs, halva

Brownie, cashew brittle, avocado  VEGAN

SWEET WINE RECOMMENDATION

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