

LUNCH MENU

Bread set, nut butter, olive oil, sea salt	Ⓢ	per person 3,50 €
Artichoke		
Lemon aioli, Dijon vinaigrette	Ⓢ VEGAN	20 €
Pinsa pistachio		
Bronte pistachios, lemon, mortadella		22 €
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Tom Ka Gung		
Prawn, coconut milk, crispy chilli oil, mushrooms		12 €
Reichenau leaf salad		
Potato salad, sprouts, chive vinaigrette	Ⓢ VEGAN	14 €
- oyster mushroom escalope	Ⓢ VEGAN	+ 6 €
- fried prawns		+ 8 €
Asparagus tarte		
Normandy crème fraîche, egg yolk	Ⓢ	18 €
- portion of Bayonne ham		+ 6 €
Tuna carpaccio		
Olive, fried quail egg, lemon		22 €
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Spaghetti aglio olio		
Parmesan, chilli, garlic	Ⓢ	15 € 18 €
- fried prawns		21 € 28 €
Green Thai curry		
Pak Choi, broccoli, Thai basil, jasmine rice	Ⓢ VEGAN	22 €
- crispy tofu	Ⓢ	+ 4 €
- fried prawns		+ 8 €
Tortellacci lemon		
Ricotta, asparagus ragout, date tomato	Ⓢ	18 24 €
- fried prawns		22 € 32 €
Hiyashi Chuka bowl		
Cold ramen noodles with sesame dressing		
Cucumber, carrot, broccoli, egg, nori, leek	Ⓢ	24 €
- crispy chicken karaage		+ 6 €
Risotto		
Wild garlic, crottin de Chavignol, wild herbs, hazelnut	Ⓢ	20 € 26 €

Golden trout confit		
Asparagus, chervil, wild garlic risotto		32 €
RIVA Burger Deluxe		
180 g Wagyu patty, potato bun, avocado, sprouts, Monterey Jack		28 €
- A glass of Laurent Perrier Rosé champagne		+ 24 €
Wiener Schnitzel		
Cranberries, potato-cucumber salad or fries		32 €
Fillet of dry aged beef „Spring Edition“		
Pepper sauce, pear, bean, bacon	180g	50 €
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Mini crème brûlée	Ⓢ	6 €
Affogato		
Espresso, vanilla ice cream, whipped cream	Ⓢ	10 €
The Gourmand		
Espresso, 4 small delicacies from our patisserie	Ⓢ	16 €
Crème brûlée for two		
Strawberry sorbet, various toppings	Ⓢ	20 €
Homemade cakes and tarts from our patisserie		
Changing selection	Ⓢ	7 €
Scoop of ice cream		
From the bio-ice cream manufactory Yammi	Ⓢ	4 €
Tahiti Vanilla		
Dark chocolate		
Stracciatella		
Pistachio		
Lemon sorbet	Ⓢ VEGAN	
Strawberry sorbet	Ⓢ VEGAN	
Iced coffee		
Vanilla ice cream, whipped cream	Ⓢ	12 €
Iced chocolate black 'n white		
Dark chocolate ice cream, white drinking chocolate, whipped cream	Ⓢ	12 €
The Royal Highness		
Chocolate ice cream, vanilla ice cream, strawberry sorbet		
Waffle thins, chocolate sauce	Ⓢ	14 €
Bella Italia		
Fresh strawberries, pistachio ice cream, lemon cream	Ⓢ	14 €

Please ask our professionally trained staff for more information about the used allergens and additives
 All-inclusive prices

DINNER MENU


APPETIZER

Bread set, nut butter, olive oil, sea salt	Ⓢ	per person 3,50 €
Truffle fries	Ⓢ	10 €
Bao bun, pork belly, cucumber, Sriracha		2 pcs. 10 €
Taco, avocado, tomato, mango	Ⓢ VEGAN	2 pcs. 10 €
- spicy salmon tartar		+ 5 €
RIVA Mini Burger		14 €
Artichoke		
Lemon aioli, Dijon vinaigrette	Ⓢ VEGAN	20 €
Pinsa pistachio		
Bronte pistachios, lemon, mortadella		22 €


STARTERS

Reichenau leaf salad		
Potato salad, sprouts, chive vinaigrette	Ⓢ VEGAN	14 €
- oyster mushroom escalope	Ⓢ VEGAN	+ 6 €
- fried prawns		+ 8 €
Beef Tea		
Crudo beef fillet, pea, celery		16 €
Asparagus tarte		
Normandy crème fraîche, egg yolk	Ⓢ	18 €
- portion of Bayonne ham		+ 6 €
Steamed scallops		
Ginger, pepper, leek		20 €
Tuna carpaccio		
Olive, fried quail egg, lemon		22 €
Ceviche		
Kingfish, aguachile, salt marsh plants, kefir		22 €


MAIN COURSES
Caramelized asparagus

Pico de Gallo, strawberry, old balsamic vinegar, almond  VEGAN 20 €
 - smoked burrata + 10 €

Tortellacci lemon

Ricotta, asparagus ragout, date tomato  18 24 €
 - fried prawns 22 € 32 €

Risotto

Wild garlic, crottin de Chavignol, wild herbs, hazelnut  20 € 26 €

Linguine

Gently cooked lobster tail
 Crustacean sauce, minutina 48 €

FISH
Golden trout confit

Asparagus, chervil, wild garlic risotto 32 €

Glen Douglas salmon

Rhubarb, kimchi, wild mushrooms, teriyaki 36 €

Sturgeon fillet „Kombujime“

Shrimps, turnips, medlar, malfatti 36 €

MEAT
Saddle of venison

Morels, young peas, melted onion, mashed potatoes 32 €

Pasture lamb

Braised saddle and leg
 Artichoke, wild garlic, olive, gnocchi 34 €

Fillet of dry aged beef „Spring Edition“

Pepper sauce, pear, bean, bacon 180g 50 €

Chateaubriand for two

Béarnaise sauce, seasonal vegetables
 baked potato with spring curd 400g 100 €

OUR FAVOURITE DISHES

Spaghetti aglio olio

Parmesan, chilli, garlic



15 € 18 €

- fried prawns

21 € 28 €

Green Thai curry

Pak Choi, broccoli, Thai basil, jasmine rice



22 €

- crispy tofu



+ 4 €

- fried prawns

+ 8 €

Wiener Schnitzel

Cranberries, potato-cucumber salad or fries

32 €

Zurich ragout

Rösti

34 €

DESSERT & CHEESE

Scoop of ice cream

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

Mini crème brûlée

Ⓜ 6 €

Lake Constance apple

Mousse, cake and sorbet, peanut, miso, caramel Ⓜ 14 €

Valrhona chocolate ganache

Strawberry, pistacchio, cocoa sorbet Ⓜ 14 €

Crème brûlée for two

Strawberry sorbet, various toppings Ⓜ 20 €

Or would you prefer a good espresso?

3 €

Enjoy our espresso as:

Affogato

Espresso, vanilla ice cream, whipped cream Ⓜ 10 €

The Gourmand

Espresso, 4 small delicacies from our patisserie Ⓜ 16 €

Brillat-Savarin

Cherry, balsamic vinegar, rucola ice cream Ⓜ 14 €

Cheese selection from René Turrette

Cheese from the border triangle, fruit cake, chutney Ⓜ 24 €

SWEET WINE RECOMMENDATION

2023	Petit Guiraud	5 cl	9 €
	Château Guiraud, Sauternes		