



***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

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.

## 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, 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)

# 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

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## 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

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## DESSERTS

*"Rivamour Fondant"* – Chocolate, 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!  
Share your moments at Rivamour by using the  
hashtag [#WeLoveRivamour](#).

