

# Welcome to our Restaurant „Rivage“

## Lunch menu

We are looking forward to give you a pleasurable time!

What is your favorite aperitif?

### Our recommendations

#### „Pampelle Spritz“

Pampelle Ruby L'Apero · Prosecco · Soda Water · fresh grapefruit  
8,50 €

#### „Sprizz de Cassis“

cassis · rosé wine · berries  
8,00 €

### Homemade lemonade

non-alcoholic & refreshing, following our own recipe:

#### „Summer lemonade“

Passion fruit · ginger · sparkling water · a dash of lemon juice · fresh oranges · lemons  
5,40 €

#### „Hubertus lemonade“

Cassis · lemon juice · sparkling water · fresh lemons · mint  
5,40 €

DAS DORF AM SEE ...



Now sit back and relax.

Take your time for our unique cuisine.

**You can taste our pleasure in cooking.  
A generation mix of experience, novelties  
and our curiosity!**

You can taste our joy for cooking: We stand for a healthy village cuisine, which means much more than just freshness and quality. Our cuisine is grounded and adventuresome and is combined with a humane nutrition. Thereby we do without additives, sugar and modern cereals. Our “Vital cuisine” makes it possible to easily combine pure pleasure with a healthy lifestyle.



## Starters

Lamb's lettuce · seeds · sprouts · croutons 	<i>starter</i>	5,50 €
	<i>main course</i>	8,50 €
Caramelised goat cream cheese Sesame brittles · lettuce hearts · kefir apple vinaigrette		14,00 €

## Soups

Soup of the day		8,00 €
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## Vegetarian

Artichoke & olive Potato turmeric puree · mushrooms · passion fruit 		16,00 €
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## Fish


Skrei fillet edible stone · celery puree · violet mustard		26,00 €
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## Meat

Wiener Schnitzel Roasted potatoes · cucumber dill salad · cranberry jelly · lemon		24,50 €
200 g beef tenderloin of Chianina cattle Sauce Bernaise · village potatoes · fried vegetables · small salad		39,00 €



In addition to these dishes, we also offer  
a daily changing 3-course menu for € 29,00 and  
from Monday to Friday our lunch buffet for € 27,00 per person.

The pepper  marks all vegetarian dishes.

All dishes may contain traces of nuts.

If you have any food intolerances, please contact our service team.

## Finally

Caramelized banana curry tarte  
Red pepper sorbet · lime basil stock  
8,00 €

Homemade sorbet  
mango tonka bean · lemon rosemary · orange pepper

2,50 € per scoop



A few more words at the end

We hope that you enjoy the time in our Rivage intensively  
and we will do everything to make you happy.

If you have any concerns please always contact us immediately.

Karina Kull and the entire team