

RIVA BAR & LOUNGE

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RIVA BAR STYLE

COME IN AND DRINK OUT

(4.00 – 10.00 p.m.)

Fries	 vegan	5 €
- truffle, Parmesan		+ 5 €
Truffle chips		
well known from Spain	 vegan	6 €
Guacamole DIY		
homemade nachos	 vegan	8 €
Tempura Shrimps		
Yakiniku Sauce		12 €
RIVA Mini Burger		14 €
Club sandwich		
chicken breast, egg, bacon		14 €
Cheese selection from René Tourrette		
cheese from the border triangle		
fruit cake, chutney		24 €

APÉRITIF

SPARKLING WINE AND CHAMPAGNE 0,1L

Clauß Pinot Noir Sekt Rosé	9 €
Schmidt am Bodensee Sekt Brut	12 €
Laurent Perrier La Cuvée	18 €
Laurent Perrier Cuvée Rosé	24 €
Kir Royal ¹	19 €
J. Geiger Prosecco „Rosenzauber“ non-alcoholic	0,2L 9 €

BITTER 5CL

San Bitter (non-alcoholic) ^{1,2}	98ml 6 €
Aperol ^{1,11}	7 €
Cynar ^{1,11}	7 €
Campari ¹	7 €

SHERRY 5CL

Lustau «Fino» Jarana	7 €
Lustau «Medium Dry» Los Arcos	7 €
Lustau «Oloroso» Don Nuño	7 €
Lustau «Pedro Ximenez» Murillo (sweet)	9 €

PORT WINE 5CL

Dry White Port	8 €
Late Bottled Vintage Port	12 €

VERMOUTH 5CL

Noilly Prat Original Dry, Frankreich	7 €
Carpano Antica Formula rot, Italien	8 €
Carpano Punt e Mes rot, Italien	7 €
La Quintinye Vermouth Royal, Frankreich	7 €

ANISEE 2CL

Ricard ¹	7 €
Pernod ¹	7 €

SEASONAL DRINKS 0,2L

Aperol Spritz ^{1,11}	10 €
Aperol, Prosecco, Soda, Orange	
“Bodensee Limoncello Spritz” ^{1,11}	10 €
Limoncello, Prosecco, Soda, Rosemary, Lemon	
Hugo ¹	10 €
Elderflower syrup, Prosecco, Soda, Lime, Fresh mint	
Lillet Rosé Tonic ^{3,8,11}	10 €
Lillet rosé, TH Tonic Water, Fresh lime, Cucumber	
RIVA Apéritif	13 €
Weekly changing creations by our bar team	

NON-ALCOHOLIC 0,2L

Virgin Hugo 10 €
 Elderflower syrup, Non-alcoholic sparkling wine
 Fresh lime, Fresh mint

Refresher 10 €
 Fresh mint, Fresh lime, Cucumber, Soda

Tropics¹ 10 €
 Mango juice drink, Banana juice drink, Guava syrup
 Almond syrup, Fresh lemon

Fancy Sprizz¹ 10 €
 Bitter non-alcoholic, Strawberry syrup, Fresh lime
 Elderflower syrup, Non-alcoholic sparkling wine

RIVA^{1,2} 10 €
 Orange juice, Pineapple juice, Passion fruit juice
 Strawberry pulp

Ipanema^{1,2,3,8} 10 €
 Fresh lime, Cane sugar, TH Ginger Ale, Soda

Virgin Mojito^{1,2,8} 10 €
 TH Tonic Water, Fresh Lime, Fresh mint, Cane sugar

Virgin Colada^{1,13} 10 €
 Pineapple juice, Coconut milk and syrup

Coolcumber 10 €
 Gin 0,0%, Fresh Lime, Cucumber syrup

Elderberry spritzer with fresh mint 0,3L 5

CLASSICS

Negroni ¹	14 €
Gin, Campari, Antica Formula	
Manhattan ¹	14 €
Rye Whisky, Antica Formula, Angostura Bitter	
Margarita ¹	14 €
Tequila, Fresh lime, Cointreau, Salt rim	
Sour ^{1,11}	14 €
Lemon juice, Sugar syrup	
Optionally: Aperol, Amaretto, Whisk(e)y, Pisco	
<u>with</u> or <u>without</u> egg white	
Dry Martini Cocktail ¹	14 €
Gin, Noilly Prat, Olive	
Bloody Mary ¹	14 €
Vodka, Tomato juice, Lemon,	
Worcestershire Sauce, Tabasco	
Cuba Libre ^{1,2,10}	14 €
Rum 7Y, Coca Cola, Lime	
Sex on the Beach ¹	14 €
Vodka, Peach Tree, Cranberry juice	
Orange juice, Fresh lime, Grenadine syrup	
Pina Colada ^{1,13}	14 €
Rum 3Y, Coconut milk and syrup, Pineapple juice	
Caipirinha ¹	14 €
Cachaca, Fresh lime, Cane sugar	
Moscow Mule ^{1,3,8}	14 €
Vodka, Lime, TH Spicy Ginger, Cucumber	

Singapore Sling¹

15 €

Gin, Cherry Heering, Cointreau
DOM Bénédictine, Angostura, Fresh lime
Grenadine, Pineapple juice

Mai Tai Nr. 1^{1,11}

15 €

Rum 3Y, dark Rum, Overproof Rum
Cointreau, Fresh lime, Almond

You can't find your Favorite drink? Our Bar Team will help you
with all other classics.

SPIRITS

FRUIT SPIRITS 2CL

Thomas Geiger, Meersburg

Williams	7 €
Plum	7 €
Mirabell	7 €
Cöxle	7 €
Quince	8 €
Marc	9 €
Old plum	9 €

Gierer, Lindau

Elvados	12 €
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Ziegler, Freudenberg

Wild cherry spirit	19 €
Wild raspberry spirit	10 €

Steinhäuser, Kressbronn

Haslenut	10 €
Old Raspberry	10 €

LICOR 4CL

Sambuca Molinari ¹	9 €
Baileys ^{1,10}	
Amaretto ¹	
Grand Marnier ¹	
Drambuie ¹	
Cointreau	
Chambord	
Heering Cherry Liqueur ¹	
DOM Bénédictine	
Kahlúa ^{1,10}	
Limoncello ¹	
Frangelico ¹	
Chartreuse verte ¹	16 €

CALVADOS 2CL

Château du Breuil 8 Ans 8 €

GRAPPA 2CL

Vuisinâr, Nonino, Friaul 7 €
 Antica Cuvée, Nonino, Friaul 12 €
 Il Moscato, Nonino, Friaul 10 €
 Po di Poli, Poli, Schiavon 10 €
 Roccanivo, Berta, Piemont 14 €

COGNAC & ARMAGNAC 2CL¹

Remy Martin V.S.O.P. 12 €
 Remy Martin X.O. 22 €
 Hennessy X.O. 20 €
 Baron de Sigognac Bas Armagnac 1991 18 €

BRANDY 2CL¹

Carlos I 7 €
 Lepanto 8 €
 Gran Duke d'Alba 10 €

KORNBRAND & AQUAVIT 2CL

Malteser Kreuz 4 €
 Linie Aquavit 4 €
 „Jubiläumsaquavit“ 4 €

RUM 2CL

Jamaica

Old Pascas white 5 €
 Old Pascas 73% 6 €

Cuba¹

Havana Club 7 Years 7 €

Bermuda

Goslings Black Seal 9 €

Philippine¹

Don Papa 10 €

Guatemala¹

Ron Zacapa Gran Reserva Sistema Solera 23	11 €
Ron Zacapa Gran Reserva Especial XO 30	18 €

Dominican Republic¹

Diplomatico Botucal	10 €
Matusalem	17 €

WHISK(E)Y 2CL

Scotch Blended Whisky

Johnnie Walker Black Label	10 €
Johnnie Walker Blue Label	28 €

Single Malt Whiskey¹

SPEYSIDE

The Glenlivet 12 Years	8 €
Glenfiddich 12 Years	8 €
Glenfiddich 18 Years	9 €
Cragganmore 12 Years	8 €
Linkwood 12 Years	11 €

ORKNEY¹

Highland Park 12 Years	9 €
Scapa 16 Years	12 €

HIGHLANDS¹

Glenmorangie 10 Years	9 €
Oban 14 Years	13 €

LOWLANDS¹

Glenkinchie 12 Years	11 €
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ISLAY¹

Lagavulin 16 Years	17 €
Laphroig 10Years	9 €
Bowmore 12 Years	9 €

LAKE OF CONSTANCE

Brigantina Whisky Rumcask	13 €
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Irish Whiskey¹

Jameson	6 €
Teeling Small batch	9 €
Teeling Single Malt	11 €
Teeling Single Grain	11 €

Tennessee Whiskey¹

Jack Daniel's	6 €
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Kentucky Straight Bourbon

Maker's Mark	6 €
Buffelo Trace	9 €
Bulleit Rye	11 €

Canadian Whiskey¹

Canadian Club 1858	6 €
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Japanese Whiskey¹

The Yamazaki 12 Years	25 €
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VODKA 2CL

Absolut - Sweden	5 €
Grey Goose - France	8 €
Beluga - Russia	8 €

BITTER 4CL *Served with ice cube and lemon*

Ramazzotti	6 €
Amaro Averna	6 €
Fernet-Branca or Mentha	6 €

TEQUILA 2CL

1800 Añejo	9 €
1800 Blanco	9 €
1800 Resposado	9 €
Don Julio 1942	25 €

MESCAL 2CL

San Consome	9 €
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GIN SELECTION FOR GIN & TONIC 4CL

Tanqueray - London	10 €
Gin Mare - Barcelona	11 €
Hendrick's - Scotland	10 €
Mile High 69 - Hagnau, Lake of Constance	13 €
Monkey 47 - Black Forest	12 €
Sloe Gin Monkey 47 - Black Forest	10 €
Kyrö Gin - Finland	15 €
Brockmans - England	15 €
Silent Pool - England	18 €
Roku - Japan	10 €
Tanqueray 0,0% - London	10 €
Boar 0,0% - Black Forest	11 €
Thomas Henry Tonic Water ^{3,11}	5 €
Fever Tree or Mediterranean Tonic Water	6 €

WINE BY THE GLASS

	WHITE WINE 0,2L	
2023	Müller-Thurgau Weingut Vollmayer, Bodensee	12 €
2023	Sauvignon Blanc Weingut Vollmayer, Bodensee	14 €
2023	Riesling trocken Weingut Dr. Bürklin Wolf, Pfalz	14 €
2023	Grauburgunder Alte Reben Weingut Aufricht, Bodensee	16 €
2022	Weißburgunder Hohe Sülzen Battenfeld-Spanier, Rheinhessen	16 €
2022	Bourgogne Chardonnay Domaine Faiveley	19 €
	ROSÉ 0,2L	
2023	Bayrischer Bodensee Rosé Seehaldenhof, Nonnenhorn	11 €
2023	Studio by Miraval Miraval, Provence	16 €
	REDWINE 0,2L	
2022	Bayrischer Bodensee Spätburgunder Weingut Seehaldenhof, Nonnenhorn	14 €
2021	Black Print Cuvée Markus Schneider, Pfalz	14 €
2016	Taron Riserva Bodegas Taron, Rioja	16 €
2022	Lucente Tenuta Luce, Toskana	17 €

BEER

DRAFT BEER

Meckatzer Pils	0,3L	5 €
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BOTTLED BEER

Meckatzer non-alcoholic	0,33L	5 €
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Meckatzer Weiss-Gold	0,33L	5 €
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WHEAT BEER

Franziskaner non-alcoholic wheat beer	0,5L	6 €
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Andechser light wheat beer	0,5L	6 €
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SOFT DRINKS

WATER

Taunusquelle medium or naturell	0,25L	4 €
Taunusquelle medium or naturell	0,75L	8 €
San Pellegrino	0,5L	7 €
San Pellegrino	1,0L	10 €

FRUIT JUICE/NECTAR 0,2L

Tomato, Banana		4,50 €
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FRUIT JUICES 0,3L

Apple natural, Red grape, Pineapple, Cranberry Rhubarb, Orange		5,50 €
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FRUIT NECTARS 0,3L

Cherry, Passion fruit, Black currant, Mango		5,50 €
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All juices are also available with mineral water (spritzer)	0,3L/0,4L	5 €/6 €
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LEMONADES 0,2L

Coca-Cola ^{1,2,10}		5 €
Coca-Cola Zero ^{1,2,10}		
Fanta ^{1,3} , Sprite		
Paulaner Spezi ^{1,2,3,10}	0,33L	6 €

THOMAS HENRY 0,2L

Bitter Lemon ^{3,1}		5 €
Spicy Ginger ^{1,3}		
Ginger Ale ^{1,3}		
Tonic Water ^{3,11}		

FEVER TREE 0,2L

Fever Tree or Mediterranean Tonic Water		6 €
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SCHWEPPES 0,2L

Wildberry		5 €
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HOT BEVERAGES

Coffee	3,20 €
Cappuccino	4,40 €
Milky coffee	4,40 €
Latte macchiato	5 €
Espresso	3 €
Double Espresso	5 €
Espresso macchiato	3,30 €
Double Espresso macchiato	5,30 €
Hot Chocolate	4 €
with whipped cream	5 €

HOT BEVERAGES WITH SPIRITS 4CL

Baileys	+ 9 €
Kaluha	+ 9 €
Frangelico	+ 9 €

HOT BEVERAGES WITH ALCOHOL

Mulled Wine red/white	6 €
Grog	10 €
Lumumba	14 €
Lumumba with cream	15 €
Irish Coffee	15 €



SELECTED TEA SINCE 1823

BLACK TEA

7 €

Assam

Steeping time: 3-4 minutes

English Breakfast (Ceylon)

Steeping time: 3-4 minutes

Darjeeling

Steeping time: 3-4 minutes

Earl Grey (flavoured Assam)

Steeping time: 3-4 minutes

GREEN TEA

7 €

Green Dragon

Steeping time: 2-3 minutes

Jasmine Gold

Steeping time: 2-3 minutes

FLAVOURED GREEN TEA 7 €

Morgentau

Steeping time: 2-3 minutes

HERBAL TEA 7 €

Morning Star

Steeping time: 5-6 minutes

Peppermint tea

Steeping time: 5-8 minutes

Pure Camomile

Steeping time: 5-8 minutes

Rooibos Vanilla

Steeping time: 5-8 minutes

Verveine

Steeping time: 5-8 minutes

FLAVOURED FRUIT TEA 7 €

Red Fruit

Steeping time: 5 minutes

WHITE TEA

White Yunnan Silver Tips

7 €

Steeping time: 2-3 minutes

ADDITIVES

- 1 = Colouring
- 2 = Preservative
- 3 = Antioxidant
- 4 = Flavour enhancer
- 5 = Sulphuretted
- 6 = Blackened
- 7 = Waxed
- 8 = Sweeteners
- 9 = Phosphate
- 10 = Caffeine
- 11 = Quinine
- 12 = Phenylalanine spring
- 13 = Milk protein
- 14 = Taurine
- 15 = Nitrite pickling salt

Please ask our professionally trained staff for more information about the used allergens and additives.