



RIVERSIDE

restaurant



| STARTERS |

BAKED GOAT CHEESE & HONEY

arranged with salad and apricot-tomato-chutney 14,50

TEMPURA OF KING PRAWNS AND BROCCOLI

served with salad and thousand island vinaigrette 14,50

CRISPY PIGLET »SOUS VIDE«

with caraway marinated and soja- ginger sauce served
and coriander- carrots salad 10,50

ITALIEN HAM & MELONCUBES

and honey vinaigrette 11,50

COLD PARMESANSOUFFLÈ

dried tomatoes, olives and wild herbs- salad 9,50



I SOUPS I

MANGO- CARROT SOUP

with caramelized scallops 8,50

CREAM OF BIRCH FUNGUS

served with marinated morels and fresh herbs 7,50

CREAMSOUP OF CHILI AND TOMATO

with a mini cherry tomato-salad 7,50

I INBETWEENERS I

GRILLED SCALLOPS & LANGOSTINO

with beurre blanc and caramelized chicory 15,50

ARTICHOKE RICE

and slices of a german veal 16,50

PANZEROTTI STUFFED WITH RICOTTA

arranged with truffle sauce and veal slices 15,50

| VEGETARIAN |

GNOCCHI PARMENTIER

with pesto and dried tomatoes, rocket and parmesan cheese 16,00

| MEAT-DISHES |

ROASTED PRIME BOILED BEEF

with cold chives sauce, spinach, onions and boiled potatoes 26,50

SCOTCH FILLET SPIT

with pepper and onions, served with a Danish sauce of smoked salt, carrots,

French fries and Red Pepper Jam 32,00

RHENISH SPECIAL

VEAL SCHNITZEL with lime-chive-butter, fried potatoes and salad with cream 23,50

| FISH-DISHES |

RATATOUILLE – GOAT CHEESE

in paprika- vinaigrette with warm cod- carpaccio 23,00

KING PRAWNS á la creme & PERNOD

with peas and rice 25,50

MEDALLION OF SCOTISH SALMON

in bouillabaisse sauce, snow peas and lime noodles 25,00

STUFFED GILTHEAD (WHOLE)

with small artichokes, braised red onions and potatoes 29,50



I DESSERT I

ASSORTMENT OF FRENCH CHEESE: AFFINEUR FROMAGER RHEIMANN
served with fig- pears- mustard, Spanish grapes and toasted nut bread
18,50

DELICE CARMEL
with peanut- chocolate cookie 6,50

POPPY SEED PIE "Mille Feuille"
with portwine and chili- cream- ice 7,50





RIVERBAR

& bistro



| SNACKS |

TARTE FLAMBEE 9,00

with bacon and onion

or with ham and leek

or vegetarian

The tarte flambee is served with Crème Fraîche and salad.

FRESH BAKED PANINI 5,50

with sun dried tomatoes, Mozzarella cheese and basil pesto

or with salami and Mozzarella cheese and basil pesto

or with ham, Mozzarella cheese and tomato pesto

with 0,2 l dry house wine, red or white 9,50 €

DIM SUM MIX BASKET

served in a banana leaf with Yaki Gyoza, Seaweed Roll, Shrimp
Shaomain & Cabbage Roll with sweet-chili-sauce 8,00

PIZZA MARGARITA

with cherry tomatoes, origan and mozzarella cheese 12,50

PIZZA CALABRIA

with rocket, Parma ham and fresh shaped Parmesan cheese 16,50



I SOUPI

CREAM OF BIRCH FUNGUS

with marinated morels and fresh autumn herbs 7,50

I SALADS I

CEASAR'S SALAD

Roman endives with parmesan cheese dressing, grilled breast of chicken and croûtons 16,50

BAKED GOAT CHEESE & HONEY

with salad and apricot-tomato-chutney 14,50

I SWISSÔTEL-CLASSICS I

CLUBSANDWICH

with grilled breast of chicken, iceberg lettuce, fried egg and bacon, served with French fries 15,50

NEW YORK BBQ BURGER

Beef burger with Bull's Eye BBQ Sauce, baked onions and gratinated with Cheddar cheese, served with French fries 16,50

SCOTCH FILLET SPIT

with pepper and onions, served with a Danish sauce of smoked salt, carrots and French fries and Red Pepper Jam 32,00

KING PRAWNS

á la creme with peas and rice 25,50

