





DINNER

ROCCA RIVIERA

STARTERS

Prosciutto di Parma
air-dried for 14 months,
hand-pulled Piemontese grissini
small ... 17 · large ... 29

Crema di Burrata
Burrata di Bufala, figs, tomatoes,
pine nuts, balsamic vinegar ... 18

Rocca Caesar Salad
romaine hearts, confit cherry tomatoes,
radicchio, focaccia croutons,
bacon, Parmigiano ... 16

Vitello Tonnato
fried capers, Amalfi lemon ... 19

Bluefin Tuna Tatar
carpaccio of pickled beetroot,
passionfruit crème fraîche ... 28

3 grilled scallops
mesclun salad,
Bloody Mary cream ... 32

Carpaccio di Manzo
herb oil, mayonnaise, arugula,
Parmigiano Reggiano ... 25
with fresh truffle ... +10

Tartare de Bœuf
quail fried egg, shallot cream,
toasted bread
small ... 23 · large ... 39
add 20 g Imperial caviar ... +69
with fresh truffle ... +10

Rocca Flammkuchen
confit datterini tomatoes,
fresh Italian truffle, crème fraîche,
spring onion ... 34

VEGETARIAN

Parsley falafel
lemon hummus, olives,
roasted chili chickpeas,
pomegranate ... 16

Parmigiana
eggplant, buffalo mozzarella,
tomato sauce,
basil cream ... 17

Truffle arancini
scamorza,
basil cream ... 21

SEAFOOD

»Fines de Claire No. 3« Oysters
lemon, shallot vinaigrette,
brown bread
½ dzd ... 35 · 1 dzd ... 64

Crevette Rose Cocktail
Sauce American, cucumber, dill,
toasted tramezzino classico ... 23

Charcoal-grilled lobster
lemon aioli, caper butter
½ ... 39 · whole ... 75

1 lb Black Tiger Prawns
charcoal grilled, tomato-fennel
peperonata, Calabrian chili, olives ... 42

Imperial Caviar
blinis, egg, shallots, crème fraîche
30 gr ... 99 · 50 gr ... 169

FISH

Pan-seared turbot fillet
lemon risotto,
lobster butter sauce ... 45

Loup de Mer
salt crust or à la plancha
for 2 p ... 95

French Atlantic sole »à la Meunière«
beurre noisette, capers, lemon
for 2 p ... 128

PASTA & RISOTTO

Fettuccine
fresh Italian truffle,
velouté ... 34

Spaghetti all'Aragosta
lobster, tomato-lobster sauce,
parsley, peperoncini ... 42

Bucatini all'Amatriciana
tomato sauce, guanciale,
aged pecorino ... 26

Spicy Rigatoni
vodka, San Marzano tomatoes,
mascarpone, Calabrian peperoncini,
Tropea onions ... 26

Risotto al Limone
creamy risotto,
resh lemon zest,
kale ... 22

»ROCCA RIVIERA TAJINE«

½ Atlantic lobster (shelled)
prawns, octopus, crevettes,
scallops, chickpea vegetables,
lobster bisque, dill butter rice
for 2 P ... 89

SIGNATURE BURGER

Wagyu Burger Royale
Wagyu beef, cheddar cheese, bacon,
onion marmalade, potato bun,
gherkin, truffle ketchup,
French fries ... **29**

Beyond Meat Veggie Burger
onion jam, potato bun,
gherkin, truffle ketchup,
French fries ... **25**

MEAT & POULTRY

from regional pasture farming,
tomato-tarragon pepper butter
or
coated in fruity spicy pepper
200 gr ... 42 · 300 gr ... 60

Simmentaler Dry Aged Entrecôte
from regional pasture farming
250 gr ... 43

Chateaubriand Charolais
premium center-cut fillet
500 gr ... 109 (2-3 P) · 1kg ... 209 (3-5 P)

Poûlet Rôti
½ carved free-range chicken, oven-roasted,
grilled vegetables,
lemon, herb butter ... **32**

Brasato di Vitello
Parmigiano Reggiano mashed potatoes,
parsley, sun-dried tomatoes,
garlic, Barolo jus ... **29**

Pink roasted lamb chops
with roasted vegetables,
thyme jus ... **32**

Straccetti di Manzo
beef tenderloin strips, balsamic jus,
sautéed mushrooms, datterini tomatoes,
Parmigiano, arugula ... **32**

SAUCES

Port Wine Jus
demi-glace refined with
12-year-old port ... **6**

Sauce Béarnaise
classic French butter sauce
with tarragon and chervil ... **6**

Truffle Sauce
crème double, champagne,
white truffle butter ... **10**

SIDES

Mashed potatoes
from locally sourced potatoes,
beurre noisette ... **8**
with fresh truffle ... **18**

French fries ... **8**
with truffle ... **18**

Parmesan garlic fries ... **9**

Blue cheese gratin
caramelised nuts ... **9**

Riviera side salad ... **8**

Verdura Mista
roasted vegetables, pine nuts, pesto ... **15**

Roasted cauliflower
tahini dressing, parsley, pomegranate ... **12**

Creamed spinach
brown butter ... **9** · with truffle ... **19**

NACHSPEISEN

Riviera Cheesecake
strawberries, strawberry coulis, Madagascar
organic vanilla ice cream, gold leaf
for 1 P ... 17 · for 2-3 P ... 32

Rocca Riviera Tiramisù
homemade coffee liqueur cream ... **13**

Fondant au Chocolat
kumquat ragout, orange blossom ice cream,
pistachio ... **16**

Coup danmark
homemade Tahitian vanilla ice cream
with warm Valrhona chocolate sauce ... **15.5**

Three handcrafted pralines
from our chocolaterie ... **8.5**

For our homemade bread, grissini,
organic olive oil and seasoned salts,
we charge €2.5 per person.

Upon request, we are pleased to provide
a menu indicating all allergens.
All prices are in euros and include
the currently applicable statutory VAT (currently 19%).