

Welcome to our Restaurant „Rivage“

We are happy to welcome you!
We are looking forward to give you a pleasurable time
with many enjoyable moments!

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.



Salad bar

Lamb's lettuce · seeds · sprouts · croutons		<i>starter</i>	5,50 €
		<i>main course</i>	8,50 €

Optionally with:

Fried mushrooms		<i>starter</i>	9,50 €
		<i>main course</i>	12,50 €

Fried chicken stripes		<i>starter</i>	12,50 €
		<i>main course</i>	18,50 €

Fried garlic rosemary prawns		<i>starter</i>	14,50 €
		<i>main course</i>	20,50 €

Starters

Caramelised goat cream cheese			
Sesame brittles · lettuce hearts · kefir apple vinaigrette			14,00 €



Salmon trilogy			
Saffron lime panna cotta · black garlic · Papadum			16,00 €

Smoked veal tatar			
Quail egg · orange & tarragon · chip of walnut bread			18,00 €

Soup

Spinach cream soup · potato · black walnuts · yolk			8,00 €
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Vegetarian & Vegan

Artichoke & olive Potato turmeric puree · mushrooms · passion fruit		16,00 €
Vegetables mille-feuille vegan Bulgur · eggplant · tomato · beetroot		18,00 €

Fish

Bouillabaisse served in two courses Rouille · roasted white bread		24,00 €
Skrei fillet edible stone · celery puree · violet mustard		26,00 €
Monkfish medallion fried in Piment d'Espelette butter Risotti paella · beans		28,00 €

Meat

Wiener Schnitzel Roasted potatoes · cucumber dill salad · cranberries · lemon		24,50 €
Cheeks of suckling pig stewed in port wine Sweet potato · savoy cabbage · macadamia nut earth		26,00 €
Pot-au-feu of guinea fowl Root vegetables · Sauce Albufera · truffle		28,00 €

Chianina beef of the lava stone grill

The Chianina cattle belong to the oldest breed, already appreciated in the antiquity by Etruscans and Romans. Still bred only in a few Italian provinces it has low cholesterol values and a high protein content.

200 g beef tenderloin 39,00 €

Surf & Turf


150 g beef tenderloin · ½ lobster 49,00 €

Côte de bœuf

Approximately 800 g Steak of beef back cooked with bone 59,00 €

All grill dishes are served with

Sauce Bernaise · village potatoes · fried vegetables · small salad

The pepper  marks all vegetarian dishes.

All dishes may contain traces of nuts.

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

Now start with delicious bread from our village bakery.

In addition we serve excellent olive oil from Nice by Nicolas Alziari and "Sal de Ibiza" from the nature reserve "Parque Natural de Ses Salines d'Eivissa".

Fancy more information?

On the wooden board you will find a little booklet with more details about these two products.



Wine recommendations from our "Reblaus"



For the starters

Bäder Grauburgunder dry
Vineyard Bäder BIOLAND
Rheinhessen
0,2l 7,50 €

Rotling
Weinhaus am Main
Marktheidenfeld, Franconia
0,2l 7,00 €

For the main course

Chianti Classico DOCG
Borgo Scopeto, Tuscany
0,2l 7,00 €

Merlot
Vineyard Par Laroche, Béziers, France
0,2l 7,00 €

For the dessert

Spätlese Angerhof Cuvée
Tschida, Burgenland, Austria
0,1l 5,50 €

Did you know:

you can get your favorite bottle of wine in our "Reblaus" as takeaway.

Finally

Dessert recommendations

Small and fine
the sweet moment
A sweet homemade little candy with espresso
6,00 €

Jerusalem artichoke
Black walnut · port wine · sage
8,00 €

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

Tulip in fog
White chocolate · lemon grass · carrot · sea buckthorn
12,00 €

Homemade sorbet
mango tonka bean · lemon rosemary · orange pepper
2,50 € per scoop

Franconian selection of raw milk cheese
Fig mustard · black walnuts · fruit bread
14,50 €



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