

To Share



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

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

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 14 €
scallop and shrimp, langoustine bisque

Pan-Seared Scallops in Butter . . 15 €
*roasted celery cream,
kohlrabi sauce, brown butter*

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

Starters



Trout Ceviche "Nordic" 19 €
*pickled red onion, trout roe,
horseradish schnaps*

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

Salmon Tataki. 16 €
*trout roe, horseradish mayo,
passion fruit, bok choy*

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

Argentinian Shrimp Carpaccio . . 18 €
guacamole, citrus, basil

Baked Ramiro Pepper. 15 €
anchovies, tuna-caper sauce, olive oil

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

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

Cured Beef "Surf and Turf" 17 €
*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) 35 €
*encased in pastry, spinach,
langoustine bisque*

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

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

Roasted Duck Breast 24 €
*duck confit croquette,
carrot-orange cream, XO sauce*

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

Entrecôte 250 g 32 €
Madeira demi-glace

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

Pumpkin Ravioli 21 €
*carrot-orange cream,
foie gras, duck heart sauce*

Frutti di Mare Ravioli 23 €
*grilled octopus, tomatoes,
olives, puttanesca sauce*

Cacio e Pepe. 18 €
*spaghetti, caciocavallo cheese,
black Kampot pepper*

Please ask your server for allergen information.

Sides



- Mashed potatoes 7 €
- Grilled broccolini. 7 €
- Fresh salad 7 €
*romaine salad, cucumber, tomato,
avocado cream, olive oil*
- Crispy sweet potato fries 7 €

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 10 €

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