RIVA
BODENSEE

LUNCH MENU

Tarte flambée
Port wine figs, Serrano ham, rocket 18 €

Consommé classic
Sliced pancakes, chive 12 €

Pumpkin cream soup
Coconut, Styrian pumpkin seed oil VEGAN 12 €
- fried prawns + 3 € p. piece

Reichenau lamb's lettuce
Raspberry vinaigrette, pumpkin seeds, pomegranate VEGAN 16 €
- sautéed wild mushrooms + 8 €
- fried prawns + 3 € p. piece

Spaghetti aglio olio
Parmesan, chilli, garlic 20 €
- fried prawns + 3 € p. piece

Tortellini
Porcini mushrooms, cacio-e-pepe foam
Pine nut caramel 28 €

Risotto
Pumpkin, pomegranate, kale, Lesbos feta 28 €

Green Thai Curry
Wild broccoli, pak choi, jasmine rice VEGAN 24 €
- crispy chicken + 2 € p. piece
- fried prawns + 3 € p. piece

Coconut Ramen
Pork belly, Ajitama egg, pak choi, shiitake 26 €

Char
„à la vigneronne"
Beurre blanc, champagne sauerkraut, mashed potatoes 34 €

Wiener Schnitzel
Cranberries, potato-cucumber salad or fries — 38 €

Fillet of dry aged beef
Café de Paris butter, pommes allumettes
Reichenau lamb's lettuce — 180 g — 58 €

Scoop of ice cream
From the organic ice cream manufactory Yammi — 5 €
Tahiti Vanilla
Dark chocolate
Pumpkin seed
Lemon sorbet — VEGAN
Pear-ginger — VEGAN

Affogato
Espresso, vanilla ice cream, whipped cream — 12 €

Apple Strudel
Vanilla ice cream, Styrian pumpkin seed oil
Whipped cream — 14 €

Crèmeux
Yuzu, banana, miso — 14 €

The Gourmand
Espresso, 4 small delicacies from our patisserie — 16 €

Crème brûlée for two
Cinnamon blossom ice cream, various toppings — 22 €

Mini crème brûlée — 6 €

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

Potato bread, pumpkin, apple-onion-butter		12 €
Hegau Sandwich, venison haunch, Brioche		12 €
Truffle fries		14 €
RIVA Mini Burger Wagyu		16 €
Tarte flambée		
Port wine figs, Serrano ham, rocket		18 €

STARTERS

Pumpkin cream soup		
Coconut, Styrian pumpkin seed oil	VEGAN	12 €
- fried prawns		+ 3 € p. piece
Consommé		
- classic with sliced pancakes		12 €
- Truffle dumplings, vegetables		16 €
Reichenau lamb's lettuce		
Raspberry vinaigrette, pumpkin seeds, pomegranate	VEGAN	16 €
- sautéed wild mushrooms		+ 8 €
- fried prawns		+ 3 € p. piece
Cauliflower		
Truffle, radicchio, egg yolk		18 €
Hamachi		
Wakame, mango, Maui onion jus		22 €
Beef Tenderloin Tataki		
Cucumber, wasabi, grapefruit, radish		24 €

INTERMEDIATE COURSES

Sand carrot
Dim Sum, vanilla, ginger, dashi — VEGAN — 22 €

Risotto
Pumpkin, pomegranate, kale, Lesbos feta — 22 €
- scallop — + 6 €

Tortellini
Porcini mushrooms, cacio-e-pepe foam
Pine nut caramel — 22 €

MAIN COURSES

FISH

Char
„à la vigneronne“
Beurre Blanc, champagne sauerkraut, mashed potatoes — 34 €

Flamed miso cod
Pumpkin, pak choi, shiitake, dashi — 40 €

MEAT

Braised veal cheek
Brussels sprout leaves, baby carrots, mashed potatoes — 36 €

Duck breast
Purple curry jus, Chinese cabbage, Hokkaido pumpkin — 40 €

Our cuts from the grill

Venison rack	180 g	40 €
Veal entrecôte	250 g	48 €
Fillet of dry aged beef	180 g	58 €

Your choice of side dishes
RIVA
Pepper cream sauce, cabbage, Roquefort-potato-gratin

Classic
Café de Paris butter, pommes allumettes, Reichenau lamb’s lettuce

SPECIAL

Saddle of Venison Baden-Baden for two
Brussels sprouts, pear, herb spaetzle — 400g — 92 €

OUR FAVOURITE DISHES

Spaghetti aglio olio
Parmesan, chilli, garlic — 16 € 20 €
- fried prawns — + 3 € p. piece

Green Thai curry
Wild broccoli, pak choi, jasmine rice — VEGAN — 24 €
- crispy chicken — + 2 € p. piece
- fried prawns — + 3 € p. piece

Wiener Schnitzel
Cranberries, potato-cucumber salad or fries — 38 €

Zurich ragout
Rösti — 38 €

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DESSERT & CHEESE

Scoop of ice cream
From the bio ice cream manufactory Yammi — 5 €
Tahiti vanilla
Dark chocolate
Pumpkin seed
Lemon sorbet — VEGAN
Pear-ginger — VEGAN

Crèmeux
Yuzu, banana, miso — 14 €

Cherry
Cherry, vanilla, brioche — 14 €

Baba au Rhum
Plum ragout, Muscovado chantilly — 14 €

Crème brûlée for two
Cinnamon blossom ice cream, various toppings — 22 €

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 €

Cheese soufflé
Liquorice, vanilla, pear, ginger — 16 €

Regional cheese selection from René Tourrette
Cheese from the border triangle, fruit cake, chutney — 26 €

SWEET WINE RECOMMENDATION

2018	Oremus	0,1 L	10 €
	Tokaj Oremus Szamorodni	0,5 L	49 €

All-inclusive prices