Riving Rostaugast Many

Starter of your choice

Gamberoni, green apple and citrus 19 19 19 19



Gamberoni carpaccio, green apple leaves and celery, citrus vinaiarette

Vitello tonnato



Veal cushion, soft-boiled quail eggs, Bronte pistachios, sabayon tonnato

Main course of your choice

Catch of the day A



Inspired by the traditional bouillabaisse: catch of the day slowly cooked in a fragrant saffron and rock fish soup

Charolais Beef Fillet



Smoked butternut purée, butternut disk with timut pepper, roasted chestnut and meat jus

Choose

Fresh local cheese with olive oil

Dessert of your choice

Lemon sorbet and toasted meringue, flambéed with Limoncello

Crispy mille-feuille with crushed Piedmont hazelnuts and light Tahitian vanilla cream









At Restaurant Riviera,

Chef Guillaume Boumati's cuisine follows the rhythm of the seasons and celebrates Mediterranean generosity.

Between land and sea, each creation pays homage to the beauty of the ingredients, the richness of the terroir, and the light that elevates every plate, an ode to the surrounding landscapes. Honest flavors, precise gestures, and effortless elegance: here, the sun, the sea breeze, and wild herbs inspire a vibrant, timeless cuisine where garden meets ocean, and tradition meets creativity.