

## INDEX

### JAPAN

Ume : plum in Japanese

Sudachi : Japanese citrus similar to yuzu

Furikake : breadcrumbs made from nori seaweed and sesame seeds

Gomadare : creamy sauce made with sesame

Katsuboshi : dried, smoked and fermented bonito chips

Tsukudani : seaweed compote with parmesan and squid ink

Sashimi : thin slice of fish

Kosho : fermented chilli paste

Tozasu : fermented vinegar made with bonito broth and soya sauce

Nira : chives from China

Miso : fermented soybean paste

Nori : dark green algae with a strong umami taste

Babasake : rum baba revisited with sake

Shiso : Japanese basil

### ITALY

N'duja : Italian spices preserved in pork fat in the form of sausages

Arancini : risotto croquette

Cannoli : tube of fried and filled ravioli dough

Brocoletti : hybrid of cabbage and broccoli

Agnolotti : ravioli shape

Gamberoni : variety of gambas similar to the Black-Tiger

Guanciale : pork cheek charcuterie

Friggitelli : sweet italian pepperoni

R I V I E R A  
F U G A



## LUNCH MENU

(EXCEPT WEEKENDS AND PUBLIC HOLIDAYS)

Unique menu provided  
by  
the Riviera Fuga crew

## DISCOVERY MENU – 60

(FOR DINNER ONLY)

Let yourself be guided by the chef

7-course menu served for the whole table

*This menu is also available in a vegetarian version*

## DOLCI Desserts

French toast / red miso caramel /  
ricotta dolce e limone ice-cream - 12

Misu / coffee praliné / whiskey gel - 12

Grape / matcha / sudachi - 12

Seasonal dessert - 12

Gourmet coffee - 10

SECONDI  
*Main Courses*

Catch of the day / candied leeks / leek & wasabi sabayon - 23

Octopus / guanciale / potato - 28

Label rouge free-range chicken / black garlic praliné / eggplant  
miso - 23

Matured rib steak / smoked smashed potatoes / fried mushrooms /  
spicy miso juice - min 500g - 140€/kg

STUZZICHINI  
*Tapas*  
CONTINUOUS FROM 3 P.M.

Tarama / n'duja / sudachi - 9

Homemade French fries / parmesan / furikake - 9

Friggitelli / Tonkatsu sauce - 12

Pizza frita / burrata / trout eggs - 13

Crispy calamari / gomadare / katsuobushi - 20

Saffron arancini / tsukudani - 4 pieces - 12

ANTIPASTI  
*Starters*

Special oyster from Isigny n°2 / ume vinegar / wasabi - 2 pieces - 8

Beef tartare cannoli / ume kosho / shiitake - 2 pieces - 8

Riviera' s sashimi / tomato ponzu / basil oil - 19

See bream crudo / yuzu vinaigrette / pine pinion - 14

Brocoletti / yuzu kosho / stracciatella / puffed buckwheat - 13

Kabocha squash / scarmozza / pistachios - 12

PRIMI  
*Pasta & Risotto*

Agnolotti squaquerone / citrus sabayon / bottarga - 19

Safran risotto / tsukudani - 20

Rolland Feuillas 's pasta / nduja and parmesan condiment / nirá - 21

Riso proibito / gamberoni / ginger - 25