



Dear guests

*We are very pleased
to be able to welcome you to
Restaurant La Riva.*

*We have two full-course meals
to choose from, from which you may also
select individual dishes and create
your own full-course meal.*

*If you have any questions,
our service team will be happy to help you.*

*We wish you
a wonderful evening with us.*

Your La Riva - Team

Signature Menu

Balfegó Bluefin Tuna ^{1a,5,6,7,9,11} 36
Furikake | Hazelnut | Yuzu | Kohlrabi



Lenzerheide Wagyu Pastrami ^{1a,7,10} 30
Brioche | Fried Onion | Horseradish | Pickled Vegetables



Winter Cod ^{1a,4,6,7,9} 44
Parsnip | Beurre Blanc | Spinach



Thurgau Pork Belly “Thai Style” ^{1a,4,6,9,10,11} 38
Spring Onion | Ginger | Bean Sprouts



Swiss Lamb Duet ^{1a,3,7,8,9} 58
Saddle and Shank
Squash | Caraway | Couscous



Cheese Selection from the Cart ⁷ 22
Beeler Selection



Citrus Fruit ^{1a,3,7,8a} 22
Kafir | Snow Egg | Yogurt

Full Course Meal
250

Full Course Meal with wine recommendations
355

Vegetarian D.light Menu

Variation on Kohlrabi ^{7,9} 28
Cream Cheese | Tomato | Buttermilk | Nasturtium



Styrian Squash ^{1a,5,6,9,10,11,12} 28
Caraway | White Wine | Onion



Dominique's White Truffle Ravioli ^{1a,3,7} 53
Parmesan | Ricotta



Cheese Selection from the Cart ⁷ 22
Selection Beeler



Chocolate Symphony ^{1a,3,7,8a} 24
Tea | Honey | Blood Orange

Full Course Meal
154

Full Course Meal with wine recommendations
229

Q.linary Occasions

Saturday, 14 December 2024

Season Opener

Friday, 20 December 2024

Japanese Menu

from Tuesday, 24 December 2024

Festive Menu

Festive Menu in a Christmassy Atmosphere

Tuesday, 31 December 2024

New Year's Eve Gala Dinner

Festive Fireworks for the Palate

Friday, 10 January 2025

Asian Menu

Saturday, 08 February 2025

Japanese Menu

Friday, 14 February 2025

Valentine's Day

A Menu to Fall in Love By

Saturday, 22 February 2025

Amuse Bouche Menu

An Assortment of Small Delicacies to Please the Eye and the Palate

Saturday, 15 March 2025

"Sauces" Cookery Course

Wednesday, 19 March, to Sunday, 23 March 2025

Asian Days

Japanese, Chinese, and Thai Delicacies

Sunday, 30 March 2025

Season Closer

Asia Stübli La Riva

Remains closed until further notice

Used as an extension to the restaurant

We only use meat from animals raised in a species-appropriate manner and make sure that we purchase products that are produced in an environmentally friendly manner.

Our suppliers include, among others:

Rageth Comestibles AG, Landquart - G. Bianchi AG, Zufikon – Hugo Dubno AG, Henschiken
ecco jäger Früchte und Gemüse AG, Bad Ragaz - Fleischhandel Chur, Chur -
Puracenter AG, Lenzerheide – Domenico Margreth, Lenzerheide (Eggs)

Product origin:

*Beef from USA, Switzerland and Japan / Lamb from Switzerland / Veal from Switzerland
Poultry from France and Switzerland*

Fish, shellfish and crustaceans from Canada, Atlantic, South Africa, Japan, Portugal and the Faroe Islands

**May have been produced with antibiotics and/or other performance enhancers.*

Please inform our service team in case of any intolerances or allergies.

Allergy list

1 Cereals containing gluten

a: Wheat, including emmer, einkorn, triticale, khorasan wheat; b: Spelt, including green spelt; c: Rye; d: Barley; e: Oats

2 Crustaceans - **3** Eggs - **4** Fish - **5** Peanuts - **6** Soybeans - **7** Milk and lactose

8 Nuts or hard-shell fruit

a: Almonds; b: Hazelnuts; c: Walnuts; d: Cashews; e: Pecans; f: Brazil nuts; g: Pistachios; h: Macadamia nuts

9 Celery - **10** Mustard - **11** Sesame seeds - **12** Sulfur dioxide and sulfites - **13** Lupines - **14** Mollusks - **15** Hemp

Our prices are listed in Swiss francs including VAT.



Restaurant

LA RIVA

Lenzerheide

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