

APPETIZER

Allgäu mountain cheese, pickled vegetables	Ⓜ	10 €
Truffle fries	Ⓜ	10 €
Crispy rice, eggplant, miso	Ⓜ VEGAN	10 €
Croquetas, ajoblanco		
- porcini mushroom	Ⓜ	10 €
- chorizo		10 €
RIVA Mini Burger		12 €
- feta, acili ezme, spinach		+ 2 €
Breton oysters Fine de Claire No. 2		
- natural		pc. 5 €
- fried prawns		pc. 7 €
Pinsa bianco		
Autumn truffle, fontina, ricotta	Ⓜ	26 €

STARTERS

Pumpkin-coconut foam soup		
Lentils, seed oil, maple syrup	Ⓜ VEGAN	12 €
- scallop		+ 5 €
Reichenau leaf salad		
Cauliflower couscous, paprika, seeds	Ⓜ VEGAN	14 €
- oven-baked pumpkin	Ⓜ VEGAN	+ 4 €
- fried prawns		+ 8 €
Shroom tartare		
Portobello mushrooms, lovage, mustard	Ⓜ VEGAN	16 €
- organic egg yolk, autumn truffle	Ⓜ	+ 8 €
Caramelized goat's cheese		
Figs, old balsamic vinegar, Piedmont hazelnuts	Ⓜ	20 €
Sashimi selection		
- tuna, ponzu, tofu, yuzu		22 €
- fillet of beef, ponzu, hot lime-jalapeño butter		26 €
Scallop		
Seaweed salad, kombucha, sesame seeds, green apple		24 €

MAIN COURSES

Eggplant

Baked with miso, ginger, amaranth



18 €

Casarecce pasta

Burrata, lemon pesto, pistachio, purslane



18 € 24 €

Linguine vongole

Cockles, chilli, parsley, bottarga



20 € 26 €

Tortellacci

Parmesan sauce, autumn truffle



24 € 30 €

FISH

Pikeperch fillet

Pumpkin, brussels sprouts, San Daniele ham, fregola sarda

30 €

Gurnard fillet

Sepia, cauliflower, black garlic, gnocchi

32 €

Mountain trout fillet

Trout caviar, root vegetables, parsley

32 €

MEAT

Iberico

Glazed papada and crispy neck

Pointed cabbage, plum, rice cracker

34 €

US rib eye steak

Smoked tomato butter, roasted leafy vegetables

Rissole potatoes

250 g

56 €

Fillet of dry aged beef „Classic Edition“

Reichenau vegetables, fries

160 g / 250 g

44 € 60 €

Shallot sauce, Café de Paris butter or herb butter

Fillet of dry aged beef „Autumn Edition 24“

Variation of the „Höri Bülle“, Gruyère, autumn truffle

Potato espuma

160 g / 250 g

48 € 64 €

OUR FAVOURITE DISHES

Spaghetti aglio olio e peperoncino

Parmesan, chilli, garlic



15 € 18 €

- fried prawns

21 € 28 €

Green Thai curry

Pak Choi, beans, Thai basil, jasmine rice



VEGAN

22 €

- crispy tofu



+ 4 €

- fried prawns

+ 8 €

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries

31 €

Zurich ragout

Rösti

32 €

SWEETS

Scoop of ice cream

From the bio ice cream manufactory Yammi	Ⓢ	4 €
Tahiti vanilla		
Dark chocolate		
Stracciatella		
Pistachio		
Lemon sorbet	Ⓢ VEGAN	
Cherry sorbet	Ⓢ VEGAN	

Mini crème brûlée

Ⓢ 6 €

Sgroppino

Amalfi lemon, „Höhenrausch“ from the Vollmayer winery Ⓢ VEGAN 12 €

Valrhona chocolate fondant

Espresso, hazelnut, pickled Griotte cherry Ⓢ 14 €

„The Diva from the RIVA“

Champagne sabayon, berries, vanilla ice cream Ⓢ 14 €

Milk slice

Whole milk foam, chocolate biscuit, plums
Cinnamon blossom Ⓢ 14 €

Tarte RIVAZienne

Raspberries, vanilla Ⓢ 14 €

Crème brûlée for two

Cherry sorbet, various toppings Ⓢ 20 €

Or would you prefer a good espresso?

Enjoy our espresso as: 3 €

Affogato

Espresso, vanilla ice cream, half-whipped cream Ⓢ 10 €

The Gourmand

Espresso, 4 small delicacies from our patisserie Ⓢ 16 €

SWEET WINE RECOMMENDATION

2021	Hommage à Luise	0,1 l	9 €
	Weingut Dr. Bürklin-Wolf, Pfalz	0,75 l	54 €