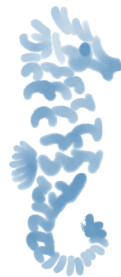


**R I V I E R A**  
**F U G A**



## 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*



## 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

### *Entrées*

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  
*Pâtes & 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

SECONDI  
*Plats*

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



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



## INDEX

### 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

**Níra** : 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



# Cocktails



## CRÉATIONS

### **Bloody Kosho** 15

*VBasil infused vodka - tomato - lime - miso - Yuzu Kosho*

### **Luna Rosa** 16

*Gin Mattei - peach liquor - lemon juice - meloncello - prosecco*

### **Espressamoré** 16

*Vodka - Frangelico - espresso - vanilla syrup - tonka powder*

### **Kiwhisper** 17

*Wasabi infused mezcal - edelflower liquor - homemade kiwi juice*

### **Palomba** 15

*Lutèce - grapefruit juice - cordial agave - sudachi*

### **L'élixir du fou** 17

*Chartreuse based...*

### **L'élixir du sage** 10

*ALCOOL FREE - according of the mood of the barman*

### **Cocktail of the week** 18

## CLASSIQUES

### **Moscow Mule** 14

*Vodka - lime juice - ginger beer*

### **Negroni** 14

*Gin Mattei - Campari - vermouth rouge*

### **Margarita** 14

*Tequila - Cointreau - Yuzu juice - agave syrup*

### **Sour** 15

*Whisky - Amaretto - Pisco*

### **Old Fashioned** 15

*Whisky - brown sugar - angostura bitter - sparkling water*

### **Penicillin** 16

*Whisky - lemon juice - ginger - honey syrup*

### **French 75** 16

*Champagne - gin - lemon juice - sugar*

### **Bellini** 17

*Champagne - peach purée*

### **Pornstar Martini** 18

*Vodka - Passion fruit liquor and purée - vanilla syrup - shot of Champagne*

### **Irish Coffee** 12

*Whisky - coffee - sugar - cream*

## SPRITZ

*Liquor - prosecco - sparkling water*

### **Lillet (blanc ou rosé)** 13

### **Apérol** 13

### **Campari** 13

### **Italicus** 14

### **Hugo** 15

### **Yuzucello** 15



# Wine glasses



## WINE OF THE DAY

12cl

**Discovery** of the **sommelier** 9

## WHITES

12cl

**Francette** - Loire 8  
*Sauvignon*

**Grecanico Dorato** - Sicilia 9.5  
*Grecanico*

**Bourgogne** - Burgundy 12  
*Chardonnay*

**Menetou-Salon** - Loire 13.5  
*Sauvignon*

## REDS

12cl

**Trentino** - Trentino 8.5  
*Cabernet Sauvignon*

**Primitivo Tratturi** - Pouilles 9.5  
*Primitivo*

**La Syrah à Papa** - Rhône 12  
*Syrah*

**Bourgogne** - Burgundy 13  
*Pinot Noir*

## ROSÉS

12cl

**Lauzade** - Provence 7.5  
*Grenache*

**Mascaronne** - Provence 9  
*Grenache*



## CHAMPAGNE - MAISON JEEPER

12cl

**1er Cru** - Grand Assemblage 16  
*Brut*

**Blanc de Blanc** - Grande Réserve 18  
*Brut*

**Grand Rosé** 20  
*Brut*

## SPARKLING WINE

75cl

*Alcool-free & BIO*

**French Bloom** - Le Blanc 60  
*Chardonnay*

## SAKE

12cl

**Munemasa** 11  
*Junmai Ginjo*

**Hajujo Yodanjikomi** 14  
*Junmai*



# Spirits



## DIGESTIVES

4cl

Amaretto - Disaronno

*Italy*

9

Yuzucello

*Homemade*

10

Frangelico

*Italy*

10

Grappa

*Italy*

10

Grappa myrtille

*Italy*

10

Amaro Vaca Mora

*Italy*

10

Chartreuse verte

*France*

10

Bas Armagnac VSOP - Laubade

*France*

14

Calvados 8 ans

*France*

12

## WHISKY

4cl

Monkey Shoulder

*Scotland*

15

Rozelieures Tourbé

*France*

15

Nikka from the barrel

*Japan*

19

Miyagikyio single malt

*Japan*

23

Hibiki

*Japan*

25

Craigellachie - 17 ans

*Scotland*

27

## TEQUILA

4cl

El Jimador

*Mexico*

13

Don Julio Blanco

*Mexico*

14

Patron Reposado

*Mexico*

18

## COGNAC

4cl

Hennessy

*France*

16

Martel VSOP

*France*

17

## GIN

4cl

*Added Tonic : 2€*

Citadelle

*France*

13

Marconi 46

*Italy*

14

Mattei

*France*

14

Hendrick's

*Scotland*

15

Monkey 47

*Germany*

17

Artisanal Dogo

*Japan*

22

## RHUM

4cl

Pactonavio

*Cuba*

14

Diplomatico Reserve

*Venezuela*

16

Santa Teresa

*Venezuela*

18

Zacapa 23 ans

*Guatemala*

20

## VODKA

4cl

Belvedere

*Poland*

15

Grey Goose

*France*

15

## UMESHU

4cl

Hanakohaku

*Japan*

10

Clair Ume Yoibito

*Japan*

10

# Beers



## DRAFT BEERS

### **Asahi** - Blond Japanese - 5,2°

25 cl	6.5
50 cl	11

### **Porette** - Blond Italian - 5,3°

25 cl	5.5
50 cl	10

### **Givrée** - White French- 5,5°

25 cl	6
50 cl	10.5

### **Crazy** - IPA French- 6,5°

25 cl	7
50 cl	12

## BOTTLED BEERS

### **Corona** - 4.5°

33 cl	9
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### **1664** - Sans alcool - 0°

33 cl	8
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# Bottles



## HARD BOTTLES

70cl

### **Gin Hendrick's**

*Scotland*

175

### **Gin Citadelle**

*France*

175

### **Vodka Belvedere**

*Poland*

190

### **Vodka Grey Goose**

*France*

200

### **Havana Club 7 ans**

*Cuba*

165

### **Whisky Monkey Shoulder**

*Scotland*

175

### **Tequila Don Julio Reposado** 250

*Mexique*

## **INcluded :**

2 bottles of soft drinks

Ask the crew

# Softs



## SODAS

Coca-Cola	6.5	33cl
Coca-Cola zero	6.5	33cl
Orangina	6.5	33cl
Limonade	6.5	33cl
Perrier	6.5	33cl
Fuze tea	6.5	25cl
Fanta	6.5	25cl

## WATERS - Castalie Filtered

Eau Plate	4	75cl
Eau Gazeuse	4.5	75cl

## JUICES- Alain Millat 100% fruits

Orange	8.5	25cl
Pomme	8	25cl
Pêche	8.5	25cl
Poire	8	25cl

# Boissons Chaudes



## COFFEES

### Kawa - Torréfacteur parisien - Bio

Ristretto	3.5
Espresso	3.5
Café Allongé	3.5
Américano	3.5
Double Espresso	5
Café noisette	4
Cappuccino	7
Café latté	7
Café frappé	7
Latté frappé	8
Chocolat chaud	8

## TEAS & INFUSIONS

### Kusmi Tea - Bio

Green Tea	6.5
Mint green tea	6.5
Jasmin green tea	6.5
Earl Grey	6.5
Infusion Verveine	6.5
Infusion Camomille	6.5
Rooibos (caffeine free)	6.5

### Japanese tea

Genmaicha tea	6.5
<i>Green tea and roasted rice grains</i>	