



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
----------------	-------

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
---	-------

RIVE VITELLO TONNATO

with raw marinated Tuna,

lime & capers	22,50
---------------	-------

„BÜSUMER KRABBEN“

with Papaya, lettuce, crispy egg, brioche

& Hennessy XO Cocktail sauce	28,00
------------------------------	-------

RIVE CAESAR SALAD

with crispy bacon, Parmesan & croutons

additional salt water king prawn	per piece 4,50
----------------------------------	----------------



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

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

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



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



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



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



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



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



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

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



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



„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
---------------------------------	-------



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