



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

The King mackerel ^{1a,4,6,9} 32
Pumpkin | Pear | Périgord-Truffle | Dashi



Calf from the Bernese Oberland ^{1a,3,7,9} 38
*Tartare * Tongue*
Egg | Dried Tomato | Pickled Cucumber | Buttermilk | Olive



Laksa Dominique Style ^{2,4,6,8,9} 29
Asian Bouillabaisse
Coconut | Prawn | Scallop | Sweet Potato | Caviar



Deer Timbale ^{1a,3,7,8g,9} 46
Spaghetti | Artichoke | Pistachio | Noilly Prat



Swiss Wagyu Short Rib ^{6,7,9} 59
Celery | Apple | Shiso



Cheese Selection from the Trolley ^{7,8,10} 22
Selection Beeler



Mont Blanc ^{1a,3,7,8} 22
Mandarin | Chestnut | Meringue

Full course menu 248
Full course menu with wine 353

Vegetarian D.light Menu

Japanese Winter Garden ^{1a,3,6,11} 30
Shiso | Vegetables | Wasabi | Ponzu



Gyoza ^{1a,3,6,9,11} 38
Shiitake | Chinese Cabbage | Matcha | Miso



Baked Aubergine ^{1a,3,6,9,11} 42
Heart of palm | Tofu | Kombu | Lotus



Cheese Selection from the Trolley ^{7,8,10} 22
Selection Beeler



Baba au Rhum ^{1a,3,7,8a} 22
Peppermint | Pineapple | Lime

Full course menu 154
Full course menu with wine 229

Q.inary Occasions

December 15, 2023

Start of the Season

December 16, 2023

Dominique's Asian Menu

From Sunday December 24, 2023

Holiday Menu

December 31, 2023

New Year's Menu

January 12, 2024

Japanese Sushi Menu

February 3, 2024

Amuse Bouche Menu

February 14, 2024

Valentines Day

February 16, 2024

Japanese Sushi Menu

March 6-10, 2024

Asian Days

March 23, 2024

Traditional enjoyment

March 29, 2024

Good Friday

March 30 - April 1, 2024

Easter Menu

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, Hendschiken
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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