

To Share



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

Baked Rockefeller
Oysters, 2 pcs. 14 €
spinach, trout roe, mornay sauce

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

Crudités with Shrimps 14 €
*roasted pepper hummus,
seasonal vegetables*

Arancini with Langoustine 15 €
tomato-chilli sauce, chives

Warm Starters



Zucchini Roll 12 €
scallop and shrimp, langoustine bisque

Pan-Seared Scallops in Butter . 14 €
*celeriac cream,
kohlrabi sauce, brown butter*

Baked Camembert 10 €
*truffle, cured grape,
brioche, radish*

Starters



Trout Ceviche “Nordic” 19 €
*pickled onion, sour cream,
horseradish schnaps*

Sea Bass Crudo 16 €
*yellow beetroot, fresh horseradish,
shiso brown butter sauce*

Salmon Tataki. 16 €
nori, passion fruit, pak choi

Tuna Tartare 18 €
*quail egg, grilled avocado,
flying fish roe mayo*

Argentinian Shrimp Carpaccio. . 18 €
guacamole, citrus

Baked Ramiro Pepper. 14 €
tonnato sauce

Burrata 14 €
*anchovies, preserved lemon,
endive salad*

Cured Duck 16 €
*beetroot, goat cheese cream,
raspberry-beetroot sorbet*

Beef “Surf and Turf” 17 €
*romaine lettuce, worcestershire sauce,
smoked eel, roasted artichoke*

Main Courses



Marseille Soup 20 €
*assorted fish and seafood,
celeriac, fennel, gravlax tartlet*

Cod à la Wellington
(a dish for two) 35 €
spinach, bisque sauce

Grilled Sea Bass à la Meunière . 26 €
brown butter, caper, parsley

Roasted Pike-Perch 24 €
*zucchini, potato, pea purée,
Chardonnay sauce*

Roasted Duck Breast 22 €
*duck croquette, orange-
carrot cream, XO sauce*

Venison Tagliata 28 €
grilled zucchini, truffle-morel sauce

Entrecôte 250 g. 30 €
*truffle potato cream,
Madeira demi-glace*

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

Bread & Butter 4 €

Please ask your server for allergen information.

Pasta



- Pumpkin Ravioli 21 €
*carrot-orange cream,
foie gras, duck heart sauce*
- Frutti di Mare Ravioli 23 €
*grilled octopus,
puttanesca sauce, olives*
- Cacio e Pepe 18 €
spaghetti, caciocavallo cheese

Desserts



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

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