

MENU

ĜUI _ GENIET _ ENJOY

ALL DAY KITCHEN . LOUNGE . BAR

RIVERO SCHOONHOVEN

Welcome to RIVERO! Here, it's all about limitless enjoyment and sharing cozy moments. RIVERO means "river" in Esperanto, the universal language designed to connect people from all over the world. It symbolizes a world without borders, where diversity is celebrated, and mutual understanding is promoted, regardless of origin.

This is embedded in everything we do. The boundless river and Esperanto are our great sources of inspiration. On our menu, you'll find a limitless number of dishes, infused with influences from around the world. We strive to combine this with limitless hospitality so that your visit to RIVERO can be summarized as: Limitless Enjoyment.

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EVENTS

Friday vibes DJ

Every Friday evening, RIVERO is buzzing and lively! The DJs from Taste The Party play from 9 PM to midnight. This is how you kick off the weekend in a more festive way!

*High Tea

Good company, tea, and delicious sweet and savory bites, all in RIVERO style, are the ideal ingredients for a tasty and cozy afternoon. €29.50 p.p.

*High Wine

The High Wine at RIVERO brings wine, food, and coziness together. Enjoy 3 exquisite wines and matching bites. The wines are arranged by flavor intensity, creating a balanced experience. €42.50 p.p.

*Private Fine Dining

Experience RIVERO's Private Fine Dining! In our private dining room, you can enjoy a surprising culinary 6-course dinner with matching wines in an intimate setting. Enjoy an evening full of gastronomic experiences in terms of wine and food. For 4 to 10 people, €95 p.p.

Private dining room

Our conservatory features a separate, enclosed room: the Private Dining Room. This space can be reserved not only for private dining, but also for low-stimulus lunches or dinners, or as a meeting room.

Feel free to ask us about the possibilities.

*You must reserve these events 2 days in advance!

LUNCH

We start our lunch menu with Cor's Croute.

Cor's Croute is a traditional Swiss dish that, at the kind request of Cor – one of the founding fathers of RIVERO – was added to our menu. It's served in a cast-iron pan, with thick slices of bread generously topped with ham and Gruyère cheese. Then it goes in the oven, and finally, two delicious fried eggs are added on top.

And just like in Switzerland, pickled onions and gherkins are a must.

Fi

Cor's Croute® ham Gruyère cheese fried eggs pickled vegeta-	16
bles	
Uitsmijter Stolweitje cheese ham bacon (per topping +3)	ç
Tamago Japanese eggroll toasted burger bun Yuzu mayo	15
crispy bacon	
Scrambled Eggs truffle mushrooms chives	1
Scrambled Eggs smoked salmon salmon roe chives	13
Soup	
Organic cherry tomato with or without meatballs homemade	6,5
soup meatballs sour cream puff pastry stick with aged stolwijker	-,-
cheese	
Soup of the day bread & butter	6,5
Bread	
Cottage cheese tomato cucumber onion iceberg lettuce oregano sarawak pepper crispy egg	14
Smoked salmon japanese mayonnaise little gem lettuce egg pink peppercorns pickled radish	15
Carpaccio Itruffle mayo arugula bacon bits aged stolwijker chee-	14
se	15
Bread warm	
Tuna melt tuna salad cheddar red onion capers ketchup	13
"Sloppy joe" toasted burger bun spicy ground beef pickles &	12
lettuce	
Tomato salsa olive crumble arugula pesto mayonnaise	15
Croquettes on floorbread choice of vegan, cheese or beef	12

Main course salad

Salads are served with bread & salted butter. Extra fries + 3

Dutch goat cheese honey pecan nuts fig & raisins sweet and	16
sour cucumber elderflower dressing	
Caesar chicken thighs romaine lettuce stolweitje cheese ancho-	16
vies garlic dressing bread clouds parmesan	
Extra shrimp +6	

Plates

12 O'clock special floorbread & croquette of your choice	16
Tostada cheese stolweitje salad soup of the day spicy shot	
Fish & chips sour mayo malt vinegar smoked paprika salt	19
Rivero's kapsalon roasted chicken thighs fries young aged	19
cheese raw vegetables garlic sauce chipotle mayo	
Club house steak sandwich ribeye steak bacon truffle mayo	22
fried egg twister fries & ketchup	
Okonomiyaki smoky pulled pork okosauce sesame snow spring	18
onion	
Poké bowl crispy shrimp avocado wakame edamame radish	19
kewpie mayo furikake	

Burgers

Smash old school double sliders pickles tomato smoky bbq	21
sauce lettuce cajun twister fries	
Crispy chicken iceberg lettuce pickles andalouse sauce cheddar	21
"patatje joppie" (fries with dutch-style sauce)	
Vegan pickled spicy red cabbage vegan cheddar bbq sauce pick-	20
les sweet potato fries	

No Waste

Our dishes taste best on an empty stomach with a big appetite. But sometimes our eyes are just a bit too big — and when that happens, we're happy to pack up your leftovers.

Not just because we dislike food waste, but because every dish deserves a second chance.

So take it home... and enjoy it all over again.

#NoFoodWaste #Leftovers #TakeItHome #SecondServing

Fries

Rivero-pommes beurre noisette parmesan chives	7
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Süßkartoffel chilis vegan mayo	7
Cajun twister chipotle-mayo	7
Bali-style spicy sauce of coconut and eanuts rempejek	8

Do you have a food allergy? Let us know!

Our chefs are skilled in handling most allergies and food intolerances.

Information Allergies They see it as a challenge to serve restaurant-worthy dishes under all circumstances.



Glutenfree menu

For gluten allergies, intolerances, and celiac disease, there is a separate menu. Please ask our staff about it.

DINER

Share and Enjoy!

17.00 - 21.00

Craving several beautiful, small dishes for lunch or dinner? Then choose from the following share dishes. Now available from 12:00 PM.

Anything is possible and allowed! Mix and match as you please.

8

#AllDayKitchen #SharedLunch #SharedDining

Starters

Bread and spreads

Cebo iberico (ou g) i iomato Gariic bread	20
Oyster Matsuhisa (per piece) Salmon caviar Cilantro	5
Oyster Classic (per piece) Red wine vinigar Iemon Shallot	4
Goat Cheese Croquettes (5 pieces) Honey mustard	12
Shrimp Croquettes(5 pieces) Cocktail sauce Parsley	12
Chorizo-Croquettes (5 pieces) red Curry mayo Chili-Snow	12
Dishes	
Quesadilla pulled pork cheddar jalapeño tomato salsa	13
(Vegetarian? Of course!)	7
Loaded nachos Ispicy ground beef avocado sour cream tomato	13
salsa (vegetarian? Of course!)	9
Corn ribs crispy tex-mex style desperado gratiné loomi zest chipotle dip	15
Burrata tomato salsa olive crumble arugula pesto mayo	16
Linguine (pasta) bottarga al limone dutch shrimp toasted breadcrumbs	17
Risotto mushroom & truffle smoked egg yolk parmesan foam	14
(Extra prawns +6)	
Chicken & curry crispy wings spicy curry dip puffed rice pineapple chutney	15
Carrot caramelised yoghurt & lime dukkah shiso	8
Hybrid braised veal cheek & oyster mushrooms crispy baked sauce	17
foyot parsley powder crispy potato bits	
King bolete (mushroom) à la meunière brown butter parsley	14
capers lemon parmesan	
"Local" lobster rolls (3 pieces) dragon mayonnaise	14
Eggplant sweet and sour roasted miso garlic chips sesame	14
Homemade yakitori (5 pieces, 200 g) from the hibachi grill	14
Teriyaki red pepper spring onion	
Pork belly slow cooked piccalilli mayo ketan pedis	14
Beef skewers (5 pieces, 200 g) homemade from the hibachi grill	20
sambal matah	
Cauliflower roasted brown butter savory hazelnut paste chilis	8
Leek from the hibachi grill teriyaki glaze garlic chips	8
Rivero-fries beurre noisette parmesan chives	7
Sweet potato fries chilis vegan mayo	7
Cajun twister fries chipotle-mayo	7
Bali-style fries spicy sauce of coconut and peanuts rempejek	8

RIVERO'S Tasting

Are you a true foodie and love surprises?

Then go for the RIVERO Tasting. Our chefs create a fantastic selection of two sets of five dishes. Not just dishes from the menu, but also new, surprising creations.

Let yourself be surprised and enjoy it a little differently! 60 p.p.

RIVERO'S Classics

What once started as a starter or main course has grown into an alltime favourite. These dishes have earned their place and now proudly carry the title: RIVERO's Classics

Smoked Salmon Tartare Horseradish Foam Wasabi Crunch	
Carpaccio Aged Stolwijker Cheese Bacon Truffle Mayo Chives	14
Arugula	
Organic Tomato Soup with or without Meatballs Homemade Soup	6,5
Meatballs Sour Cream Puff Pastry Stick with Aged Stolwijker Cheese	
Risotto Mushrooms & Truffle Smoked Egg Yolk Parmesan Foam	14
(Extra Shrimp + 5)	
Dry-Aged Beet Cut Vegan Gravy Hazelnuts Herb Salad RIVERO	20
Fries	
Chicken Thigh Crispy Fried Spicy Peanut & Coconut Sauce	23
Marinated Cucumber Garlic Chips RIVERO Fries	
Fries with Rendang Red Curry Mayo Crispy Glass Noodles	22
Lemongrass Powder Fries	

Main course salad

Salads are served with bread & salted butter. Extra fries + 3

Dutch Goat Cheese Honey Pecan Nuts Fig & Raisins Sweet	16
and Sour Cucumber Elderflower Dressing	
Caesar Chicken Thighs Romaine Lettuce Stolweitje Cheese	16
Anchovies Garlic Dressing Bread Clouds Parmesan	
Extra shrimp + 5	

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Burgers

Smash Old School Double Sliders Pickles Tomato Smoky BBQ	21
Sauce Lettuce Cajun Twister Fries	
Crispy chicken Iceberg lettuce pickles andalouse sauce cheddar	21
"patatje Joppie" (fries with Dutch-style sauce)	
Vegan Pickled Spicy Red Cabbage Vegan Cheddar BBQ Sauce	20
Pickles Sweet Potato Fries	

Chefs Choice

Our meat and fish dishes change daily and are inspired by the market offerings. The dry-aged products are available depending on the aging process. We serve these dishes with RIVERO fries.

Daily Fish	day price
Butchers Cut	day price
Dry Aged Specials	day price
Limited Edition	day price

Dry Aged

Dry aging is a process in which meat or fish is aged for several weeks under controlled conditions. During this process, the meat is exposed to controlled humidity, temperature, and air circulation in a special refrigerator. This promotes the enzymatic breakdown of muscle tissue, resulting in an intensified flavor and tender texture. The final product, dry-aged meat, is known for its deeper flavor profile, buttery texture, and unique aromas. Truly something for food lovers and connoisseurs of quality meat.

On the side

Salat Bowl	7
Cauliflower Roasted Brown Butter Savory Hazelnut Paste Chillis	8
Leek From the Hibachi Grill Teriyaki Glaze Garlic Chips	8
	8
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Fries

RIVERO-Pommes Beurre Noisette Parmesan Chives	7
Süßkartoffel Chilis vegan Mayo	7
Cajun Twister Chipotle-Mayo	7
Bali-Style Spicy Sauce of Coconut and Peanuts Rempejek	8

DESSERTS

Scoops: Ice cream scoops of your choice	3 per scoop
Choose from a variety of flavors	
Coffee Brainfreeze caramel ice cream whipped	10
cream cookie crumble	
Coupe Romanoff strawberries vodka & black pep-	14
per strawberry sorbet strawberry foam	
Frozen Yogurt candied Buddha's hand condensed	10
milk & miso crème	
Classic Sorbet Fresh fruit Syrup	10
Soda lemon water Whipped cream	

Also tasty

Sweetbite Sweet treat from Baker Kok Vanilla ice	8
cream Fruit Whipped cream	
Cake Choose from our cake selection in from	4,5
the cake display	

Liquid desserts

Affogato Espresso vanilla ice cream cantuccini	7
(Baileys - Tia Maria - Frangelico - Amaretto +4)	
Espresso Martini (cold)	12
Vodka Kahlúa Espresso	
DOM Benedictine Coffee	9
DOM Benedictine whipped cream	
Irish Coffee	9
Jameson Whiskey whipped cream	
Italian Coffee	9
Amaretto whipped cream	
Spanish Coffee	9
Licor 43 / Tia Maria whipped cream	
French Coffee	9
Grand Marnier / Cointreau wipped cream	
Mexican Coffee	9
Tequila & Kahlúa whipped cream	

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RIVERO bubbles and is always in motion!

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www.riveroschoonhoven.nl