

OYSTERS | CAVIAR

SYLTER ROYAL

on ice, with chesterbread & lemon

6 pieces 41,00

12 peces 80,00

„RIVE PIZZA“

with crème fraiche, smoked salmon & chives

with prunier caviar "Rive Edition" (20g) 48,00

with char caviar "Rive Edition" (20g) 32,00

JEWELS OF THE SEA

seafood etagère deluxe: Maine lobster,
oysters „Sylder Royal“, king crab legs,
mussels, king prawns, calamaretti, crustacean
cocktail & sauce served two ways

165,00 (for 2 persons)

RAWBAR | STARTERS

SASHIMI OF LOUP DE MER

with ponzu vinaigrette, chimichurri

& caramelized green tomato 24,50

CEVICHE OF CRUSTACEAN

crab, king prawn, North Sea crabs, chili,

coconut milk, coriander & cashew 22,00

VITELLO TONNATO "OUR STYLE"

with raw marinated white tuna, lime & capers

19,20

VEGI POKÉ

coloured beetroot in shoyu sesame dressing,

with coriander, edamame, sushi rice, crispy ginger

& sriracha 16,50

„BÜSUMER KRABBEN“

papaya, salad, crispy egg, brioche

& Hennesey XO Cocktail sauce 22,00

RIVE NUGGETS

baked cheeks of Icelandic wolffish

with sriracha aioli & citrus-caramel 18,00

SOUPS | ENTRÉES

THAI CURRY FAOM SOUP

with spicy salmon tartare, lime & purple basil 14,80

„RIVE“ - BOUILLABAISSE

with Sauce Rouille

small 18,00

big 27,00

LUKE WARM SMOKED EEL FILLET „BENEDICT“

on roasted brioche, with leaf spinach,

poached egg & Hollandaise 21,50

SEAFOOD TAGLIARINI

with scampi, calamari, pulpo, small 16,00

Lobster bisque & pepperoncino large 29,00

THE GRILL

GRILLED LOBSTER

with two sauces

half 39,00

whole (ca. 550g) 78,00

CALAMARETTI

with garlic, lime & olive oil extra vergine 18,00

KING PRAWNS

fried in herbal butter, with baked tomatoes

& roasted focaccia 27,00

RIB EYE „LA PASTORIL“

with parmesan thyme crust 34,00

WHOLE QSFP SEA BASS from Cadiz

with tomato, fennel, mashed potatoes & olives

baked in the oven for two pers. 39,00 per person

NOTH SEA SEA SOLE

with young spinach, liquefied butter

& small potatoes current price

SIDES

“Tasty Bites” with tomato salsa & parmesan 7,00

fried sweet potato chips 7,00

mediterranean mashed potatoes 7,00

sautéed forest mushrooms with crème fraiche 8,00

young pak choi with yellow curry 8,50

wild broccoli with lemongrass & chili 9,50

MAINS

FRIED CODFISH

with Dijon mustard sauce,
crispy roast potatoes (with bacon)
& small cucumber salad 32,50

TUNA „RARE“

with cassoulet of beans & -crème,
artichoke & sauce barigoul 36,00

DORADE ROYAL & YELLOW CURRY

with humus, braised eggplant,
sautéed pak choi & char caviar 32,50

SCOTTISH ORGANIC-SALMON

in a spicy nut-crust, with "Japanese risotto",
wild broccoli, ponzu & misonage 34,00

CHOP OF MONKFISH

with chorizo tomato ragout, mashed potatoes
& prawns olive oil nage 48,00

WHITE ISLAND HALIBUTT

in a citrus-crust with parsley root,
sautéed mushrooms & vin jaune 41,00

WIENER SCHNITZEL of veal

with potato salad, small green salad
& homemade cranberries 32,00

PUMPKINGNOCCHI & BURGUNDYTRUFFLE

with sautéed forest mushrooms, wild broccoli,
pumpkin tapenade & porciniage 31,50

DESSERT

FLAMED LEMONTARTE

with citrus compote & tarragon ice cream 12,00

ORIGINAL BEANS "ESMERALDAS DARK"

with passion fruit, pistachio & saffron ice cream 14,50

„DON'T CALL IT CHEESECAKE“

with plum, dulce de leche ice cream & verve 12,50

ICE CREAM & SORBET OF THE DAY

per jumbo scoop 5,00

DESSERT - WINE

Graham's 10 Years Old, Tawny Port aus der 4,5l Flasche	0,05l	8,00
2017 Lions du Suduiraut, Sauterne	0,05l	9,50

TEA & COFFEE

Espresso	3,20
Doppio Espresso	4,40
Cappuccino	4,10
Milchkaffee	4,10
Cup of coffee	3,30
Tee – black tea fruit tea, green tea, fresh ginger tea, fresh mint tea	3,80
Espresso Martini – Espresso, Wodka, Kalúha	10,00

DIGESTIF

Brandies of Birgitta Rust from Bremen

Williams-Christ pear	8,50
raspberry	10,80
sloe	16,00
Ron Zacapa 23	13,50
2010 Grappa Berta, Tre Soli Tre	17,50

Ready for your #rivemoment?

Post a picture of your visit with #rivemoment and link our account (@riverrestaurant) on instagram.

We choose the most beautiful picture once a week and give a dessert for free.