



RAWBAR | STARTERS | SOUP

„BÜSUMER KRABBen“

with Papaya, lettuce, crispy egg, brioche

& Hennessy XO Cocktail sauce 28,00

CRUSTACEAN CEVICHE

crab, king prawn, North Sea crabs, chili,

coconut milk, coriander & cashew 23,00

RIVE CAESAR SALAD

with crispy bacon, Parmesan & croutons

18,00

additional salt water king prawn per piece 4,50

RIVE VITELLO TONNATO

with raw marinated Tuna, lime & capers

22,50

RIVE BOUILLABAISSE

with Sauce Rouille

small 18,90 | large 32,00

CLASSICS

CALAMERETTI

with garlic, Pimientos de Padrón & Saffron brandade

31,90

CHARCOAL FISH

with Dijon mustard sauce, crispy fried potatoes (with bacon)

& small cucumber salad 38,80

KING PRAWNS

roasted in herbal butter, with oven tomatoes

& roasted Focaccia 35,00

STEAK FRITES

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

MODERN

FAROE ISLANDS SALMON

in a nut and spice crust, with sautéed chantarelles, Harissa - zucchini,

basil risotto, Collina Mattonella ham & lime nage 40,20

OCTOPUS „À LA GALLEGA

with Pimientos de Padrón, La Ratte potatoes,

Cœur d'Antan tomato confit, chimichurri & olive aioli 38,00

TUNA „RARE“

with bean cassoulet, artichokes,

roasted gnocchi & barigoule sauce 45,80

SEAFOOD TAGLIARINI

with scampi, calamari, pulpo, lobster bisque & piment d'espelette 34,00

DESSERT

„DON'T CALL IT CHEESECAKE“

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

BRÛLLIERTE LEMONTARTE

with pineapple, basil & coconut ice cream 14,00

 All dishes marked with this symbol are vegetarian or can be prepared vegetarian.