

Riviera

FUGA

Italian-Japanese fusion cuisine

Lunch MENU

Daily suggestion provided by the Riviera Fuga crew

Available from Monday to Friday, excluding weekends and public holidays

**Starter, Main course or Main course, Dessert
29 euros**

**Starter, Main course, Dessert
35 euros**

TAPAS

Stuzzichini

Zucchini carpaccio, bread kernels,
stracciatella · 15€

*Thinly sliced zucchini marinated in sudachi
vinaigrette, served with creamy stracciatella.*

Deep-fried smoked mozzarella di bufala,
black sesame, spicy sauce, 4 pieces · 12€

The unmissable mozzarella croquettes.

Crispy calamari · 20€

*Crispy calamari served with lemon miso mayonnaise,
wasabi sesame, and fried vegetables.*

Beef tartare cannoli, shiitake,
umekosho. 9€

*Our signature: hand-cut beef tartare, seasoned with
Japanese plum paste and chilli*

Fried chicken karaage, garlic-honey
mayonnaise, yellow lemon · 18€

*Japanese-style fried chicken, white cabbage and lemon
zest*

Fresh fries, furikake, miso-lemon
mayonnaise · 9.5€

STARTERS

Antipasti

Oysters no. 3 of Oléron, ponzu juice,
cucumber and olive oil · 12€

*Plump oysters elevated by the brightness of ponzu
and the freshness of cucumber.*

Fish sashimi, ponzu olive oil, yuzu gel
and cucumber · 19€

*A briny and tangy pairing, the delicacy of the fillet
and the boldness of the condiments.*

Sea bream crudo, coconut milk and
lime, jalapeños, zebra tomato · 15€

*Sea bream tartare, refreshed with a Japanese
citrus sauce*

Pineapple tomato, ricotta, strawberry
and tomato dressing · 17€

*The authentic taste of heirloom varieties,
twisted with earthy woodland notes and the
sweetness of the Riviera.*

Japanese eggplant confit with soy,
peanut sauce, tahini, furikake, and
yuzu gel · 14€

*A soy-glazed vegetable heart, wrapped in a
sesame-scented cream and finished with a
delicate crunch of toasted cereals.*

PASTAS & RISOTTO Primi

Udon with carbonara and guanciale,
katsuobushi · 22€

*The tenderness of Japanese noodles meets the crunch
of Italian charcuterie.*

Artisanal Setaro casarecce with green pesto,
pine nuts, lemon, and dwarf basil · 20€

*A Riviera classic, revisited with the brininess of
nori and the zest of candied lemon.*

Black rice risotto, roasted gambas,
ginger gel, and yuzukosho · 25€

Available in vegetarian version · 23€

*Black rice risotto, roasted gambas, ginger gel and
yuzukosho – a Japanese chilli-citrus paste*

MAIN COURSE Secondi

Roasted pollack, lemon gel, candied
leeks, nori white butter, soufflé
buckwheat seeds, green oil · 25€

The ocean served on a plate

Label Rouge farm poultry, Japanese
curry, carrot, red miso chicken juice,
spicy oil · 25€

*A comforting dish that will delight even the most
indecisive*

Grilled octopus, crispy gnocchi, butter
white kimchi · 31€

*Double-cooked octopus for an unrivalled crispness,
served with spicy kimchi. Our signature dish!*

Angus beef carpaccio, fresh fries · 24€

A timeless Italian classic, done right.

TO SHARE

Da condividere

**Burrata 200g, parma ham, bamboo charcoal,
white yuzu-miso dressing · 29€**

A generous burrata, an indulgent must-have – to share...
or not!

**Sea bass 800g, prepared in portfolio,
fresh fries, smoked fish sauce and white
butter kimchi · 75€**

A noble, briny cut lifted by citrus notes – a delicate
plate made for travelling.

**Chateaufeuf beef rib 1.2kg, fresh fries,
pepper sauce · 150€**

The butcher's cut, paired with a bold sauce – a
carnivore's appointment.

DESSERTS

Dolci

Ice creams & Sorbets · 5€

Ask the crew about the flavours

**Iced mochi with coffee, mascarpone, and
cocoa · 12€**

The perfect blend of Italian and Japanese delicacies

French toast, miso caramel, ice cream · 12€

Signature dessert made with miso caramel, a fermented soya
paste used in Japanese cuisine

**Cheese platter with homemade condiments ·
14€**

A selection of 3 cheeses to discover

**Lemon and yuzu tart, Italian meringue and
crumble · 12€**

A light, botanical treat where zesty citrus meets the
coolness of shiso

Intense gianduja eclair · 32€
To share for 3/4 people

Our iconic dessert for a moment of pure indulgence !

Il vero caffè gourmand · 12€

Swap your coffee for our signature dessert cocktail · 17€
Selection of 3 delicacies

MENU Child

Pasta Pomodoro

or

Fish and Chips

Dark chocolate and hazelnut cookie

20 euros

FUSION KITCHEN

Our Italian-Japanese fusion menu has been designed to take you on a journey. Discover a unique cuisine in Paris that revisits Italian specialities with Japanese seasonings. Our team will be happy to guide you through a relaxing culinary journey, without leaving Paris!



FUGA

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Riviera

FUGA



FUGA

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Carte des boissons

Prix Nets TTC en euros, service compris

Net prices in euros including VAT

Service is included

COCKTAILS

Classiques

Mule's 20cl <i>Moscow - London - Jamaïcan</i>	14
Spritz 18cl <i>Apérol - Hugo - Campari - Lillet Blanc - Lillet Rosé - Italicus</i>	15
Espresso Martini 12cl <i>Vodka, liqueur de café, espresso, vanille</i>	15
Cosmopolitan 12cl <i>Vodka, Cointreau, jus de cranberry, citron</i>	15
Margarita 12cl <i>Tequila, Cointreau, citron</i>	15
Sour 12cl <i>Whisky - Amaretto - Pisco citron, blanc d'oeuf, sucre</i>	15
Old Fashioned 7cl <i>Bourbon, bitter, sucre</i>	16
Negroni 9cl <i>Gin, Campari, vermouth rouge</i>	16
Paloma 15cl <i>Tequila, pamplemousse, citron vert, sucre, eau gazeuse</i>	16
Pornstar Martini 12cl <i>Vodka, jus, liqueur & purée de passion, sirop de vanille, citron, champagne</i>	18
Bellini 15cl <i>Champagne, crème & purée de pêche</i>	19

BOISSONS

CHAUDES

Cafés

TANAT • CAFÉ DE SPÉCIALITÉ

Espresso	3.5
Ristretto	3.5
Allongé	3.5
Américano	3.5
Noisette	4
Double Espresso	5
Cappuccino	7
Latte	7
Café frappé	7
Latte frappé	8



Thés & autres

THÉS DAMMANN FRÈRES

Thé Vert	6.5
Thé Vert Jasmin	6.5
Thé Vert Menthe	6.5
Earl Grey	6.5
English Breakfast	6.5
Thé Noir 4 Fruits Rouges	6.5
Infusion Verveine	6.5
Infusion Camomille	6.5
Rooibos Citrus (sans théine)	6.5
Chocolat chaud	7

BOISSONS FRAICHES

Sodas

Fanta 25cl	5.5
Sprite 25cl	5.5
Fuze tea 25cl	5.5
Limonade maison yuzu 25cl	7
Thé glacé maison 25cl	5.5
Diabolo 25cl Sirop Monin	5.5
Perrier 33cl	6
Coca-Cola, Zero 33cl	6.5

Sodas Maisons

Notre gamme de softs faits maison en collaboration avec la marque Necense qui utilise des produits 100% bios, naturels et français.

Enervé 20cl <i>Maca guanaja, gingembre, caféine</i>	6,5
Canopée 20cl <i>Menthe verte, menthe poivrée et bourgeons de pin</i>	6,5

Eaux

Eau Plate 75cl	3
Eau Gazeuse 75cl	3.5

Jus de fruits

ALAIN MILLIAT 100% FRANÇAIS <i>orange, pomme, nectar poire williams, pêche jaune, tomate</i>	7.5
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COCKTAILS

Créations

Don Yuzu 25cl <i>Téquila Don Julio, purée de yuzu, citron vert, verveine-menthe, eau pétillante</i>	16
French Riviera 12cl <i>Cognac Hennessy, chartreuse jaune, citron vert, sirop jasmin</i>	18
Hanami 12cl <i>Gin Roku, limoncello, jus de poire Alain Milliat, sirop d'hibiscus</i>	15
Kaito 12cl <i>Nikka gin, Amaro Montenegro, ananas, citron vert, purée de yuzu, blanc d'oeuf</i>	17
Tokyo Fizz 15cl <i>Vodka shiso, umeshu, citron vert, sirop bergamotte, tonic</i>	14
Che bello 15cl <i>Rhum, liqueur 43, citron vert, passion et framboise</i>	14



MOCKTAIL

Virgin Spritz 20cl	10
L'élixir du sage <i>SANS ALC00L - en fonction de votre humeur</i>	11

VINS AU VERRE

Blancs

12c1

IGP Pays d'Oc 8
"Le Blanc" by Fuga Family - 2024*

Vermentino Cagliari 9
Superiore Giba - 2024

IGT Puglia 10.5
"Bombino Bianco" Tenuta Demaio - 2023

Chablis 13.5
Domaine Grossot - 2023*

Rouges

12c1

VDF 8
"Le Rouge" By Fuga - 2024*

Corse Figari 9.5
"Petit Clos Rouge" Clos Canarelli - 2023*

IGT Puglia 11
"Nero Di Troia" Tenuta Demaio - 2023

Dolcetto d'Alba 12
Azienda Aldo Vajra - 2023

Rosés

12c1

Côtes de Provence 8
"Le Rosé" by Fuga Family - 2024

Côtes de Provence 11
Château la Mascaronne - 2024*

SPIRITUEUX

Cognac

4c1

Hennessy VS 16
France

Martell VSOP 20
France

Digestifs

4c1

Baileys 8
Irlande

Get 27 10
France

Limoncello 10
Italie

Amaretto Disaronno 10
Italie

Grappa 10
Italie

Génépi Pères Chartreux 12
France

Bas Armagnac Laubade VSOP 14
France

Chartreuse Jaune 14
France

Chartreuse Verte 15
France

SPIRITUEUX

Gin

4cl

Bombay Sapphire 13
Angleterre

Citadelle 14
France

G'Vine Floraison 15
France

Hendrick's 16
Ecosse

Malfy 16
Italie

Roku 16
Japon

Gin Mare 18
Italie

Monkey 47 21
Allemagne

Supplément tonic +2

Vodka

4cl

Le Philtre 14
France

Belvedere 16
Pologne

Grey Goose 16
France

Tequila

4cl

Don Julio Blanco 13
Mexique

Volcan Blanco 14
Mexique

Patron Silver 16
Mexique

Patron Reposado 20
Mexique

BULLES

Champagne

12cl

Champagne Drappier Brut 16
"Carte d'Or"

Champagne Drappier Brut 19
"Nature rosé"

Champagne Bollinger Brut 23
"Special Cuvée"



KIR

12cl

Kir Vin blanc 11
Mûre, Cassis, Pêche, Framboise

Kir royal Champagne 17
Mûre, Cassis, Pêche, Framboise

SAKÉ

7cl

Sukūpu Takeno 8
Junmai

Yuji 10
Junmai

BIERES

Bières pressions

Asahi Blonde japonaise - 5,2°

25 cl · 6.5

50 cl · 11

Lager East Paris Blonde parisienne - 4,9°

25 cl · 6

50 cl · 11

L'Arme Blanche Blanche parisienne - 4,5°

25 cl · 6

50 cl · 11

Barge du Canal IPA parisienne - 6°

25 cl · 7

50 cl · 12



Bières bouteilles

Corona 4.5°

33 cl · 9

1664 Sans alcool - 0°

33 cl · 8

SPIRITUEUX

Apéritifs

Ricard 6

France - 2cl

Martini Blanco - Rosso 10

Italie - 7cl

Whisky

4cl

Bourbon Four Roses 13

États-Unis

Suntory Toki 15

Japon

Monkey Shoulder 16

Écossais

Jack Daniels Single Barrel 18

États-Unis

Rozelieures Tourbé 18

France

Nikka from the Barrel 19

Japon

Rhum

4cl

Diplomatico Reserve 16

Venezuela

Havana 7 ans 16

Cuba

Bumbu Original 18

Barbade

Santa Teresa 20

Venezuela

3 Rivières VSOP 20

Martinique

Zacapa 23 ans 22

Guatemala