



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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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

RED PRAWN CARPACCIO

with saffron vinaigrette, basil,
Amalfi lemon & Cœur d'Antan tomato 26,90

CHEF'S CHOICE

RIVE SUPRISE MENU

Four courses created by our kitchen

74,00

We only serve this menu table by table

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 marinated zucchini,

coriander & yuzu

16,50

RIVE BOUILLABAISSE

with Sauce Rouille

small 18,90

large 32,00

PASTA

PAPARDELLE „AL PISTACCHIO“

with sautéed chantarelles, rocket salad

& lime - zucchini

35,00

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

ICELAND MONKFISH

with confit oxheart tomatoes,
„à la Gambero” arancini & saffron fumet 41,80

SCALLOPS

with grilled artichoke & cream, mushroom gyoza,
mame-kosho & miso beurre blanc 42,50

SEA BASS

with saffron brandade, young leaf spinach,
Amalfi lemon & fennel olive tapenade 39,80

FAROE ISLANDS SALMON

in a nut and spice crust
with sautéed chantarelles, Harissa - zucchini,
basil risotto, Collina Mattonella ham & lime nage 40,20

TUNA „RARE“

with bean cassoulet, artichokes,
roasted gnocchi & barigoule sauce 45,80

OCTOPUS „À LA GALLEGA

with Pimientos de Padrón, La Ratte potatoes,
Cœur d'Antan tomato confit,
chimichurri & olive aioli 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, Pimientos de Padrón
& saffron brandade 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

CHARCOAL 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 cherry, verveine
& dulce de leche ice cream 14,00

ORIGINAL BEANS „ESMERALDAS DARK“

passion fruit, pistachio & saffron ice cream 16,00

„SPAGHETTI EIS“

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

RIVE COLONEL

fresh lime sorbet & cold Vodka 10,00

RIVE 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

ESPRESSO MARTINI

Espresso, Vodka, Kahlua 14,00

BRANDY ALEXANDER

Brandy, Crème de Cacao, cream 16,00

Graham's 10 Years Old, Tawny Port 0,05l 8,30
from 4,5l bottle

2017 Lions du Suduiraut, Sauternes 0,05l 9,50

Williams-Christbirne, Brigitte Rust, Bremen 8,50

Raspberry, Brigitte Rust, Bremen 10,80

blackthorn, Brigitte Rust, Bremen 16,00

Ron Zacapa 23 16,00

2010 Grappa Berta, Tre Soli Tre 18,50



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