



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 December 2025

Asian Menu

from Tuesday, 24 December 2025

Festive Menu

Festive Menu in a Christmasy 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

Goose liver variation <small>1a,3,7</small>	44
<i>Terrine * Mousse * Ice cream</i>	
Cranberry Sea buckthorn Pyramid cake	
★	
Pan-fried St. Pierre <small>4,7</small>	48
Salt pickled lemon Honey tomato Artichoke	
★	
Thurgau pork belly «Asian style» <small>6,12</small>	38
Shiso Parsnip	
★	
Surf and turf <small>2,7,9,10</small>	72
<i>Beef fillet * Lobster</i>	
Potato Snow peas Carrot	
★	
Cheese Selection from the Trolley <small>7,8,10</small>	24
<i>Beeler Selection</i>	
★	
Exotic dream <small>1a,3,7,8a,8b</small>	24
Mango Passion fruit	
Full course menu	
250	
Full course menu with wine pairing	
340	

Vegetarian D.light Menu

Carrot variation ^{1a,3,7,8h,10}

Ginger | Orange | Chives

28



Dominique's Lemongrass Coconut Soup ^{6,9,11}

Tofu | Edamame | Beech mushrooms | Chawanmushi

25



Baked finger eggplant ^{1a,3,9}

Olive | Hummus | Onion | Black truffle

48



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

Selection Beeler

24



The Grapefruit ^{1a,3,7,8a}

Poppy seeds | Yoghurt

24

Full course menu

149

Full course menu with wine pairing

224

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

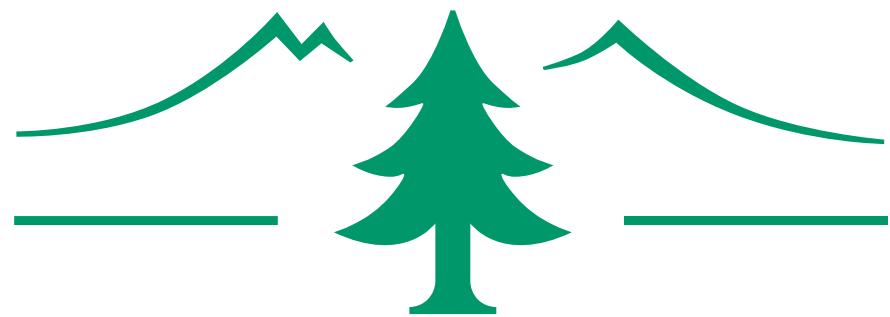
2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soybeans - 7 Milk and lactose

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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