

## LUNCH MENU

**Bread set, nut butter, olive oil, sea salt**  per person 3,50 €

### Artichoke

Lemon aioli, Dijon vinaigrette  VEGAN 20 €

### Pinsa pistachio

Bronte pistachios, lemon, mortadella 22 €

### Tom Ka Gung

Prawn, coconut milk, crispy chilli oil, mushrooms 12 €

### Reichenau leaf salad

Potato salad, sprouts, chive vinaigrette  VEGAN 14 €

- oyster mushroom escalope  VEGAN + 6 €

- fried prawns + 8 €

### Asparagus tarte

Normandy crème fraîche, egg yolk  18 €

- portion of Bayonne ham + 6 €

### Tuna carpaccio

Olive, fried quail egg, lemon 22 €

### Spaghetti aglio olio

Parmesan, chilli, garlic  15 € 18 €

- fried prawns 21 € 28 €

### Green Thai curry

Pak Choi, broccoli, Thai basil, jasmine rice  VEGAN 22 €

- crispy tofu  + 4 €

- fried prawns + 8 €

### Tortellacci lemon

Ricotta, asparagus ragout, date tomato  18 24 €

- fried prawns 22 € 32 €

### Hiyashi Chuka bowl

Cold ramen noodles with sesame dressing

Cucumber, carrot, broccoli, egg, nori, leek  24 €

- crispy chicken karaage + 6 €

### Risotto

Wild garlic, crottin de Chavignol, wild herbs, hazelnut  20 € 26 €

### Sturgeon fillet „Kombujime“

Shrimps, turnips, medlar, malfatti 36 €

### RIVA Burger Deluxe

180 g Wagyu patty, potato bun, avocado, sprouts, Monterey Jack 28 €

- A glass of Laurent Perrier Rosé champagne + 24 €

### Wiener Schnitzel

Cranberries, potato-cucumber salad or fries 32 €

### Fillet of dry aged beef „Spring Edition“

Pepper sauce, pear, bean, bacon 180g 50 €

### Mini crème brûlée

6 €

### Affogato

Espresso, vanilla ice cream, whipped cream 10 €

### The Gourmand

Espresso, 4 small delicacies from our patisserie 16 €

### Crème brûlée for two

Strawberry sorbet, various toppings 20 €

### Homemade cakes and tarts from our patisserie

Changing selection 7 €

### Scoop of ice cream

From the bio-ice cream manufactory Yammi 4 €

Tahiti Vanilla

Dark chocolate

Stracciatella

Pistachio

Lemon sorbet

VEGAN

Strawberry sorbet

VEGAN

### Iced coffee

Vanilla ice cream, whipped cream 12 €

### Iced chocolate black 'n white

Dark chocolate ice cream, white drinking chocolate, whipped cream 12 €

### The Royal Highness

Chocolate ice cream, vanilla ice cream, strawberry sorbet

Waffle thins, chocolate sauce 14 €

### Bella Italia

Fresh strawberries, pistachio ice cream, lemon cream 14 €

Please ask our professionally trained staff for more information about the used allergens and additives  
All-inclusive prices

## DINNER MENU

### APPETIZER

|                                            |                   |
|--------------------------------------------|-------------------|
| Bread set, nut butter, olive oil, sea salt | per person 3,50 € |
| Truffle fries                              | 10 €              |
| Bao bun, pork belly, cucumber, Sriracha    | 2 pcs. 10 €       |
| Taco, avocado, tomato, mango               | 2 pcs. 10 €       |
| - spicy salmon tartar                      | + 5 €             |
| RIVA Mini Burger                           | 14 €              |
| Artichoke                                  |                   |
| Lemon aioli, Dijon vinaigrette             | 20 €              |
| Pinsa pistachio                            |                   |
| Bronte pistachios, lemon, mortadella       | 22 €              |

### STARTERS

|                                               |       |
|-----------------------------------------------|-------|
| Reichenau leaf salad                          |       |
| Potato salad, sprouts, chive vinaigrette      | 14 €  |
| - oyster mushroom escalope                    | + 6 € |
| - fried prawns                                | + 8 € |
| Beef Tea                                      |       |
| Crudo beef fillet, pea, celery                | 16 €  |
| Asparagus tarte                               |       |
| Normandy crème fraîche, egg yolk              | 18 €  |
| - portion of Bayonne ham                      | + 6 € |
| Steamed scallops                              |       |
| Ginger, pepper, leek                          | 20 €  |
| Tuna carpaccio                                |       |
| Olive, fried quail egg, lemon                 | 22 €  |
| Ceviche                                       |       |
| Kingfish, aguachile, salt marsh plants, kefir | 22 €  |

## MAIN COURSES

### Caramelized asparagus

Pico de Gallo, strawberry, old balsamic vinegar, almond  VEGAN 20 €  
 - smoked burrata + 10 €

### Tortellacci lemon

Ricotta, asparagus ragout, date tomato  18 24 €  
 - fried prawns 22 € 32 €

### Risotto

Wild garlic, crottin de Chavignol, wild herbs, hazelnut  20 € 26 €

### Linguine

Gently cooked lobster tail  
 Crustacean sauce, minutina 48 €

## FISH

### Golden trout confit

Elderberry foam, asparagus ragout, wild garlic risotto 32 €

### Glen Douglas salmon

Rhubarb, kimchi, wild mushrooms, teriyaki 36 €

### Sturgeon fillet „Kombujime“

Shrimps, turnips, medlar, malfatti 36 €

## MEAT

### Saddle of venison

Morels, young peas, melted onion, mashed potatoes 32 €

### Pasture lamb

Braised saddle and leg  
 Artichoke, wild garlic, olive, gnocchi 34 €

### Fillet of dry aged beef „Spring Edition“

Pepper sauce, pear, bean, bacon 180g 50 €

### Chateaubriand for two

Béarnaise sauce, seasonal vegetables  
 baked potato with spring curd 400g 100 €

## OUR FAVOURITE DISHES

### Spaghetti aglio olio

Parmesan, chilli, garlic

- fried prawns



15 € 18 €

21 € 28 €

### Green Thai curry

Pak Choi, broccoli, Thai basil, jasmine rice

- crispy tofu

- fried prawns



VEGAN

22 €



+ 4 €

+ 8 €

### Wiener Schnitzel

Cranberries, potato-cucumber salad or fries

32 €

### Zurich ragout

Rösti

34 €

## DESSERT & CHEESE

### Scoop of ice cream

|                                          |         |     |
|------------------------------------------|---------|-----|
| From the bio ice cream manufactory Yammi | Ⓢ       | 4 € |
| Tahiti vanilla                           |         |     |
| Dark chocolate                           |         |     |
| Stracciatella                            |         |     |
| Pistachio                                |         |     |
| Lemon sorbet                             | Ⓢ VEGAN |     |
| Strawberry sorbet                        | Ⓢ VEGAN |     |

|                          |   |     |
|--------------------------|---|-----|
| <b>Mini crème brûlée</b> | Ⓢ | 6 € |
|--------------------------|---|-----|

### Lake Constance apple

|                                                |   |      |
|------------------------------------------------|---|------|
| Mousse, cake and sorbet, peanut, miso, caramel | Ⓢ | 14 € |
|------------------------------------------------|---|------|

### Valrhona chocolate ganache

|                                      |   |      |
|--------------------------------------|---|------|
| Strawberry, pistacchio, cocoa sorbet | Ⓢ | 14 € |
|--------------------------------------|---|------|

### Crème brûlée for two

|                                     |   |      |
|-------------------------------------|---|------|
| Strawberry sorbet, various toppings | Ⓢ | 20 € |
|-------------------------------------|---|------|

### Or would you prefer a good espresso?

|                        |  |     |
|------------------------|--|-----|
| Enjoy our espresso as: |  | 3 € |
|------------------------|--|-----|

### Affogato

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

### The Gourmand

|                                                  |   |      |
|--------------------------------------------------|---|------|
| Espresso, 4 small delicacies from our patisserie | Ⓢ | 16 € |
|--------------------------------------------------|---|------|

### Brillat-Savarin

|                                            |   |      |
|--------------------------------------------|---|------|
| Cherry, balsamic vinegar, rucola ice cream | Ⓢ | 14 € |
|--------------------------------------------|---|------|

### Cheese selection from René Turrette

|                                                      |   |           |
|------------------------------------------------------|---|-----------|
| Cheese from the border triangle, fruit cake, chutney | Ⓢ | 18 € 24 € |
|------------------------------------------------------|---|-----------|

## SWEET WINE RECOMMENDATION

|      |                            |      |     |
|------|----------------------------|------|-----|
| 2023 | Petit Guiraud              | 5 cl | 9 € |
|      | Château Guiraud, Sauternes |      |     |