

LUNCH MENU

Tarte flambée

Autumn truffle, rucola, Parmesan



24 €

Pumpkin-ginger soup

Oil and chutney from local Hokkaido

12 €

Reichenau leaf salad^{HA}

Seeds, red cabbage, pomegranate, avocado



VEGAN

15 €

- cheese dumplings



+ 8 €

- fried prawns

+ 8 €

Tuna sashimi (SPICY)

Grapefruit, cucumber, tapioka

22 €

Beef tartar

Mustard, egg yolk, potato

24 €

Spaghetti aglio olio

Parmesan, chilli, garlic



16 € 20 €

- fried prawns

22 € 30 €

Tortellacci

Porcini mushrooms, Parmesan, rucola



24 € 28 €

Linguine

Clams, parsley, chilli

32 €

Mango curry

Sugar snaps, sprouts, bell pepper, jasmine rice



22 €

- Karaage chicken

+ 8 €

- fried prawns

+ 8 €

RIVA Burger Deluxe

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

28 €

- A glass of Laurent Perrier Rosé champagne

+ 24 €

Veal cheek

Brussels sprouts, nut butter, mashed potatoes

36 €

Zander

Beurre blanc, leaf spinach, potatoes 36 €

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries 36 €

Wild boar loin from the Allgäu region

Elderberry sauce, pumpkin, gnocchi 38 €

Scoop of ice cream

From the organic ice cream manufactory Yammi  5 €

Tahiti Vanilla

Dark chocolate

Local honey

Pumpkin seed oil

Lemon sorbet

 VEGAN

Pear-ginger sorbet

 VEGAN

Mini crème brûlée

 6 €

Affogato

Espresso, vanilla ice cream, whipped cream  12 €

Lake Constance apple strudel

Pumpkin seed ice cream, cinnamon cream  14 €

The Gourmand

Espresso, 4 small delicacies from our patisserie  16 €

Crème brûlée for two

Plum sorbet, various toppings  20 €

Homemade cakes and tarts from our patisserie

Changing selection  7 €

APPETIZER

Truffle fries		10 €
Arancini Roma		2 pcs. 10 €
Dim sum, kimchi (SPICY)	 VEGAN	2 pcs. 10 €
RIVA Mini Burger		15 €

Raw vegetables from the isle of Reichenau

Olive oil, sea salt, hummus	 VEGAN	20 €
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Tarte flambée

Autumn truffle, rucola, Parmesan		24 €
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STARTERS

Pumpkin-ginger soup

Oil and chutney from local Hokkaido		12 €
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Game consommé

Wild mushrooms, celery, chives		16 €
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Reichenau leaf salad

Seeds, red cabbage, pomegranate, avocado	 VEGAN	15 €
- cheese dumplings		+ 8 €
- fried prawns		+ 8 €

Mackerel Marrakesh

Escabeche, Baba Ghanoush, salted lemon		18 €
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Tuna sashimi (SPICY)

Grapefruit, cucumber, tapioka		22 €
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Beef tartar

Mustard, egg yolk, potato		24 €
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MAIN COURSES

Risotto

Pumpkin, pomegranate, feta, purslane 22 € 26 €

Tortellacci

Porcini mushrooms, Parmesan, rucola 24 € 28 €

Linguine

Clams, parsley, chilli 32 €

FISH

Zander

Beurre blanc, leaf spinach, potatoes 36 €

Loup de Mer (SPICY)

Gochujang carrot, pak choi, lime rice 36 €

MEAT

Veal cheek

Brussels sprouts, nut butter, mashed potatoes 36 €

Wild boar loin from the Allgäu region

Elderberry sauce, pumpkin, gnocchi 38 €

Our cuts from the grill

Tomahawk from local Duroc pork 400 g 42 €

Fillet of dry aged beef 180 g 52 €

Black Creek rib eye steak 250 g 58 €

Your choice of side dishes

RIVA

Truffle jus, black salsify, Swiss chard

Classic

Café de Paris butter, pommes allumettes

Reichenau salad tips

Special

Saddle of venison for two

Juniper cream sauce, red cabbage with figs
pear, croquettes 400g 120 €

OUR FAVOURITE DISHES

Spaghetti aglio olio

Parmesan, chilli, garlic



16 € 20 €

- fried prawns

22 € 30 €

Mango curry

Sugar snaps, sprouts, bell pepper, jasmine rice



22 €

- Karaage chicken



+ 8 €

- fried prawns

+ 8 €

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries

36 €

Zurich ragout

Rösti

36 €

DESSERT & CHEESE

Scoop of ice cream

From the bio ice cream manufactory Yammi



5 €

Tahiti vanilla

Dark chocolate

Local honey

Pumpkin seed oil

Lemon sorbet



VEGAN

Pear-ginger sorbet



VEGAN

Mini crème brûlée



6 €

Tarte Tatin

Lake Constance apple, almond, vanilla



14 €

Crumble

Plum, rum-vanilla ice cream



14 €

Banana

Brownie, hazelnut, nut butter, toffee



14 €

Crème brûlée for two

Plum sorbet, various toppings



20 €

Or would you prefer a good espresso?

3 €

Enjoy our espresso as:

Affogato

Espresso, vanilla ice cream, whipped cream



12 €

The Gourmand

Espresso, 4 small delicacies from our patisserie



16 €

Onion tarte

Höri Bülle, Bleu d'Auvergne, pear, truffle honey



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