



RIVAMOUR... A name inspired by our beautiful region:

"Riv" for the rivers like the Garonne and the boats that sail peacefully along them.

"Amour" for our love of this bountiful land and the flavors it graciously provides.

Our cuisine showcases authentic, seasonal dishes crafted with ingredients sourced from the Aquitaine region's terroirs.

Everything is homemade, with special respect given to the work of our local producers.



STARTERS

“PIQUE-ASSIETTE”

Pick, share, savor... and repeat!

Pimientos del Padrón and sea salt

8

Basque-style chipirones with garlic and parsley

10

Foie gras IGP and Landes poultry “pâté en croûte” with pistachios ❤️

11

Grilled razor clams with virgin sauce

9

Perfectly cooked egg, mushroom cream and Ossau-Iraty tuile

10

Morel mushroom ravioli, polenta and light vegetable broth

11

24-month aged Bayonne ham and "Pan con tomate"

14

MAIN COURSES

Ballotine of Landes chicken breast, morel mushrooms
and caramelized carrots

20

Seared scallops with Sauternes, duo of tagliatelle and salsify

24

"Rivamour Burger" – Aquitaine beef, Pyrénées cheese, Abotia chips,
Xipister sauce and homemade fries

19

Roasted butternut squash, Pyrénées cheese, walnut crumble and spelt

17

Tender and crispy pork belly with winter vegetables 

19

TO SHARE

A feast for two, or more if you're feeling generous!

Side dish of your choice: fries, carrot purée, or seasonal vegetables

Aquitaine butcher's cut with béarnaise sauce

69

Catch of the day from our Atlantic coast with virgin sauce

58

CHEESES

Cheesemonger's Plate...

Ossau-Iraty, Bleu Basque, Barisien made with raw milk.

Wine pairing (12 cl) or mocktail (20 cl)


19

DESSERTS

Too good to say no...

Madeleine with Armagnac and prune ice cream

9

Mamie Lydie's Landes pastis, roasted clementines with honey
and pistachio crumbles 

10

"Rivamour Fondant" - Chocolate, pistachio praline, and vanilla ice cream

11

Gourmet Coffee

9

LITTLE CHEFS' MENU

Up to 12 years old

MAIN COURSE / DESSERT

14

Ground beef steak or breaded fish fillet
Fries or tagliatelle / seasonal vegetables or carrot purée

Gourmet hot chocolate "like the grown-ups" or
2 scoops of ice cream (vanilla, strawberry, chocolate)

LUNCH MENU

From Monday to Friday

STARTER / MAIN COURSE / DESSERT - 25

STARTER / MAIN COURSE or MAIN COURSE / DESSERT - 20

MAIN COURSE ONLY- 17

STARTERS

Starter of the day

Starter from the menu*

MAIN COURSES

Dish of the day

Dish from the menu*

DESSERTS

Dessert from the menu

**According to a selection of dishes*

Please inform us of any allergies or intolerances when ordering. A list is available upon request.

Our meats are sourced from the European Union.

Prices are in euros, inclusive of taxes and service.

DINNER MENU

From Monday to Sunday

STARTER / MAIN COURSE / DESSERT

42

STARTERS

Foie gras IGP and Landes poultry "pâté en croûte" with pistachios

Perfectly cooked egg, mushroom cream and Ossau-Iraty tuile

MAIN COURSES

Seared scallops with Sauternes, duo of tagliatelle and salsify

"*Rivamour Burger*" – Aquitaine beef, Pyrénées cheese, Abotia chips, Xipister sauce
and homemade fries

Roasted butternut squash, Pyrénées cheese, walnut crumble and spelt

DESSERTS

"*Rivamour Fondant*" - Chocolate, pistachio praline, and vanilla ice cream

Mamie Lydie's Landes pastis, roasted clementines with honey and pistachio crumbles

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Follow us on social media!
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