

# Rivamour

From Monday to Friday lunchtime, let yourself be tempted by a refined selection of 3 starters, 3 main courses and 3 desserts, carefully prepared by our chef and his team. Our creations evolve according to the produce on the market, highlighting the flavours of the region. Discover local, fresh and seasonal cuisine, where authenticity and deliciousness meet.



## LUNCH MENU

*From Monday to Friday*

STARTER / MAIN COURSE / DESSERT - 25

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT - 20

MAIN COURSE ONLY- 17

## 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

Charcuterie / cheese / or mixed platter

13/ 11/ 15

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.