Riviera

FUGA

Italian-Japanese fusion cuisine
Net prices in euros including VAT, services included
The list of allergens present in our dishes
is available upon request.

FUGA

Discover our other addresses

@laia_restaurant · @francette_restaurant
@riviera_fuga · @brasserie_fougue

Allergens

FUSION CUISINE

Our Italian-Japanese fusion menu has been designed to take you on a journey through every dish. We draw inspiration from the richness of these two traditions to create a singular cuisine, shaped by the techniques of French gastronomy.

From Italy to Japan, our finest port of call is the one we share with you, in Paris.

The Riviera Fuga crew welcomes you aboard!

TAPAS
Stuzzichini

Beef tartare cannoli · 10

Hand-cut beef tartare and black mushrooms, ume-kosho condiment, served in a crispy gyoza wrapper

Fresh fries · 9.5

Golden fresh fries seasoned with furikake, miso mayonnaise and lemon

Riviera hummus · 11

Red miso hummus, brown butter with candied lemon and roasted hazelnut pieces

Saffron arancini · 12

Golden saffron risotto croquettes, melting scamorza heart and confit tomato caviar

Chicken karaage · 14

Tender and crispy chicken bites, gochujang mayonnaise

Burrata and Italian ham · 32

Ideal for sharing: a duo of creamy 200g burrata and cured Italian ham, the indulgence of Italy's fine produce

STARTERS
Antipasti

Confit leeks · 11

Confit leeks with yuzu vinaigrette, ponzu gel and furikake, garnished with an aromatic herb salad

Soft-boiled egg · 12

Crispy soft-boiled egg revealing a runny heart, served with a velvety shiitake cream

Oléron oysters · 12

Plump Oléron oysters with finely diced celery, smoked chili oil and ponzu gel, a unique recipe!
3 pieces

Vitello tonnato · 17

Thinly sliced pink veal and tuna carpaccio, tonnata sauce and yuzu-kosho condiment, fried capers and green oil

Bluefin tuna · 15

Sliced raw bluefin tuna, smoked pear purée and young green wheat

Scallops tartare · 19

Scallops tartare with a tangy citrus vinaigrette

MAINS
Primi

Udon cacio e pepe · 19

Japanese noodles in a creamy pecorino and black pepper sauce, parmesan crumble
Add crispy guanciale for €3

Herbs risotto · 23

Creamy risotto with herbs and grilled mushrooms, confit egg yolk and puffed rice: a generous, balanced plate

Prawns and broccoli · 24

Plancha-grilled prawns and toasted broccoli, also served as a velvety purée. Delicately spicy sweet chili bisque and crispy rice

MAINS
Secondi

Confit pork belly · 26

Pork belly confit in teriyaki and glazed with lemongrass, smashed potatoes and Asian condiments

Bang bang chicken · 27

Slow cooked chicken thigh, peanut and smoked chili bang bang sauce, leek fondue and fresh coriander

Riviera octopus · 31

Zaatar-breaded octopus, tender inside and crispy outside, smoked potato purée, kimchi and rich octopus jus

Rib of beef to share · 130

The pleasure of sharing a french 1.2 kg rib of beef. Served with a japanese-style sauce vierge, accompanied by crispy fries and grilled Little Gem lettuce, as much as you like

Tagliatelle with lobster to share · 90

Fresh, homemade tagliatelle, enhanced by lobster topped with a champagne beurre blanc. A refined dish, best enjoyed with a glass of Bollinger champagne

DESSERTS
Dolci

Cannolo · 10

Crispy cannolo filled with candied orange ricotta and pistachio praline

Choco-misu · 12

Our frozen, chocolatey version of tiramisu, a great Italian classic!

Dolci & Caffè · 12

The Italian-style gourmet coffee: our crew will be delighted to present the sweet treats of the moment
Replace your coffee with a dessert cocktail · €17

Pavlova · 12

Soft french meringue, white chocolate and matcha ganache, and satsuma sorbet

Tokyo-Brest
Solo · 13 | To share, 4 people · 39

Choux pastry filled with white chocolate and vanilla ganache and hazelnut praline, chouchou and hojicha cream

Formaggi · 14

Selection of 3 cheeses to discover, served with house-made condiments

MENU
Discovery

Menu available for dinner, and for lunch on weekends
Whole table only

5-course menu · 75

Vegetarian version at 65
Riviera Fuga's menu in all its splendour! Let the chef guide you through a unique culinary journey

Food and wine pairing · 35

For a complete experience, the three glasses of wine selected to pair with the menu

MENU
Lunch

A single menu told by the crew of Riviera Fuga, available Monday to Friday, excluding weekends and public holidays

Starter and main course, or main course and dessert · 29

Starter, main course and dessert · 35

KIDS' MENU
I Bambini

Pasta with tomato sauce, basil and parmesan

or

Chicken and french fries

Chocolate cookie

20

Riviera

FUGA

FUGA

Découvrez nos autres adresses

@laia_restaurant · @francette_restaurant
@brasserie_fougue

Allergènes

Carte des boissons

Prix Nets TTC en euros, service compris
Net prices in euros including VAT
Service is included

COCKTAILS
Classiques

Mule's 20cl — 14
Moscow - London - Jamaïcan - Mexican

Spritz 18cl — 15
Apérol - Limoncello Mamma Mia - Hugo - Campari - Lillet Blanc - Lillet Rosé - Italicus

Espresso Martini 12cl — 15
Vodka, liqueur de café, espresso, vanille

Cosmopolitan 12cl — 15
Vodka, Cointreau, jus de cranberry, citron vert

Margarita 12cl — 15
Tequila, Cointreau, citron vert

Sour 12cl — 15
Whisky - Amaretto Adriatico - Pisco citron vert, blanc d'oeuf, sucre

Old Fashioned 7cl — 16
Bourbon, bitter, sucre

Negroni 9cl — 16
Gin, Campari, vermouth rouge

Paloma 15cl — 16
Tequila, pamplemousse, citron vert, sucre, eau gazeuse

Pornstar Martini 12cl — 16
Vodka, liqueur & purée de passion, citron vert, vanille, prosecco

Last Word 12cl — 18
Gin, liqueur Marasquin, citron vert, Chartreuse verte

Bellini 15cl — 19
Champagne, crème & purée de pêche

BOISSONS CHAUDES

Cafés

TANAT · CAFÉ DE SPÉCIALITÉ

Espresso - Ristretto — 3.5

Allongé - Américano — 3.5

Noisette — 4

Double Espresso — 5

Cappuccino — 7

Latte — 7

Café frappé — 7

Latte frappé — 8

Chocolats chauds

À L'ITALIENNE FAITS MAISON

Cioccolata — 9
Lait d'avoine infusé à la vanille et cannelle, noix de muscade

Chocolat au sésame noir — 9
Lait infusé à la vanille, chocolat blanc, sésame noir

Thés & autres

THÉS DAMMANN FRÈRES

Thé vert — 6.5
Nature - jasmin - menthe

Thé Noir — 6.5
Earl Grey - 4 fruits rouges

Infusion — 6.5
verveine & menthe - camomille - rooibos citrus (sans théine)

BOISSONS FRAICHES

Homemade

Thé glacé maison 20cl — 7
Thé Hojicha, purée de pêche blanche, citron vert

Limonade maison yuzu 20cl — 7
Verveine-menthe, purée de yuzu, citron vert, eau pétillante

Enervé 20cl — 6,5
Maca guanaja, gingembre, caféine

Canopée 20cl — 6,5
Menthe verte, menthe poivrée et bourgeons de pin

Jus de fruits

ALAIN MILLIAT 100% FRANÇAIS 20cl — 7.5

orange - pomme - tomate - nectar de poire williams - nectar de pêche jaune

Sodas

Coca-Cola, Zero, Cherry 33cl — 6,5
Sprite, Fanta, Fuze Tea 25cl — 6
Perrier 33cl — 6
Diabolo 25cl Sirop Monin — 6
Tonic 20cl — 5,5

Eaux

CASTALIE, MICROFILTRÉE

Eau Plate 75cl — 3
Eau Gazeuse 75cl — 3.5

COCKTAILS

Adriatico

Hana Rossa 18cl — 15
Amaretto Adriatico, rhum, sirop d'hibiscus, citron vert, cranberry

Kasumi 9cl — 18
Amaretto Adriatico, Nikka from the barrel, verjus, thé lapsang souchong

Signatures

Nuvola 12cl — 16
Vodka au shiso, liqueur de melon, purée de yuzu, pamplemousse, blanc d'oeuf

Seta 9cl — 17
Gin Roku, Italicus, saké, ume kosho, citron vert, yuzu

Hanabi 14cl — 21
Gin Malfy, liqueur de cerise, citron vert, sirop de thé aux fruits rouges, champagne

Yuki 12cl — 15
Saké, limoncello, yuzu et crème flora

MOCKTAILS

Signatures

Tramonto 12cl — 12
Nectar de pêche, cranberry, vanille, thé fumé

Hikari 12cl — 12
Djin sans alcool, verjus, pomme, ananas, gingembre frais

Les Virgins 18cl — 11
Spritz - Pornstar - Piña Colada - Mojito - Amaretto Sour Adriatico

L'élixir du sage — 11
SANS ALCOOL - sur mesure et en fonction de votre envie du moment

VINS AU VERRE

Blancs — 12cl

IGP Pays d'Oc — 8
"Le Blanc" Fuga - 2025*

Vermentino Cagliari — 9,5
Superiore Giba - 2024

IGT Puglia — 10
"Bombino Bianco" Tenuta Demaio - 2024*

Pouilly-Fumé — 13,5
"Léon" Jonathan Pabiot - 2024*

Rouges — 12cl

VDF — 8
"Le Rouge" Fuga - 2024*

Côtes du Rhône — 9
"Réserve" Famille Perrin - 2023

Chianti — 12
Colli Aretini Domaine Paterna- 2023*

Pessac-Léognan — 14
Les Demoiselles de Larrivet Haut-Brion - 2019

Les vins rosés — 12cl

Côtes de Provence — 8
"Le Rosé" Fuga - 2025*

Côtes de Provence — 12
Château la Mascaronne - 2025*

**Agriculture biologique*

SPIRITUEUX

Cognac — 4cl

Hennessy VS — 16
France

Martell VSOP — 20
France

Digestifs — 4cl

Baileys — 8
Irlande

Get 27 — 10
France

Limoncello Mamma Mia — 10
Italie

Amaretto Adriatico — 10
Italie

Grappa — 10
Italie

Génépi Pères Chartreux — 12
France

Bas Armagnac Laubade VSOP — 14
France

Chartreuse Jaune — 14
France

Chartreuse Verte — 16
France

SPIRITUEUX

Gin

	4cl
Bombay Sapphire *Angleterre*	13
Citadelle *France*	14
Nikka *Japon*	14
Hendrick's *Ecosse*	16
Malfy *Italie*	16
Monkey 47 *Allemagne*	23
Supplément tonic	+2

Vodka

	4cl
Nikka *Japon*	13
Belvedere *Pologne*	17
Grey Goose *France*	16

Tequila

	4cl
Don Julio Blanco *Mexique*	14
Don Julio Reposado *Mexique*	15
Patron Silver *Mexique*	18
Patron Reposado *Mexique*	17

SAKÉ

	7cl
Honda Shoten *Genmyo Kanmitsu 10 ans d'âge*	20

BULLES

Champagne

	12cl
Champagne Drappier Brut "Carte d'Or"	16
Champagne Bollinger Brut "Special Cuvée"	23

KIR

	12cl
Kir Vin blanc *Mûre - Cassis - Pêche - Framboise*	11
Kir royal Champagne *Mûre - Cassis - Pêche - Framboise*	17

BIERES

Bières pressions

Asahi Blonde japonaise - 5,2°
25 cl · 6.5
50 cl · 11

FUGA x Brasserie Paname

La Blonde 4,8°
25 cl · 6
50 cl · 11

La Blanche 4,5°
25 cl · 6
50 cl · 11

L'IPA 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 Bulleit 13
États-Unis

Jura 13
Écosse

Suntory Toki 15
Japon

Rozelieures Tourbé 19
France

Nikka from the Barrel 20
Japon

Dalmore King Alexander III 42
Écosse

Rhum

4cl

3 Rivières 13
Martinique

Havana 7 ans 16
Cuba

Diplomatico Reserve 16
Venezuela

Santa Teresa 21
Venezuela

Zacapa 23 ans 23
Guatemala