

The logo for Riviero Schoonhoven is centered at the top. It features the word "RIVERO" in a large, white, serif font, with a thin white line curving underneath it. Below this, the word "SCHOONHOVEN" is written in a smaller, white, sans-serif font. The entire logo is contained within a dark grey rectangular box with a thin white border.

RIVERO

SCHOONHOVEN

MENU

ÊUI . GENIET . ENJOY

ALL DAY KITCHEN . LOUNGE . BAR . TERRACE

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.

ĜUI . GENIET . ENJOY

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!

Cheese fondue

On Sundays, we melt the cheeses and you can order RIVERO's cheese fondue. Perfect for cold winter days and wonderful to share with family and friends. €27 p.p. From 2 PM.

*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.

***You must reserve these events 2 days in advance!**

LUNCH

12.00 - 16.00

Our lunch menu is limitless! At RIVERO, lunch is anything but an afterthought. In addition to traditional lunch dishes and plates, you can now choose from the share dishes. So combine as you please and enjoy!

Ei

- Cor's Croute®** | Ham | Gruyère Cheese | Fried Eggs | Pickled Vegetables **16**
- Uitsmijter** | Stolweitje Cheese | Ham | Bacon (per topping +3) **9**
- Tamago** | Japanese Eggroll | Toasted Burger Bun | Yuzu Mayo | Crispy Bacon **15**
- Scrambled Eggs** | Truffle | Mushrooms | Chives **11**
- Scrambled Eggs** | Smoked Salmon | Salmon Roe | Chives **13**

Soup

- Organic Cherry Tomato** | With or Without Meatballs | Homemade Soup Meatballs | Sour Cream | Puff Pastry Stick with Aged Stolwijker Cheese **6**
- Soup of the day** | Bread & butter **6**

Bread

- Hummus** | Marinated Chickpeas | Roasted Eggplant | Broad Beans | Feta Crumble | Lemon & Mint **14**
- Smoked salmon** | Japanese Mayonnaise | Little Gem Lettuce | Egg | Pink Peppercorns | Pickled Radish **15**
- Carpaccio** | Truffle Mayo | Arugula | Bacon Bits | Aged Stolwijker Cheese **14**

Bread warm

- Tuna Melt** | Tuna Salad | Cheddar | Red Onion | Capers | Ketchup **13**
- „Sloppy Joe“** | Toasted Burger Bun | Spicy Ground Beef | Pickles & Lettuce **12**
- Flatbread Burrata** | Truffle Salsa | Chestnut Mushrooms | Arugula **16**
- Croquettes on floorbread** | Choice of **vegan**, Cheese or Beef **12**

Main course salad


Salads are served with bread & salted butter. Extra fries + 2.5

- Dutch Goat Cheese** | Honey | Pecan Nuts | Fig & Raisins | Sweet and Sour Cucumber | Elderflower Dressing **15**
- Caesar** | Chicken Thighs | Romaine Lettuce | Stolweitje Cheese | Anchovies | Garlic Dressing | Bread Clouds | Parmesan **15**
Extra shrimp + 5

Plates

12 o’Clock Special Floorbread & Croquette of Your Choice Tosta- da Cheese Stolweitje Salad Soup of the Day Spicy Shot	16
Fish & Chips Sour Mayo Malt Vinegar Smoked Paprika Salt	19
Rivero’s Kapsalon Roasted Chicken Thighs Fries Young Aged Cheese Raw Vegetables Garlic Sauce Chipotle Mayo	19
Club House Steak Sandwich Ribeye Steak Bacon Truffle Mayo Fried Egg Twister Fries & Ketchup	22
Okonomiyaki Smoky Pulled Pork Okosauce Sesame Snow Spring Onion	18

Burgers

Smash Old School Double Sliders Pickles Tomato Smoky BBQ Sauce Lettuce Cajun Twister Fries	21
Vegan Pickled Spicy Red Cabbage Vegan Cheddar BBQ Sauce Pickles Sweet Potato Fries 	20

2 courses Business lunch

The 2-course business lunch consists of a starter and a main course, followed by coffee or tea. The menu is created daily by our chefs.

For extra privacy, it is possible to reserve the private dining room.

27,5 p.p.

Information Allergies

Do you have a food allergy? Let us know! Our chefs are skilled in handling most allergies and food intolerances. 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.

Share and Enjoy!

12.00 - 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.

#AllDayKitchen #SharedLunch #SharedDining

Gerichte

Brot & Aufstriche	8
Cebo Iberico (80 g) Tomato Garlic Bread	20
Oyster Matsuhisa (per piece) Salmon caviar Cilantro	5
Oyster Classic (per piece) Red wine vinegar lemon 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
Quesadilla Pulled Pork Cheddar Jalapeño Tomato salsa	13
(Vegetarian? Of course!)	7
Loaded Nachos Spicy Ground Beef Avocado Sour Cream Tomato Salsa (Vegetarian? Of course!)	13
Polenta Crispy Pulled Pork Smoked Hollandaise Bacon Salt Fava Bean Crunch	16
Flatbread Burrata Truffle Salsa Chestnut Mushrooms Arugula	16
Tempura Shrimps (5 pieces) Spicy Mascarpone Chorizo Chips	15
Crispy Kataifi Sweet Potato & Goat Cheese Mousse Black Pepper & Pickled Lemon Date Compote Rose Water	15
Thunfisch Tataki Jus of Dried Bonito and Lime Wasabi Crunch Spicy Carrot Salad	19
Brie Crispy Apple Sauce Savory Hazelnut Paste Pickled Green Apple & Nashi Pear	15
„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 Teriyaki Red Pepper Spring Onion	14
Pork belly Slow Cooked Piccalilli Mayo Ketan Pedis	12
Beef Skewers (5 pieces, 200 g) Homemade From the Hibachi Grill Sambal Matah	20
Cauliflower Roasted Brown Butter Savory Hazelnut Paste Chilis	8
Leek From the Hibachi Grill Teriyaki Glaze Garlic Chips	8
Korean Smashed Spicy Cucumber 	5
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

DINER

17.00 - 21.00

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

- Smoked Salmon** | Tartare | Horseradish Foam | Wasabi Crunch **15**
- Carpaccio** | Aged Stolwijker Cheese | Bacon | Truffle Mayo | Chives | Arugula **14**
- Organic Tomato Soup** with or without Meatballs | Homemade Soup **6**
- Meatballs | Sour Cream | Puff Pastry Stick with Aged Stolwijker Cheese
- Risotto** | Mushrooms & Truffle | Smoked Egg Yolk | Parmesan Foam (Extra Shrimp + 5) **14**
- 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 + 2.5

- Dutch Goat Cheese** | Honey | Pecan Nuts | Fig & Raisins | Sweet and Sour Cucumber | Elderflower Dressing **15**
- Caesar** | Chicken Thighs | Romaine Lettuce | Stolweitje Cheese | **15**
- Anchovies | Garlic Dressing | Bread Clouds | Parmesan
- Extra shrimp + 5

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Burgers

- Smash Old School Double Sliders** | Pickles | Tomato | Smoky BBQ Sauce | Lettuce | Cajun Twister Fries **21**
- Vegan** | Pickled Spicy Red Cabbage | Vegan Cheddar | BBQ Sauce | Pickles | Sweet Potato Fries **20** 

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**

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** 
- Korean Smashed Spicy Cucumber** **5** 

Fries

- RIVERO-Pommes** | Beurre Noisette | Parmesan | Chives **7**
- Süßkartoffel** | Chillis | 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	2,5 per scoop
Choose from a variety of flavors	
RIVERO'S Apple Crumble Pie from the oven (15 Min.) Salted caramel Vanilla ice cream	12
Stroopwafel Mousse Caramel Stroopwafel Crunch Lemon Curd	10
Dame Blanche Vanilla ice cream Warm chocolate sauce	12
Classic Sorbet Fresh fruit Syrup Soda lemon water Whipped cream	9

Also tasty

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

Coffee+

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

Follow us

@rivero_schoonhoven



RIVERO bubbles and is always in motion. Become a member and be the first to know about What's Cooking at RIVERO and enjoy great member extras. Sign up via the QR code.

www.riveroschoonhoven.nl