



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

Brüggli Char ^{4,6} 30
Passion Fruit | Watercress | Radish



Variation of Veal and Tuna ^{1a,4,6,7,9,12} 36
Capers | Onion | Rocket



Asian Duck Essence ^{1a,3,6,9,11} 28
Edamame | Shiitake | Pumpkin



Winter Cod ^{1a,4,6,7,12} 44
Parsnip | Spinach | Caviar



Surf and Turf ^{1a,2,3,4,7,9,10,12} 64
Beef and Scampi
Artichoke | Celery | Potato



Cheese Selection from the Cart ⁷ 22
Beeler Selection



The Piedmontese Hazelnut ^{1a,3,7,8b} 24
Kumquat | Sea Buckthorn | Gianduja

Full Course Meal
248

Full Course Meal with wine recommendations
353

Vegetarian D.light Menu

Avocado Variation ^{1a,3,7,11}	28
Nashi Pear Sesame Yuzu Buttermilk	
★	
Styrian Squash ^{1a,12}	28
Caraway White Wine Onion	
★	
Jerusalem Artichoke Strudel ^{1a,3,7,8c}	48
Mushroom Perigord Truffle Pecan Vanilla Pomelo	
★	
Cheese Selection from the Cart ⁷	22
<i>Selection Beeler</i>	
★	
Apple Variation ^{1a,3,7,8a}	24
Vanilla Raisin	
Full Course Meal	
150	
Full Course Meal with wine recommendations	
225	

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 End

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

Bread from France and Switzerland

** 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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