

RESTAURANT

Ophelia

Menu 3/23

Breton sardine pickled

Imperial caviar, smoked crème-fraîche-ice
radish and Reichenau cucumber

complementary

Gâteau of goose liver

goose liver-icecream, grapes, almonds
and bitter salads

18 €

Färöer salmon cooked in butter

poverade, leek
and chive-salmon-broth

Flammed medallion of monkfish

Jerusalem artichoke, miso, squid
and Kasslerfond

Refreshment

Lemon, champagne

Bavarian saddle of venison pickled

potato, brussels sprouts, rowan berry
black truffle and juniper-deer-essence

Breast of pigeon royal

celery roulade, braised eggplant
and pickled pearl onion

Not in the mood for pigeon?

Upgrade: **Australian Wagyu**

15 €

Rose cake

Exotic

Plum

Tahitian vanilla, aged balsamico
and Lake Constance yogurt

Menu 245 €

Appetizer

Beef tartar | Potato | Truffle

Beetroot | Caviar

Tacco | Char

Roast bread | Avocado | King Crab

Amuse-Bouche

Lake Constance Eel | Green Curry | Ratatouille

Sweets

Foam kiss of lemon and spruce sprouts

“Hanuta”

Salted caramel praline

Apple-tartelette

The menu may change due to the market offer.