

RESTAURANT

Ophelia

Menu 2/24

Appetizer

Tacco | Char

Dünnele | crème fraîche | leek | trout

Veal head | potato | Black Forest horseradish

“Vorarlberger Riebel” | quail | Alpine cheese

Bread

Sourdough bread and Constance soul

from the local organic baker

lightly salted French butter

Sweets

Foam kiss of exotic

„Princesses-cookie“

Salted caramel praline

Lake Constance apple-tartelette

Smoked Lake Constance eel

Reichenau garden cucumber, Imperial caviar
and eel soup

Gâteau of duck liver

Duck liver-ice cream, pecannut
and Perigord truffle
complementary (18 €)

Red mullet stuffed with herbs

Tett nang asparagus, pearl barley
hollandaise sauce and medlar

Wild pikeperch

Pointed cabbage, morels
champagne cabbage sauce and caraway seeds

Baked sweetbreads from the region

Black salsify, macadamia, buckwheat
and truffle

Refreshment

Lemon, champagne

Sirloin of Lake Constance cow

Small artichoke, peas, celery
and fermented tomato

Not in the mood for cow?

Upgrade: **Lamb from Franz** (15 €)

Lindau goat's cheese

*Fig, mushrooms, old balsamic vinegar
and rose hip*

Rhubarb

Sour cream, raspberry

Tahiti vanilla and basil

Menu 275 € / Menu without sweetbreads 250 €

The menu may change due to the market offer.