





# THE EXPERIENCE



INSPIRED BY THE MANY YEARS ALAIN DUCASSE SPENT VISITING THE VIBRANT FOOD MARKETS IN ITALY AND PROVENCE, RIVEA LONDON OFFERS FRENCH AND ITALIAN CUISINE IN A CHIC, CONVIVIAL AND RELAXED SETTING WITH INFORMAL YET IMPECCABLE SERVICE. RIVEA IS THE OLD GENOVESE WORD FOR RIVIERA.

- The menu incorporates the classic flavours and vivid colours of the Riviera, with a focus on simple creations using the best ingredients.
- **Head Chef Antonio Corsaro** offers an experience encompassing the ‘art de vivre’ of the Riviera with a focus on vegetables, the diversity of their flavours and textures.
- Renowned Italian design practice Antonio Citterio Patricia Viel and Partners has created a light, airy and glamorous room with **sea-blue and white pearlescent** themes that directly reference the Riviera. The adjacent private dining room seats up to 12 guests and provides an intimate space for a bespoke experience.



# THE CHEF

— **Head Chef Antonio Corsaro** spent 5 years working for Alain Ducasse in Paris, ending his time in the French capital as Sous Chef at restaurant Allard. At Rivea London, his cuisine is based on the freshest seasonal produce prepared the simplest way.

— Alongside traditional recipes, he places his **own personal interpretation** on this vibrant, colourful cuisine and inspires his team and guests alike with his innovative ideas and love for French and Italian cuisine.

— **Visiting local markets** to source produce for his menus, Antonio also enjoys the encounter with new suppliers and his passion leads him to seeking out some unique varieties of ingredients.



# FOOD & WINE

— The whole Rivea London menu takes its inspiration from the Riviera.

— A myriad of flavours are presented through a collection of **hot and cold starters** showcasing the best seasonal ingredients, with tasty dishes such as Provençal caponata or stone bass carpaccio with pine nuts.

**Italian charcuteries** and traditional **tigelles or socca** from the Riviera markets also offer an ideal start to a meal followed by some new takes on classic **pasta** dishes. **The main courses** include the signature seared John Dory cooked with courgettes and fresh girolles, and tender braised veal cheek. The Chef also suggests dishes for two such as the Scottish prime ribs with oven-baked potatoes and rosemary. Finally, **Executive Pastry Chef Daniele Maresca's** desserts will appeal to all with indulgent chocolate as well as light and fruity creations.

— The **set lunch** menu includes 2 or 3 courses, tea or coffee, and is available daily and can be enjoyed in under an hour.

— The wine list features small, **artisanal and upcoming** producers alongside iconic **winemakers** with a focus on wines from Provence, Corsica, the south of the Rhône Valley and the French & Italian Rivas. The wines by the glass and carafe are served from different bottle formats including rosé from Provence exclusively by the **Jeroboam**. The list also incorporates fine wines from Bordeaux and Burgundy as well as Italian classics. Bottles of wine start at £25, while wines by the glass from the list range in price from £7 to £18.



# PRIVATE DINING



- Adjacent to the restaurant, Rivea London's private dining room is a suave and intimate space seating up to 12 guests, perfect for a corporate or social gathering and special celebrations. A long oval table and colourful leather chairs sit under delicate chandeliers made of blue glass lotus leaves seemingly floating in the air.
- Head Chef Antonio Corsaro and his team have created bespoke menus providing guests with an opportunity to discover the many flavours of the restaurant.



## — CONTACT

To arrange a reservation in the restaurant or for a private dining enquiry, please book online at [www.rivealondon.com](http://www.rivealondon.com) or contact us

on **+44 (0) 20 7151 1025**

[reservations@rivealondon.com](mailto:reservations@rivealondon.com)



## — OPENING HOURS

MONDAY TO SUNDAY

Breakfast: 7.00am - 12.00pm

Lunch: 12.00pm - 2.30pm

Dinner: 6.30pm - 10.30pm

## — SET LUNCH MENU

£26 - 1 starter & 1 main course / 1 main course & 1 dessert

£32 - 1 starter, 1 main course & 1 dessert  
(includes tea or coffee)

Please note that reservations are taken two calendar months prior to the requested booking date.

Kindly note credit card details are required for 10 guests or more.

[www.rivealondon.com](http://www.rivealondon.com)

