

## LUNCH MENU

**Tarte flambée**

 Green asparagus, „Belper“ cheese truffle Ⓢ 24 €


---

**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 20 €
**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 Ⓢ 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  VEGAN  
 Pear-ginger sorbet  VEGAN


### 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	Ⓢ	24 €

**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	Ⓢ	20 €

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 €
---------------------------------------	---------	------

### Tortellini

Truffle, Parmesan	ⓧ	28 €
-------------------	---	------

### Lobster tail

Linguini, spicy bisque, salicornia		48 €
------------------------------------	--	------

## MAIN COURSES

### FISH

#### Turbot

Tandoori lentils, pak choi		36 €
----------------------------	--	------

#### Pike-perch

Water cress, chanterelles, potato risotto		38 €
---	--	------

### MEAT

#### Flank steak

chanterelles, sweet potato, chimichurri		34 €
---	--	------

#### Short rib

BBQ glaze, shallot tart, wild broccoli		36 €
--	--	------

### 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	89 €
--	------	------

## 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 éclair

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?

3 €

Enjoy our espresso as:

### Affogato

Espresso, vanilla ice cream, whipped cream



12 €

### The Gourmand

Espresso, 4 small delicacies from our patisserie



16 €

### Regional cheese selection from René Tourrette

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 €