



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

Q.linary Occasions

Saturday, 12 December 2025

Season Opener

Saturday , 13 December 2025

Truffle Menu

Friday, 19 Dezember 2025

Asian Menu

from Tuesday, 24 December 2025

Festive Menu

Festive Menu in a Christmassy Atmosphere

Tuesday, 31 December 2025

New Year's Eve Gala Dinner

Festive fireworks for the palate

Live music with Duo Acusticuera

Saturday, 17 January 2026

Crêpe Suzette Day

Flambéed just like in the old days

Sunday, 1. February 2026

6-course dinner

3 top chefs, 6 courses, 1 unforgettable evening

Saturday, 7. February 2026

Amuse Bouche Menu

An assortment of small delicacies to please the eye and the palate

Saturday, 14 February 2026

Valentine's Day

A Menu to fall in Love by

Saturday, 14 March 2026

Time to Say Goodbye «Flying Dinner»

Sunday, 15 March 2026

Season Closer

Signature Menu

Duet of Beef Fillet ^{1a,3,6,7,11} 38
Jérusalem Artichoke | Brioche | Miso | Onion



South African Scampi ^{1a,6,7,11,12} 44
Caviar | Dashi Beurre Blanc | Daikon Cress | Yuzu



Corn-fed Chicken with Scallop ^{7,9,14} 46
Pumpkin | Truffle



Threefold Swiss Veal ^{1a,9,12} 72
*Sweetbread * Cheek * Fillet*
Corn | Black Salsify | Spinach



Cheese Selection from the Trolley ^{7,8,10} 24
Beeler Selection



The Orange ^{1a,3,7,8a} 24
Tonkabean | Amaretto

Full Course Menu
248

Full Course Menu with wine pairing
338

Vegetarian D.light Menu

Beetroot Ravioli «cold» ^{1a,7,8c} 28
Tarragon | Ricotta | Walnut | Horseradish



Dominique's Lemongrass Coconut Soup ^{6,9,11} 25
Tofu | Edamame | Beech Mushrooms | Chawanmushi



Celery Wellington ^{1a,3,7,9,10,12} 52
Potato | Mushrooms | Carrot



Cheese Selection from the Trolley ^{7,8,10} 24
Selection Beeler



Chocolate Banana Dream ^{1a,3,7,8e} 24
Coffee | Pecan Nut

Full Course Menu
153

Full Course Menu with wine pairing
228

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
LARIVA
Lenzerheide

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