

RESTAURANT

Ophelia

Appetizer

Dünnele | Crème fraîche | Höri Bülle | Whitefish
Salmon tartar | Pumpernickel | Garden cress
Pork belly | Onion | Vorarlberger Riebel
Cannelloni | Sweet potato | Lake Constance Cow

Getting in the mood

Chicken broth, lovage, soup vegetables
and egg custard
from the Haetteli farm

Bread

Brotalgut
Lightly salted raw milk butter
from the Bregenzer Wald

Sweets

Citrus meringue
Marshmallow
Lake Constance apple tartelette
Tonka bean praline
Cream puffs with peanut

Menu 1/26

German Imperial Caviar and poached oysters

Pearl barley, kale and pecan

Oona caviar from Switzerland
Extra charge: (18 €)

Terrine of duck liver

Smoked Lake Constance eel
Wellant Lake Constance apple
and lamb's lettuce
complementary (24 €)

Flambéed cod

Spinach, morel, Japanese artichoke
and chervil foam

Fried Norway lobster

Fermented kohlrabi, mushrooms
and crustacean spice broth

Refreshment

Lemongranité and sorbet
Champagne Laurent Perrier Héritage

Braised veal cheek

Beetroot, lentils, spaetzle and truffle

Saddle of Allgäu venison

Chestnut, black salsify, pointed cabbage
and raspberry

Not in the mood for venison
Upgrade: **Wagyu flat iron** (29 €)

Lindau goat's cheese

Port wine pear, black walnut and honey

Curd cheese

Kumquat, Tahitian vanilla and mulled wine

Menu 285 €

Menu without veal cheek 265 €

This menu is an exemplary excerpt from our range of dishes