

## LUNCH MENU

<b>Allgäu mountain cheese, pickled vegetables</b>	Ⓢ	10 €
<b>Breton oysters Fine de Claire No. 2</b>		pc. 5 €
<b>Pinsa bianco</b>		
Winter truffle, fontina, ricotta	Ⓢ	26 €
<hr/>		
<b>Pumpkin-coconut foam soup</b>		
Lentils, seed oil, maple syrup	Ⓢ VEGAN	12 €
<b>Reichenau lamb's lettuce</b>		
Pomegranate, carrot, potato crisp	Ⓢ VEGAN	14 €
- oven-baked pumpkin	Ⓢ VEGAN	+ 4 €
- boiled country egg, bacon, wild mushrooms		+ 8 €
<b>Caramelized goat cheese</b>		
Figs, old balsamic vinegar, Piedmont hazelnuts	Ⓢ	20 €
<b>Tuna sashimi</b>		
Ponzu, tofu, yuzu		22 €
<hr/>		
<b>Spaghetti aglio olio</b>		
Parmesan, chilli, garlic	Ⓢ	15 € 18 €
- fried prawns		21 € 28 €
<b>Chirashi Bowl</b>		
Sushi rice marinated with avocado, edamame and ponzu tuna, salmon, prawns, ikura, egg yolk		28 €
<b>Casarecce pasta</b>		
Burrata, lemon pesto, pistachio, purslane	Ⓢ	18 € 24 €
<b>Green Thai curry</b>		
Pak Choi, beans, Thai basil, jasmine rice	Ⓢ VEGAN	22 €
- crispy tofu	Ⓢ	+ 4 €
- fried prawns		+ 8 €
<b>Tortellacci</b>		
Parmesan sauce, winter truffle	Ⓢ	24 € 30 €
<hr/>		

### Mountain trout fillet

Trout caviar, root vegetables, parsley 32 €

### RIVA Burger Deluxe

180 g Wagyu patty, potato bun, winter truffle, pancetta, Gruyère 28 €

- A glass of Laurent Perrier Rosé champagne + 24 €

### Wiener Schnitzel

Cranberries, potato-cucumber salad or fries 31 €

### Zurich ragout

Rösti 32 €

### Mini crème brûlée

⓪ 6 €

### Affogato

Espresso, vanilla ice cream, half-whipped cream ⓪ 10 €

### Lake Constance apple strudel

Vanilla ice cream, pumpkin seed oil, cinnamon cream ⓪ 14 €

### „The Diva from the RIVA“

Champagne sabayon, grape salad, vanilla ice cream ⓪ 14 €

### Crème brûlée for two

Mango sorbet, various toppings ⓪ 20 €

### Scoop of ice cream

From the bio-ice cream manufactory Yammi ⓪ 4 €

Tahiti Vanilla

Dark chocolate

Stracciatella

Pistachio

Lemon sorbet

⓪ VEGAN

Mango sorbet

⓪ VEGAN

### Homemade cakes and tarts from our patisserie

Changing selection ⓪ 7 €