OYSTERS | CAVIAR

DAVID HERVÈ NR.2
on ice, with chester bread & lemon
6 pieces 38,00
12 pieces 76,00

RIVE PIZZA
with crème fraîche, smoked salmon & chives
with Prunier caviar "Rive Edition" (20g) 48,00
with char caviar "Rive Edition" (20g) 32,00

JEWELS OF THE SEA

Seafood étagère de Luxe: Maine lobster, david hervé nr2, king crab legs, mussels, kingprawns, calamaretti & two different sauces

185,00 (for 2 persons)

RAWBAR | STARTERS

ORGANIC SALMON CEVICHE
sweet potato, green mango, chili,
coconut milk, coriander & cashew nuts 22,50

RIVE VITELLO TONNATO
with raw marinated tuna,
lime & capers 22,50

SPICY TUNA SASHIMI
with yuzu kosho, avocado, mentsuyu ginger
& ponzunage 25,80

„BÜSUMER KRABBEN“
with papaya, lettuce, crispy egg, brioche
& Hennesy XO Cocktail Sauce 28,00

BAKED CARABINEROS
with ajoblanco, tomato confit, basil & crispy chili oil 22,90

VEGI POKÉ
beetroot in shoyu sesame dressing, with coriander,
edamame, sushi rice, crispy ginger & sriracha 19,50

VEAL TARTARE "CARNE CRUDA"
with Parmigiano Reggiano, confit egg yolk,
Castelfranco, salt lemon & black pepper 23,90

GAMBA BLANCA DE HUELVA
marinated raw with yuzu vinaigrette,
monk's beard, avocado & katsuobushi 26,90

RIVE

SOUPS | ENTRÉES

THAI CURRY FOAM SOUP
with spicy salmon tartare, lime
& purple basil 16,50

RIVE BOUILLABAISSE
with Sauce Rouille
small 20,00
large 32,00

US SEA SCALLOP
with fregola sarda, sugar peas salad, small 24,50
Pancetta & Carbonara foam large 38,00

SEAFOOD TAGLIARINI
with scampi, calamari, pulpo, small 21,50
lobster bisque & peperoncino large 34,00

THE GRILL

LOBSTER with two kinds of sauces
half 44,00
whole (ca. 550g) 86,00

CALAMARETTI
with garlic, lime & olive oil extra vergine 21,00

KING PRAWNS
in roasted herbal butter,
with oven tomatoes & roasted Focaccia 31,00

DRY AGED ENTRECÔTE "ALMOXX"
with "café de paris" crust & thyme jus 36,00

SIDES

wild garlic risotto 10,00
fried sweet potato chips 7,50
mashed potatoes with chives 7,50
sauteéd asparagus 10,50
wild broccoli with lemongrass & chili 10,50
beech mushrooms with pancetta & crème fraîche 8,40

CHEF'S CHOICE

Rive surprise menu -
4 course 74,00
only for the whole table

MAINS

ROASTED NORTH SEA SOLE
with small cucumber salad, liquid butter
& organic potatoes price per day

WHOLE QSFP SEA BASS from Cadiz
with tomatoes, eggplant, zucchnini, olives, saffron brandade
roasted in the oven for 2 pers. 43,00 per person

CHARCOAL FISH
with Dijon mustard sauce,
crispy fried potatoes (with bacon)
& small cucumber salad 36,60

TUNA „RARE“
with prawn agnolotti, miso cream, mame kosho
wild pak choi & dashi beurre blanc 45,80

CARABINERO "BRILLANTE"
with saffron brandade, wild broccoli, salsa verde,
salted lemon & prawn harrissanage 44,80

ORGANIC SCOTTISH SALMON
in a nut-spice crust, with japanese risotto,
mushrooms, crispy avocado & ponzu nage 39,00

SEARED SCALLOPS
with sauteed asparagus, monk´s beard,
salted yuzu, wild garlic risotto & yuzu kosho- beurre blanc 41,00

CODFISH
wild mushroom cream, monk`s beard, turnip-mushroom sautée
wild garlic tortellini & turnip-wild garlic nage 41,00

„WIENER SCHNITZEL“ of veal
with potato salad, small leaf salad
& homemade cranberries 35,00

GRATINATED ASPARAGUS
-"café de paris"- inserted cabbage turnip, young peas,
wild garlic tortellini & turnip-wild garlic nage 34,00

DESSERT

BRÛLLEED LIME TARTE
with pineapple, basil & coconut ice cream 14,00

ORIGINAL BEANS „ESMERALDAS DARK“
with passion fruit, pistachio & saffron ice cream 16,00

„DON´T CALL IT CHEESECAKE“
with blackberry, verveine & dulce de leche ice cream 14,00

ICE & SORBET OF THE DAY
per jumbo scoop 6,00

DESSERT-WINES

Graham's 10 Years Old, Tawny Port	0,05l	8,00
from 4,5l bottle		
2017 Lions du Suduiraut, Sauterne	0,05l	9,50

TEA & COFFEE

Espresso	3,40
Doppelter Espresso	4,80
Cappuccino	4,30
Milchkaffee	4,50
Tasse Kaffee	3,30
Tea: black tea fruit tea, green tea, herbal tea, fresh mint tea	3,80
Espresso Martini – Espresso, Wodka, Kalúha	12,00

DIGESTIF

Brandies of Birgitta Rust from Bremen

Williams-Christbirne	8,50
Himbeere	10,80
Schlehe	16,00
Ron Zacapa 23	13,50
2010 Grappa Berta, Tre Soli Tre	17,50

Ready for your #rivemoment?

Post a picture of your visit with #rivemoment and link our account (@riverestaurant) on instagram.

We choose the most beautiful picture once a week and give a dessert for free