



OYSTERS | CAVIAR

AKI CAVIAR IMPERIAL „BLACK QUEEN”

with blinis, crème fraîche & shalotts

50g can on ice	115,00
125g can on ice	289,00

AKI CAVIAR D'AQUITAINE

with blinis, crème fraîche & shalotts

50g can on ice	98,00
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DAVID HERVÉ NR.2

on ice, with chester bread & lemon

6 pieces	38,00
12 pieces	76,00

JEWELS OF THE SEA

Seafood étagère de Luxe:

Maine lobster, David Hervé Nr.2,
king crab legs, mussels, kingprawns,
calamaretti
& two different sauces

185,00 (for 2 persons))

STARTERS

RIVE NUGGETS

baked cheeks of Icelandic wolffish,

with elderberry onions vinegar & sauce Gribiche	19,50
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RIVE VITELLO TONNATO

with raw marinated Tuna,

lime & capers	22,50
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„BÜSUMER KRABBEN“

with Papaya, lettuce, crispy egg, brioche

& Hennessy XO Cocktail sauce	28,00
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RIVE CAESAR SALAD

with crispy bacon, Parmesan & croutons

additional salt water king prawn	per piece 4,50
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All dishes marked with this symbol are vegetarian or can be prepared vegetarian.



RAWBAR

CRUSTACEAN CEVICHE

crab, king prawn, North Sea crabs, chili,
coconut milk, coriander & cashew 23,00

SPICY TUNA SASHIMI

with Yuzu Kosho, avocado, mentsuyu ginger
& ponzu nage 25,80

TATARE OF FAROE ISLANDS SALMON

with rösti, garden cress,
pickled shallots & sauce Gribiche 21,50

CHEF'S CHOICE

RIVE SUPRISE MENU

Four courses created by our kitchen

74,00

We only serve this menu table by table

To order till: 15:00 / 20:30

RIVE TACOS

LUCKY LOBSTER

Kimchi, creamy Ponzu & Crunch 25,50

CRISPY DUCK

Shiitake Salsa, spicy pumpkin
& Miso glaze 21,00

FUNKY TUNA

truffle, roasted corn & Yuzu 23,00

BRAVOCADO

baked avocado & mash, mole
& papaya 17,00

SPICY SALMON

with chipotle, avocado, ceviche onions
& coriander 19,00



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SOUPS

THAI CURRY-FOAM SOUP

with oyster mushrooms, coriander & miso 16,50

RIVE BOUILLABAISSE

with Sauce Rouille
small 18,90
large 32,00

PASTA

PAPARDELLE

with smoked aubergine,
oyster mushrooms & Hokkaido pumpkin 35,00
additional salt water king prawn per piece 4,50

SEAFOOD TAGLIARINI

with scampi, calamari, pulpo small 21,50
lobster bisque & piment d'espelette large 34,00

THE STAR

ROASTED NORTH SEA SOLE

with small cucumber salad, liquid butter
& organic potatoes

price per day

RIVE FOR TWO

GILTHEAD SEA BREAM IN A SALT CRUST

roasted in the oven, with salted lemon risotto,
sautéed leaf spinach & gremolata

47,50 per person

BISTECCA FIORENTINA FROM THE TUSCAN CHIANINA OX

T-Bonesteak ca. 1000g
mit Barolo sauce, truffle cream,
Caesar salad & rosemary chips

79,00 per person



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MODERN

TURBOT

with young spinach leaves, gnocchi au gratin,
champignons, truffles & beurre blanc 49,50

FAROE ISLANDS SALMON

in a nut and spice crust, with wild cauliflower,
ras el hanout, pumpkin risotto, coriander
& lime - nage 40,20

SCALLOPS

with wild Polish-style cauliflower & cream,
hazelnut & miso hollandaise 42,50

TUNA „RARE“

with oyster mushrooms, pumpkin cream, coriander
Gyoza, mame kosho & miso beurre blanc 45,80

OCTOPUS

with Fregola Sarda, salted lemon,
braised pointed peppers,
chorizo & chimichurri 38,00

NO FISH

„WIENER SCHNITZEL“ of veal

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

STEAK FRITES

rump steak with „Café de Paris“ crust,
small Caesar salad & French fries 45,00



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CLASSICS

CALAMARETTI

with garlic, sautéed spinach
& salted lemon potato purée 31,90

MOULES FRITES

mussels in white wine & herb brew,
French fries & Sauce Rouille 27,00

ATLANTIC LOBSTER

with sweet potato fries
half 48,00
whole (ca. 600g) 89,00

KING PRAWNS

roasted in herbal butter, with oven tomatoes
& roasted Focaccia 35,00

COD FISH

with Dijon mustard sauce,
crispy fried potatoes (with bacon)
& small cucumber salad 38,80

DESSERT

BRÛLLÉED LIME TARTE

with pineapple, basil & coconut ice cream 14,00

„DON'T CALL IT CHEESECAKE“

with plum, verveine & dulce de leche ice cream 14,00

RIVE CRÊPE SUZETTE

flambéed orange crêpe
with Grand Marnier parfait 18,00

„SPAGHETTI EIS“

vanilla ice cream with marinated strawberries,
vanilla cream, sweet basil pesto & strawberry sauce 14,50

COLONEL

fresh lime sorbet & cold Vodka 10,00

AFFOGATO

vanilla ice cream & hot Espresso 10,00



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„SALZBURGER NOCKERLN“

with berry roaster & vanilla ice cream

for minimum 2 persons

preparation time about 25 min.

19,00 per person

To order till: 15:45 / 21:30

SPECIAL DRINKS

LIMONCELLO CHEESECAKE

Limoncello, caramel, egg white, lime juice	14,00
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ESPRESSO MARTINI

Espresso, Vodka, Kahlua	14,00
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BRANDY ALEXANDER

Brandy, Crème de Cacao, cream	16,00
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Graham's 10 Years Old, Tawny Port	0,05l	8,30
from 4,5l bottle		

2017 Lions du Suduiraut, Sauternes	0,05l	9,50
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Williams-Christbirne, Brigitte Rust, Bremen		8,50
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Raspberry, Brigitte Rust, Bremen		10,80
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blackthorn, Brigitte Rust, Bremen		16,00
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Ron Zacapa 23		16,00
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2010 Grappa Berta, Tre Soli Tre		18,50
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