

THE LOUNGE AT *Riviera*

SMALL BITES TO START

Huîtres au Naturel (3 pieces) 18

Fine de Claire Oyster

Shallot Vinegar & Black Pepper

Jambon de Kintoa AOP (100g) 28

Basque Country "Pie Noir" Porc Ham 22MO

Toasted Sourdough Bread

Datterino Tomato Jam

Grass-Fed Lamb Croquetas 18

Slow-Braised Lamb Shoulder

Piquillo Gel

Riviera French Fries 12

Parmesan Cheese | Espelette Pepper

Rosemary | Traditional Rouille



**CHEF RÉMY'S
PÂTE EN CROÛTE**

CHEFS' SHARING SELECTIONS

SERVED WITH DAILY BAKED BREAD & SALAD*

Chef Rémy's Pâte en Croûte* 28

Veal | Pork | Chicken & Foie Gras Pie

Black Truffle & Pickles

Foie Gras Terrine* 28

Mulled Wine Pear Chutney

Duck Rillettes* 18

Pickled Vegetables | Dijon Mustard

Big Green Salmon Salad 18

Citrus-Cured Salmon | Rosemary Croutons

Matured Cheese* 38

A selection of 3 cheeses (60g each)

Served with House-Made Chutney



**COLD CUTS
& CHEESE
PLATTER**

SHARING PLATTERS

Cold Cuts & Cheese Platter 88

Pâté en Croûte | Duck Rillettes

Foie Gras | Jambon de Kintoa

Matured Cheese

(Served with Chutney & Daily Baked Bread)

Riviera Platter 88

Fine de Claire Oysters (Half Dozen)

Smoked Cod Roe Tarama | Potato Blinis

Dorade Royal Tartar & Ginger Dressing

Beetroot-Cured Scottish Salmon



**RIVIERA
PLATTER**

THE LOUNGE

AT

Riviera

OUR MEDITERRANEAN SELECTION

Hummus 18

Chickpeas | Tahini | Extra Virgin Olive Oil
Pomegranate | Moroccan Batbout Bread

Tarama 26

Smoked Cod Roe | Extra Virgin Olive Oil
Potato Blinis | Amalfi Lemon | Chives

Additional Toppings (5g per serving):

Smoked Caviar / Salmon Roe +8

Kaluga Queen Oscietra Caviar +24

Moroccan Briouates 18

Pastilla Dough | Ricotta Di Pecora
Spinach | Onion Tfaya | Arrabbiata Sauce

Black Angus Beef Kefta 28

Hand-Formed Boulettes of Minced Black Angus
Strip Loin | Grilled | House-Made Harissa Sauce



BRIOUATES

**HUMMUS WITH
BATBOUT BREAD**



TARAMA



BREAD

Toasted Rosemary Sourdough 6

Country Loaf 6

Moroccan Batbout 6

TAJINES MAKFOUL



MAINS FOR SHARING

Tajines Makfoul 48/78

For 2 persons/4 persons

Slow-Cooked Grass-Fed Lamb Shank
Silky Lamb Jus-coated Barley with Almonds

Greek Dorade Royale 58

en Papillote

For 2 persons

Mediterranean Chermoula
Taggiasca Olives | Chilli
Preserved Lemon & Ratte Potato

Berkshire Pork Spare Ribs 48

For 2 persons

Smoke and Turmeric Dry Rub
Slow-Roasted Half-Rack | Home Fries



**GREEK DORADE
ROYALE
EN PAPILOTTE**



**BERKSHIRE PORK
SPARE RIBS**

THE LOUNGE AT *Riviera*

SWEETS

Mon Choux

18

Choux Puff | Glenfiddich 15YO Whisky
Salted Caramel Ice Cream
Cubebe Pepper Dark Chocolate Sauce

Piña Colada Cheesecake

18

Light Coconut Mousse
Vanilla Crunchy Sablé Dough
Fresh Chamomile-Infused Pineapple



MON CHOUX



**PIÑA COLADA
CHEESECAKE**