

APPETIZER

Olives, grissini, Parmigiano	Ⓢ	10 €
Truffle fries	Ⓢ	10 €
Pea falafel, wild garlic labneh	Ⓢ	10 €
Crispy rice, avocado, lychee	Ⓢ VEGAN	10 €
- tuna		+ 6 €
RIVA Mini Burger		12 €
- Korean style		+ 3 €
Pinsa "Lakeside"		
Cold smoked char, horseradish, cress		22 €

STARTERS

Crustacean foam soup		
Ravioli, fennel, passepierre		14 €
- baked langoustine		+ 10 €
Reichenau leaf salad		
Spring vegetables, avocado dressing	Ⓢ VEGAN	14 €
- baked Crottin de Chavignol 	Ⓢ	+ 8 €
- fried prawns		+ 8 €
Gado Gado		
Indonesian vegetable bowl, peanut, edamame	Ⓢ VEGAN	14 €
- crispy tofu	Ⓢ	+ 4 €
- fried prawns		+ 8 €
Tuna tartar		18 €
- pea, wasabi, egg yolk		+ 6 €
Burrata from the Melillo manufactory		
Asparagus salad, passion fruit vinaigrette	Ⓢ	20 €
Vitello Tonnato		
Amalfi lemon, capers, focaccia		22 €

OUR FAVOURITE DISHES

Spaghetti aglio olio e peperoncino		
Parmesan, chilli, garlic	Ⓢ	15 € 18 €
- fried prawns		21 € 28 €
Wiener Schnitzel		
Cranberries, potato-cucumber salad or fries		31 €
Zurich ragout		
Rösti		32 €
Mango fish curry		
Sugar snaps, peppers, jasmine rice		32 €

MAIN COURSES
Lemon tortelloni

Asparagus, cherry tomato, parmesan	Ⓜ	16 €	22 €
- portion of culatello			+ 6 €

Risotto

Wild herbs, grilled king oyster mushrooms, radishes	Ⓜ	18 €	24 €
- 3 fried scallops			+ 15 €

Gnocchi

Filled with burrata, pea, almond foam	Ⓜ	18 €	25 €
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FISH
Ahrenhorst catfish fillet

Mustard seed vinaigrette, cress-spinach, fondant potatoes	28 €
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Brook trout

Wild herb risotto, morels, elderberry foam	32 €
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Whole steamed sea bass (ca. 400 g)

Lemongras, Kimchi, pak choi, jasmine rice	36 €
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MEAT
Wagyu short rib glazed

Sesame, gochujang, wild broccoli, sweet potato	34 €
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Fillet of dry aged beef „Classic Edition“

Reichenau vegetables, fries	160 g / 250 g	42 €	58 €
Shallot sauce, Café de Paris butter or herb butter			

Fillet of dry aged beef „Spring Edition“

Asparagus from Bruchsal, Bearnaise sauce			
wild garlic potato	160 g / 250 g	48 €	64 €

TIME TO SHARE
T-bone dry aged (ca. 700 g)

Spring salad, truffle fries	95 €
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Sole whole cooked (ca. 800 g)

Caper-lemon butter, lemon tortelloni			
asparagus, cherry tomato			95 €

Crème brûlée

Passion fruit sorbet, various toppings	22 €
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SWEETS

Scoop of ice cream

From the bio ice cream manufactory Yammi	Ⓢ	4 €
Tahiti vanilla		
Dark chocolate		
Coffee		
Nut Nougat		
Yoghurt		
Lemon sorbet	Ⓢ VEGAN	
Mango sorbet	Ⓢ VEGAN	

Mini crème brûlée

Ⓢ 6 €

Basil Sake

Passion fruit sorbet, basil Ⓢ VEGAN 12 €

Chocolate fondant

Fresh strawberries from the lake Ⓢ 14 €

„The Diva of RIVA“

Champagne sabayon, strawberries, vanilla ice cream Ⓢ 14 €

Vacherin Glacé

Rhubarb, meringue, pistachio, raspberry Ⓢ 14 €

Matcha tart from the Matcha Union

Opalys couverture, yoghurt, jasmine ice cream Ⓢ 14 €

Or would you prefer a good espresso?

3 €

Enjoy our espresso as:

Affogato

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

The Gourmand

Espresso, 4 small delicacies from our patisserie Ⓢ 16 €

SWEET WINE RECOMMENDATION

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

Please ask our professionally trained staff for more information about the used allergens and additives

All-inclusive prices