



Dear guests

*We are very happy
to welcome you in our
Restaurant La Riva.*

*We have two menus
to choose from where you can also select
individual dishes and put together
your own menu.*

*Our service team will be happy to answer
any questions you may have.*

*We wish you a wonderful
evening with us.*

Your La Riva - Team

Q.linary Menu

Caeser Salad «La Riva» ^{1a,3,4,7} 24
Baby Lettuce | Anchovy | Quail | Truffle | Mayonnaise



Dominique's Gazpacho ^{1a,3} 22
Cucumber | Tomato | Bell Pepper |
Grisons Dry-Aged-Cured Beef | Croûtons



Lukewarm Lobster ^{2,7,9} 38
Watercress | Watermelon | Calamansi | Buttermilk



Duet of Turbot and Vongole ^{1a,2,3,4,6,7,9} 46
Saffron | Tarragon | Celery | Edamame



Spent Grains Pork Belly ^{1a,6,9,10,11} 46
Onion | Mushrooms | Sesame | Dim Sum | Pak Choi



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



The Cherry ^{1,7,8} 22
Cassis | Amaranth

Full course menu 220
Full course menu with wine 325

Vegetarian D.light Menu

Grilled Zucchini ⁷

24

Tomato | Taggiasca Olive | Pine Nut | Bergamot



Vietnamese Pho ^{6,9,11}

24

Sprouts | Chili | Coriander | Lime



Grisons Mountain Potato- Curry ^{6,9,11}

42

Eggplant | Corn | Black Garlic



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

22

Selection Beeler



Variation of Melon ^{1,7,8}

22

Yogurt | Pistachio

Full course menu 134

Full course menu with wine 209

Q.linary Occasions

Thursday June 8, 2023

Start of the season

Friday June 30, 2023

Sushi festival

Friday July 14, 2023

Sushi festival

Wednesday July 19 and 26, 2023

Viva la Strada

Visit us at our stand along the main street in Lenzerheide

Saturday July 22, 2023

Traditional Pleasure

It is flambéed, carved or filleted

Tuesday August 1, 2023

Swiss national holiday

Visit us at our stand along the main street in Lenzerheide

Saturday August 12, 2023

Amuse Bouche Menu

Wednesday to Sunday, August 16 to 20, 2023

Asian days

Japanese, Chinese and Thai specialties

Friday September 15, 2023 until end of season

Wild weeks

Friday September 22, 2023

Sushi festival

Saturday September 30, 2023

Cooking Class «Sauces»

Look over the shoulder of our chefs.

*Both actively and passively, you will get tips and tricks for the preparation of q.linarian delicacies
(limited number of participants)*

Friday October 6, 2023

Sushi festival

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 Comestible AG, Landquart - G. Bianchi AG, Zufikon - Metzgerei Keller, Zurich
Dörig und Brandl AG, Schlieren - FHL, Chur, - Fleischhandel AG, Chur Puracenter, Lenzerheide - Lucas Margreth, Lenzerheide (eggs)

Product origin:

*Beef from USA, Spain and Japan / Lamb from Switzerland and Australia / 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



Restaurant
LARIVA
Lenzerheide

*Voa davos Lai 27
CH-7078 Lenzerheide
Tel. +41 81 384 26 00
genuss@lariva.ch
www.lariva.ch*

