

LUNCH MENU

Tarte flambée

Green asparagus, „Belper“ cheese truffle  18 €

Reichenau salad

Citrus vinaigrette, pine nuts, cherry tomato  VEGAN 15 €

- cheese dumplings  + 8 €

- fried prawns + 8 €

- fried chanterelles  + 8 €

Consommé Royal

Sliced pancakes, chive 12 €

Panzanella salad

Olives, basil, red onions 16 €

Artichoke

Mustard seed vinaigrette, lemon aioli  VEGAN 26 €

Spaghetti aglio olio

Parmesan, chilli, garlic  20 €

- fried prawns 30 €

Risotto

Wild herbs, Pecorino  26 €

Tortellini

Truffle, Parmesan  34 €

Green Thai curry

Wild broccoli, pak choi, jasmine rice  VEGAN 22 €

- Karaage chicken + 8 €

- fried prawns + 8 €

Tuna poke

Yuzu mayonnaise, edamame, kimchi, jasmine rice 22 €

Turbot

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
 Pear-ginger sorbet



Affogato

Espresso, vanilla ice cream, whipped cream 12 €

Cheesecake

Raspberry, basil, white chocolate 14 €

The Gourmand

Espresso, 4 small delicacies from our patisserie 16 €

Crème brûlée for two

Kalamansi ice cream, various toppings 20 €

Mini crème brûlée



6 €

Ice cream sundae

Iced chocolate black 'n white

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



Iced Coffee

Vanilla ice cream, whipped cream 12 €



Spaghetti ice cream

Strawberry sauce, whipped cream, white chocolate 14 €



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 €
Potato bread, soy butter	Ⓢ	10 €
Herb falafel with vadouvan	Ⓢ VEGAN	4 pcs. 10 €
RIVA Mini Burger		15 €
 Tarte flambée		
Green asparagus, „Belper“ cheese truffle	Ⓢ	18 €

STARTERS

Lemongrass curry foam soup		
Coconut, kaffir lime, galangal	Ⓢ VEGAN	12 €
- fried prawn		+ 4 €
 Reichenau salad		
Citrus vinaigrette, pine nuts, cherry tomato	Ⓢ VEGAN	15 €
- cheese dumplings	Ⓢ	+ 8 €
- fried chanterelles	Ⓢ	+ 8 €
- fried prawns		+ 8 €
 Consommé “Summer”		
Herb dumplings, vegetables, prime boiled beef		16 €
 Panzanella salad		
Olives, basil, red onions	Ⓢ	16 €
 Burratine		
Confit tomatoes, pine nuts, basil	Ⓢ	20 €
 Yellowtail scad		
Avocado, jalapeño, finger limes, buttermilk		22 €

INTERMEDIATE COURSES

Risotto

- wild herbs, Pecorino	Ⓢ	22 €
- chanterelles, baby spinach, quail breast		28 €

Artichoke

Mustard seed vinaigrette, lemon aioli	Ⓢ VEGAN	26 €
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Tortellini

Truffle, Parmesan	Ⓢ	28 €
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Lobster tail

Linguini, spicy bisque, salicornia		48 €
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MAIN COURSES

FISH

Turbot

Tandoori lentils, pak choi		36 €
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Pike-perch

Water cress, chanterelles, potato risotto		36 €
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MEAT

Flank steak

chanterelles, sweet potato, chimichurri		34 €
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Short rib

BBQ glaze, shallot tart, wild broccoli		36 €
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Our cuts from the grill

Kikok chicken supreme	250 g	36 €
Veal entrecôte	200 g	42 €
Fillet of dry aged beef	180 g	52 €

Your choice of side dishes

RIVA

Béarnaise sauce, chanterelles, dauphine potatoes

Classic

Café de Paris butter, pommes allumettes, Reichenau salad tips

SPECIAL

Sea bream for two

Udon noodles, green papaya, Thai vinaigrette	400g	94 €
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OUR FAVOURITE DISHES

Spaghetti aglio olio

Parmesan, chilli, garlic

- fried prawns



16 € 20 €

22 € 30 €

Green Thai curry

Wild broccoli, pak choi, jasmine rice

- Karaage chicken

- fried prawns



22 €



+ 8 €

+ 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

Pear-ginger sorbet



VEGAN

Chocolate eclair

Cherry, shiso, vanilla



14 €

Cheesecake

Raspberry, basil, white chocolate



14 €

Sour cream tartlet

Apricot, nougat, brittle



14 €

Crème brûlée for two

Kalamansi ice cream, various toppings



20 €

Mini crème brûlée



6 €

Or would you prefer a good espresso?

Enjoy our espresso as:

3 €

Affogato

Espresso, vanilla ice cream, whipped cream



12 €

The Gourmand

Espresso, 4 small delicacies from our patisserie



16 €

Regional cheese selection from René Turrette

Cheese from the border triangle, fruit cake, chutney



24 €

Goat cheese

Cotton candy, guava, ginger, lemon verbena



16 €

SWEET WINE RECOMMENDATION

2018

Oremus

0,1 l

10 €

Tokaj Oremus Szamorodni

0,5 l

49 €