
 LUNCH MENU

Tarte flambée

 Wild garlic, green asparagus, „Belper“ cheese truffle Ⓜ 16 €

Consommé

Sliced pancakes, chive 12 €

Reichenau wild herb salad

 Citrus vinaigrette, pine nuts, radishes Ⓜ VEGAN 15 €

 - cheese dumplings Ⓜ + 8 €

- fried prawns + 8 €

Burratine

 Asparagus salad, strawberries, pine nuts Ⓜ 20 €

Flambéed Fjord trout

 Jalapeño, cucumber, lemon snack 22 €

Spaghetti aglio olio

 Parmesan, chilli, garlic Ⓜ 20 €

- fried prawns 30 €

Risotto

 Wild herbs, Pecorino Ⓜ 24 €

Tortellini

 Truffle, Parmesan Ⓜ 32 €

Green Thai curry

 Wild broccoli, pak choi, jasmine rice Ⓜ 22 €

- Karaage chicken + 8 €

- fried prawns + 8 €

Tuna poke

Yuzu mayonnaise, edamame, kimchi, jasmine rice 22 €

Redfish

Tandoori lentils, pak choi 36 €

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries 36 €

Fillet of dry aged beef

Café de Paris butter, pommes allumettes
 Reichenau salad tips 180 g 52 €


Scoop of ice cream

From the organic ice cream manufactory Yammi  5 €

Tahiti Vanilla

Dark chocolate

Stracciatella

Lemon sorbet 

Cassis sorbet 

Mini crème brûlée 6 €


Affogato

Espresso, vanilla ice cream, whipped cream  12 €

Rhubarb tart

Sour cream ice cream, raspberry, vanilla  14 €

The Gourmand

Espresso, 4 small delicacies from our patisserie  16 €

Crème brûlée for two

Kalamansi ice cream  20 €

Homemade cakes and tarts from our patisserie

Changing selection  7 €

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

APPETIZER

Truffle fries	Ⓢ	10 €
Naan bread, two dips		10 €
Herb falafel with vadouvan, pickled pumpkin	Ⓢ VEGAN	3 pcs. 10 €
RIVA Mini Burger		15 €
Tarte flambée		
Wild garlic, green asparagus, „Belper“ cheese truffle	Ⓢ	16 €

STARTERS

Pea foam soup		
Coconut, affila cress, pine nuts	Ⓢ VEGAN	12 €
- fried quail breast		+ 6 €
Consommé “Spring”		
Herb dumplings, vegetables, prime boiled beef		16 €
Reichenau wild herb salad		
Citrus vinaigrette, pine nuts, radishes	Ⓢ VEGAN	15 €
- cheese dumplings	Ⓢ	+ 8 €
- fried prawns		+ 8 €
Burratine		
Asparagus salad, strawberries, pine nuts	Ⓢ	20 €
Onsen egg		
Spinach, truffle, potato	Ⓢ	20 €
Flambéed Fjord trout		
Jalapeño, cucumber, lemon snack		22 €

INTERMEDIATE COURSES

Risotto

- wild herbs, Pecorino	Ⓜ	20 €
- wild garlic, beetroot, chard, quail breast		26 €

Tortellini

Truffle, Parmesan	Ⓜ	24 €
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Asparagus crêpe

Warm asparagus salad, wild garlic foam	Ⓜ VEGAN	26 €
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MAIN COURSES

FISH

Redfish

Tandoori lentils, pak choi		36 €
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Turbot

Crustacean foam, asparagus, mashed potatoes		38 €
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MEAT

Flank steak

King oyster mushrooms, Jerusalem artichoke, chimichurri		34 €
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Saddle of lamb

Corn, wild garlic, rhubarb		36 €
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Our cuts from the grill

Kikok chicken supreme	250 g	36 €
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Veal entrecôte	200 g	42 €
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Fillet of dry aged beef	180 g	52 €
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Your choice of side dishes
RIVA

Béarnaise sauce, green asparagus, dauphine potatoes

Classic

Café de Paris butter, pommes allumettes

Reichenau salad tips

SPECIAL

Beef fillet Wellington for two

Truffle jus, Yorkshire pudding, glazed carrots	400g	130 €
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OUR FAVOURITE DISHES

Spaghetti aglio olio

Parmesan, chilli, garlic



16 € 20 €

- fried prawns

22 € 30 €

Green Thai curry

Wild broccoli, pak choi, 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		
Stracciatella		
Lemon sorbet	Ⓢ VEGAN	
Cassis sorbet	Ⓢ VEGAN	

Mini crème brûlée

Ⓢ 6 €

Rhubarb tart

Sour cream ice cream, raspberry, vanilla Ⓢ 14 €

Cheesecake

Raspberry, basil, white chocolate Ⓢ 14 €

Financier

Strawberry, tonka bean, brittle Ⓢ 14 €

Crème brûlée for two

Kalamansi ice cream, 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 €

Vanilla asparagus

Gratinated with Taleggio, red onion Ⓢ 16 €

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		

All-inclusive prices