

To Share



Oysters (*Poesie/Gillardeau*) . . 5 €/7 €
lemon, raspberry mignonette

Baked Rockefeller
Oysters, 2 pcs. 16 €
spinach, trout roe, Mornay

Gilda, Basque Snack. 8 €
*olives, anchovies,
pickled pepper (3 pcs.)*

Crudités with Shrimps 15 €
*roasted pepper hummus,
seasonal vegetables*

Arancini with Langoustine 15 €
tomato-chilli sauce, chives

Warm Starters



Zucchini Roll 15 €
scallop and shrimp, langoustine bisque

Pan-Seared Scallops in Butter . 17 €
*roasted celery cream,
kohlrabi sauce, brown butter*

Baked Camembert 12 €
*truffle, cured grape,
brioche, fresh radish*

Starters



Trout Ceviche “Nordic” 20 €
*pickled red onion, trout roe,
horseradish schnaps*

Sea Bass Crudo 18 €
*yellow beetroot, fresh horseradish,
shiso brown butter sauce*

Salmon Tataki. 18 €
*trout roe, horseradish mayo,
passion fruit, bok choy*

Tuna Tartare 20 €
*quail egg, grilled avocado,
flying fish roe mayonnaise*

Argentinian Shrimp Carpaccio . . 19 €
guacamole, citrus, basil

Baked Ramiro Pepper. 16 €
anchovies, tuna-caper sauce, olive oil

Burrata 16 €
*anchovies, preserved lemons,
endive salad*

Cured Duck 18 €
*beetroot, goat cheese cream,
raspberry-beetroot sorbet*

Cured Beef “Surf and Turf” 19 €
*romaine lettuce, worcestershire sauce,
smoked eel, roasted artichoke*

Bread & Butter 4 €

Main Courses



Marseille Soup 20 €
*fish and seafood assortment,
celery, fennel, gravlax tartlet*

Cod à la Wellington
(a dish for two) 36 €
*encased in pastry, spinach,
langoustine bisque*

Grilled Sea Bass
à la Meunière 28 €
capers, tomatoes, olive oil

Roasted Pike-Perch 25 €
*zucchini, green pea and potato purée,
Chardonnay sauce*

Roasted Duck Breast 25 €
*duck confit croquette,
carrot-orange cream, XO sauce*

Venison Tagliata 28 €
*grilled zucchini, truffle demi-glace,
morel cream sauce*

Entrecôte 250 g 34 €
Madeira demi-glace

Baked Cauliflower 18 €
*gorgonzola cream,
hazelnut praline, vegetable jus*

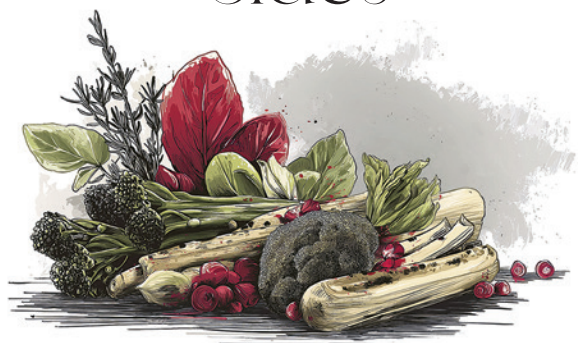
Pumpkin Ravioli 22 €
*carrot-orange cream,
foie gras, duck heart sauce*

Frutti di Mare Ravioli 25 €
*grilled octopus, tomatoes,
olives, puttanesca sauce*

Cacio e Pepe. 20 €
*spaghetti, caciocavallo cheese,
black Kampot pepper*

Please ask your server for allergen information.

Sides



- Mashed potatoes 8 €
- Grilled broccolini. 8 €
- Fresh salad 8 €
romaine salad, cucumber, tomato, avocado cream, olive oil
- Crispy sweet potato fries 8 €
with truffle mayonnaise
- French Fries 8 €
with truffle mayonnaise

Desserts



- Cheese Selection 12 €
sweet plum with thyme and cognac
- Warm Cake 10 €
white mushroom ice cream, chocolate ganache, black chanterelle jam
- Chocolate Mille-Feuille 10 €
salted caramel, mascarpone ice cream, olive oil
- Limoncello 10 €
lemon curd, Italian meringue, praline
- Tiramisu with Raspberries 12 €

RIVA

RESTAURANT

RIVA is a restaurant where the sunniness of the Mediterranean blends with the freshness of the North. Wine, food and atmosphere come together in a ritual that you will want to experience again and again.

Respect for classic Mediterranean recipes lies at the heart of our cuisine. We use simple and pure ingredients to create modern interpretations that preserve the essence of tradition while surprising with presentation.

Where the Mediterranean meets the North.



Dinner menu