



OYSTERS | CAVIAR | RAWBAR

DAVID HERVÉ NR.2

on ice, chester bread, lemon

price per oyster 6,40

6 oysters 38,00

12 oysters 76,00

JEWELS OF THE SEA

seafood etagère deluxe

Maine lobster, David Hervé nr.2, king crab legs,
mussels, king prawns, calamaretti, crustacean cocktail

& sauce served two ways

185,00 (for two personen)

ORGANIC SALMON CEVICHE

sweetpotato, green mango chilli,

coconut milk, coriander & cashew nuts

22,50

„BÜSUMER KRABBEN“

with papaya, lettuce, crispy egg, brioche

& Hennessy XO Cocktail Sauce

28,00

STARTERS | SALADS | SOUPS

RIVE VITELLO TONNATO

with raw marinated tuna, lime & capers

22,50

VEGI POKÉ

multi coloured beetroot in shoyu-sesame dressing

with coriander, edamame, sushi rice, crispy ginger & sriracha

19,50

THAI CURRY FOAM SOUP

with spicy salmon tartare, lime & purple basil

16,50

RIVE - BOUILLABAISSE

with sauce rouille

small 20,00 | large 32,00

THE GRILL

CALAMARETTI

with garlic, lime & olive oil extra vergine

21,00

SALTWATER GAMBAS

in roasted herbal butter, with oven tomatoes & roasted Focaccia

31,00

HUMMER

with two kinds of sauces

half 44,00 | large (ca. 550g) 86,00

DRY AGED ENTRCÔTE “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
sauteed asparagus	10,50
wild broccoli with lemongras & chili	10,50
beech mushrooms with Pancetta & crème fraîche	8,40

MAINS

CHARCOAL FISH

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

with scampi, calamari, pulpo, lobster bisque & peperoncino	34,00
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SEARED SCALLOPS

with sauteed asparagus, monk's beard, salted yuzu, wild garlic risotto & yuzu kosho- beurre blanc	41,00
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„WIENER SCHNITZEL“ OF VEAL

with potato salad, small leaf salad & homemade cranberries	35,00
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GRATINATED ASPARAGUS

-"café de paris"- inserted cabbage turnip, young peas wild garlic tortellini & cabbage turnip-wild garlic nage	34,00
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FRIED BEEF TILLET POINTS

with mashed potatoe, wild garlic sauteed mushrooms, young peas, Jus& mushroom-nage	28,00
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ROASTED NORTH SEA SEA SOLE

Small cucumber salad, liquid butter

& organic potatoes price per day

DESSERT

„DON'T CALL IT CHEESECAKE“

with blackberry, verveine & dulce de leche ice cream	14,00
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BRÛLLEED LIME TARTE

with pineapple, basil & coconut ice cream	14,00
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ICE CREAM & SORBET OF THE DAY

per jumbo scoop	6,00
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