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JAPAN

Furikake : breadcrumbs made from nori seaweed and sesame seeds

Gomadare : creamy sauce made with sesame

Katsuboshi : dried, smoked and fermented bonito chips

Kosho : fermented chilli paste

Miso : fermented soybean paste

Nira : chives from China

Nori : dark green algae with a strong umami taste

Ponzu : Japanese soy and citrus seasoning

Sashimi : thin slice of fish

Sudachi : Japanese citrus similar to yuzu

Tsukudani : seaweed compote with parmesan and squid ink

Udon : thick soft wheat dough

Ume : plum in Japanese

ITALY

Agnolotti : ravioli shape

Arancini : risotto croquette

Brocoletti : hybrid of cabbage and broccoli

Cannoli : tube of fried and filled ravioli dough

Gamberoni : variety of gambas similar to the Black-Tiger

Guanciale : pork cheek charcuterie

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

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

A selection of 3 italian cheeses - 17

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

Homemade French fries / parmesan / furikake - 9

Burrata / truffle ponzu / homemade focaccia - 16

Crispy calamari / gomadare / katsuobushi - 20

Saffron arancini / tsukudani - 4 pieces - 12

ANTIPASTI
Starters

Special oysters n°3 / smoked cherry vinegar / wasabi - 2 pieces - 8

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

Riviera' s sashimi / nashi ponzu / vanilla / wasabi 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

Homemade Agnolotti / kabocha squash / clementine / lemon balm - 19

Carbonara Udon / katsuobushi - 20

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

Riso proibito / gamberoni / ginger - 25