

LUNCH MENU

Bread set, nut butter, olive oil, sea salt

🌱 per person
3,50 €

Tarte flambée

- classic, bacon, onion

14 €

- courgette, ricotta, pine nuts

🌱 18 €

Artichoke

Lemon aioli, Dijon vinaigrette

🌱 VEGAN 20 €

Tom Ka Gung

Prawn, coconut milk, crispy chilli oil, mushrooms

12 €

Reichenau leaf salad

Tomato, cucumber, nectarine, champagne vinaigrette

🌱 VEGAN 14 €

- sauteed chanterelles

🌱 + 8 €

- fried prawns

+ 8 €

Tomatoes from the Isle of Reichenau

Basil, avocado, pine nuts

🌱 VEGAN 16 €

- creamy burrata

🌱 + 6 €

Tuna carpaccio

Olive, fried quail egg, lemon

22 €

Spaghetti aglio olio

Parmesan, chilli, garlic

🌱 15 € 18 €

- fried prawns

21 € 28 €

Gnocchi al Limone

Rucola cream, egg yolk, almond

🌱 20 € 26 €

Risotto

Chanterelles, Swiss cheese truffle, wild herbs

🌱 22 € 28 €

Green Thai curry

Pak Choi, broccoli, Thai basil, jasmine rice

🌱 VEGAN 22 €

- crispy Tofu

🌱 + 4 €

- fried prawns

+ 8 €

Hiyashi Chuka bowl

Cold ramen noodles with sesame dressing

Cucumber, carrot, broccoli, egg, nori, leek

🌱 24 €

- crispy chicken karaage

+ 6 €

Pike-perch fillet

Green asparagus, chanterelles, spinach risotto 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 34 €

Fillet of dry aged beef „Edition 2025“

Pepper sauce, apricot, 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

Raspberry-ginger sorbet, various toppings 20 €

Homemade cakes and tarts from our patisserie

Changing selection 7 €

Scoop of ice cream

From the organic ice cream manufactory Yammi 4 €

Tahiti Vanilla

Dark chocolate

Stracciatella

Pistachio

Lemon sorbet

Cassis sorbet

VEGAN

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, raspberry sorbet 14 €

Bella Italia

Local raspberries, 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 €
Tarte flambée	
- classic, bacon, onion	14 €
- courgette, ricotta, pine nuts	18 €
Artichoke	
Lemon aioli, Dijon vinaigrette	20 €

STARTERS

Reichenau leaf salad	
Tomato, cucumber, nectarine, champagne vinaigrette	14 €
- sauteed chanterelles	+ 8 €
- fried prawns	+ 8 €
Gazpacho	
Reichenau island pearl, cherry, pistachio	14 €
- grilled pulpo	+ 12 €
Tomatoes from the Isle of Reichenau	
Basil, avocado, pine nuts	16 €
- creamy burrata	+ 6 €
Tuna carpaccio	
Olive, fried quail egg, lemon	22 €
Ceviche	
Scallop, mango, red onion, kefir	22 €

MAIN COURSES

Gnocchi al Limone

Rucola cream, egg yolk, almond	Ⓢ	20 €	26 €
- 10 g Imperial Gold Caviar			+ 14 €

Wild tempura cauliflower

Black garlic, green curry nage, nettle mayonnaise	Ⓢ VEGAN		22 €
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Risotto

Chanterelles, Swiss cheese truffle, wild herbs	Ⓢ	22 €	28 €
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Linguine

Gently cooked lobster tail			
Crustacean sauce, minutina			48 €

FISH

Grilled swordfish

Peperoncino oil, Reichenau tomato salad			
Focaccia			36 €

Sturgeon fillet

Passion fruit miso broth, shiitake, sweet potato			36 €
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MEAT

Our meat selection for the summer

Tomahawk from local Duroc pork	250 g	34 €
Fillet of dry aged beef	180 g	50 €
Black Creek rib eye steak	250 g	55 €

Your choice of side dishes

RIVA

Pepper sauce, apricot, bean, bacon

Classic

Café de Paris butter, pommes allumettes
Reichenau salad tips

Special

Chateaubriand for two

Chimichurri, sauteed chanterelles, potato leek gratin	400g	100 €
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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

34 €

Zurich ragout

Rösti

36 €

DESSERT & CHEESE

Scoop of ice cream

From the bio ice cream manufactory Yammi



4 €

Tahiti vanilla

Dark chocolate

Stracciatella

Pistachio

Lemon sorbet



VEGAN

Cassis sorbet



VEGAN

Mini crème brûlée



6 €

Guava sorbet

Aloe vera, lime, coconut



VEGAN

12 €

Lake Constance cherry

Yoghurt, purple shiso ice cream, meringue



14 €

The DIVA from the RIVA

Berries from the Fuchshof, vanilla ice cream

Rose sabayon



14 €

Crème brûlée for two

Raspberry-ginger sorbet, various toppings



20 €

Or would you prefer a good espresso?

3 €

Enjoy our espresso as:

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



24 €

SWEET WINE RECOMMENDATION

2023 Petit Guiraud

5 cl

9 €

Château Guiraud, Sauternes