

riva

Fish^{INC.}



riva | Fish^{INC.}
Seestrasse 457
8038 Zürich | Switzerland
Phone: +41 (0)44 487 14 14
www.theriva.ch (from 10.03.2008)

Opening at the end of March 2008

110 indoor seating
100 outdoor seating

Opening hours

Monday to Friday	11:30 – 14:30 18:00 – 23:30
Saturday	18:00 – 23:30
Sunday (Brunch)	11:00 – 14:30 18:00 – 22:00

<u>Personnel</u>	25
<u>Head chef</u>	Claude Trefzer
<u>Seafood</u>	Bianchi AG
<u>Investors</u>	FIVE AG
<u>Company</u>	Lago Gastro AG
<u>Interior design</u>	FIVE AG

Design and Communication
seitenweise · www.seitenweise.com

Gastronomic concept
FIVE AG · www.fiveag.ch

Contact

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See!

The «riva» is setting new standards in style and seafood.

As a teenager, Claude Trefzer fell in love with maritime cuisine. Today, he is still young, but he is the head chef who has been long-heralded by Gault-Millau and Trefzer is still passionate about fish and seafood. „Seafood requires extraordinary care, a perfect touch and precise coordination of the accompanying components“, says the head chef of the new «riva» which is currently the most ambitious fish and seafood restaurant on the banks of Lake Zurich.

The FIVE AG operating company has also proven to have the perfect touch with regard to the interior design. The «riva» offers guests a spectacular new room layout. The only thing that still calls the former «Blu» restaurant to mind is the phenomenal view of the lake.

Fishing for a ‚sophisticated‘ audience.

The interplay of warmly-shimmering parquet floors, transparent room elements and the outstanding lighting concept will make guests positively zealous about element of water. The „riva“ will become a maritime oasis featuring a large saltwater aquarium and its undulating water lilies and corals.

In the summer, the leisurely life also takes place on the large lake terrace which is only gently separated from the main dining room by glass elements that extend from the floor to the ceiling. Head chef, Trefzer, and his team are awaiting you here with freshly grilled fish. The menu at the «riva» is Mediterranean and also features a fine selection of meat and pasta dishes. In addition: Trefzer’s team is consulted and catered by the renowned Bianchi seafood company. The ambitious wine list on which you will find exclusively European wines renders homage to the maritime menu. The «riva» caters to the preferences of red wine aficionados as well as those who would simply like to enjoy a sundowner.

The «riva» will become the flag ship for an equally sophisticated as well as relaxed lifestyle – sensuous and elegant, classic and modern. A symbiosis of extravagant lifestyle, a place for good-humoured, spontaneous guests, for fish fanatics and lake enthusiasts who are looking for the extraordinary on the shores. For very exclusive events, the «riva» also features the top floor with a sensational view of the lake and room for up to 50 guests.

Fine casual dining.

FIVE AG is Zurich’s most progressive restaurant development company for fine casual dining. The concept for a good restaurant is: cuisine, location, service, atmosphere, design and loving implementation. Using this winning recipe since October 2004, the gastronomic company, who are also the managing owners, have created their unique restaurants such as «Ti fondata» Stapferstube, the designer showpiece «RÜSTEREI» or the «REBE» restaurant in Herrliberg awarded 15 Gault Millau. FIVE AG operates the «Rive Gauche» restaurant in co-operation with the Hotel Baur au Lac and consults among others the exclusive «Club zum Rennweg» or the «Giesserei Oerlikon». In March 2008, the vegetarian restaurant «DER veg» will open in Sihlcity as well as the lake restaurant «riva» in Wollishofen. The five partners and owners of the FIVE AG - Dr. Wolf Wagschal, Dr. Thomas Wolfensberger, Marco Garzetti, Manuel Ebner and Thomas Sterchi have committed themselves to the motto «We Create Lifetime Guests».