

APPETIZERS

Anchovypesto & hummus

Toasted lemon bread

9.50 €

Spanish Jamón Ibérico ham

Taggiasca olives | spicy malt bread | pecorino

18 €

SOUPS & STARTERS

Chestnut velouté

White port wine | raviolo

15 €

Beef tartare

Aged for 30 days and made by hand

Dijonnaise | horseradish | baked caper

23 €

Norway lobster ravioli

Crustacean foam | carrot | marinated black salsify

25 €

Kingfish carpaccio

Lime marinade | mandarin chicory | N25 caviar

27 €



riva
RESTAURANT & BAR

PIZZA „400“¹⁰

Pizza Bianca

Scamorza | crème fraîche | dried cherry tomatoes | pecorino cheese | garlic
16 €

Pizza Nduja

Nduja | porcini mushrooms | taleggio cheese | lemon
18 €

PASTA

Truffle ravioli

Ricotta | winter truffles | baby spinach | pine nuts
beurre blanc | parmesan cheese
25 €

Spaghetti Vongole

Clams | dried tomatoes | parsley | garlic
26 €

LIGHT, AUTUMNAL & VEGETARIAN

Lamb's lettuce

Flamed goat's cheese | pear | walnuts | sherry-honey-vinaigrette
15 €

Riva-Bowl with falafel balls

Endive | pickled pumpkin | pomegranate | millet | Lesbos feta
18 €

(...or vegan without feta but with caramelized nuts)



Guinea fowl breast 12.50 €

Beef fillet strips 14 €

OUT OF THE WATER

Breton clod

Veal tongue | celery | fennel mousseline with veal jus | beurre blanc
41 €

Atlantic sole for two

Shallot spinach | caper-lime-butter
glazed potatoes
46 € p.P.

FOREST & MEADOW

Veal braised in apple cider sauce

Parmesan risotto | mushroom variations | celery
42 €

Crépinette of saddle of venison from Polting

Fregola sarda | porcini mushrooms | pearl onions | chervil tuber
46 €

GRILLED MEAT*
FROM BIG GREEN EGG

Loin of Ibérico pork

Tender and finely marbled Spanish pork from wild rearing

350 g | incl. the bone | 41 €

Fillet of beef 4/5s

Dry Aged Husum riped for 30 days

200 g | 45 € // 300 g | 64 €

ALL STEAKS
ARE SERVED WITH
ONE SIDE DISH
AND SAUCE OF
YOUR CHOICE

Australian Stockyard Wagyu Entrecôte

Boneless cut from the top loin of beef, flavorful with a full-bodied texture -

Slightly firmer than the beef tenderloin,

with a fat cap and intense marbling

(BMS 7/8)

250 g | 61 € **Chateaubriand for two**

Brussels sprout leaves | potato fritters

wild mushrooms | Périgord-truffle jus

450 g | 46 € p.P.

(Preparing and resting time about 45 min.)

ACCESSOIRES

+ 4.90 €

Beans with bacon and lemon

Lamb's lettuce with champagne-vinaigrette

Potato fries

Shallot spinach

Riva fries

UPGRADE

Truffle fries with parmesan

+ 6.50 €

SAUCES

+ 3.80 €

Béarnaise sauce

Spicy gremolata

Café de Paris butter

Périgord-truffle jus

* ALL WEIGHT SPECIFICATIONS REFER TO THE GROSS WEIGHT BEFORE COOKING.

If you have questions concerning allergies please contact our service team. All prices include V.A.T.

DESSERTS

Muscovado cream

Pistachio crumble | meringue | kumquats
12 €

Spiced coffee tartlets

Caramelized white chocolate | blueberries | vanilla ice cream
13 €

Original Beans Wild Harvest 68%

Roasted pineapple | cocoa nibs | raspberry sorbet
14 €

French raw milk cheeses

Ticino fig mustard | fruit bread
16 €

SORBET & ICE CREAM

Mango
Raspberry
Blackberry

per scoop
3.50 €

Walnut
Baked apple
Salted caramel

per scoop
3.50 €

COFFEE

Café Crème	4 €
Cappuccino	5 €
Latte Macchiato	6 €
Espresso	4 €
Espresso double	6.50 €
Espresso double Macchiato	7 €
Milk coffee	6 €

DIGESTIF

Excerpt from the bar menu

DESTILLERIE THOMAS SIPPEL

Choco-Kirsch-Chili-Likör	4 cl	5 €
Orange-Ingwer-Rum	4 cl	7 €

BRANDY & COGNAC

Cardenal Mendoza	4 cl	7 €
Hennessy Fine de Cognac	4 cl	15 €

RUM

Havana Club 7 Anos	4 cl	6 €
Ron Zacapa Centenario XO	4 cl	18 €

EDELBRÄNDE

Riserva Nonino 30 ANNI	2 cl	9 €
O. Wittmer Williams Christ Brand	2 cl	5 €
O. Wittmer Kirschbrand	2 cl	5 €
O. Wittmer Haselnuss Geist	2 cl	8 €
Scheibel Altes Pflümle	2 cl	9 €

LIKÖRE & BITTERS

Baileys Irish Cream	4 cl	5 €
Limoncello	4 cl	5 €
Ramazotti	4 cl	5 €
Averna	4 cl	5 €
DELIRIUM Pfalzbrew – Espressolikör	4 cl	7 €



BE PART OF OUR TEAM
SERVICE, KITCHEN, EVENT OR RECEPTION
FEEL FREE TO CONTACT US:
bewerbung@ketschauer-hof.com

