RESTAURANT

Ophelia

Menu 2/25

Hand-dipped scallop
Reichenau garden cucumber, Imperial caviar
Hazelnut and pearl barley

Gâteau of duck liver
Duck liver ice cream, pear
macadamia and cranberries
complementary (18 €)

Fried red mullet sandwich
Sylt mussel, fermented fennel, saffron
and bouillabaisse foam

Pikeperch
Kohlrabi, peas and zampone

Refreshment
Lemon, champagne

Breast of quail
Buckwheat, fermented black salsify
radicchio and truffle

Sirloin of Lake Constance cow
Celery, morel, tomato, walnut and cherry

Not in the mood for cow
Upgrade: **Breast of Étoufée pigeon** (20 €)

Lindau goat's cheese
Fermented plum, honey and dill

Chocolate
Mandarin, chestnut and Baileys

Menu 275 €
Menu without quail 255 €

Appetizer

Dünnele | Crème fraîche | Höri Bülle | Trout
Smoked Lake Constance eel | Radishes
Veal head | Beetroot
Char | Reichenau island pearl | Eggplant

Bread

Brotalgut
Lightly salted French butter

Sweets

Spruce-lemon mousse kiss
„Princesses-cookie“
Lake Constance apple tartelette
Salted caramel praline

This menu is an exemplary excerpt from our range of dishes

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