

RESTAURANT

Ophelia

Menu 2/26

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
Strawberry jelly
Lake Constance apple tartelette
Tonka bean praline
Cream puffs with peanut

Stuffed Breton sardine

Caviar, pearl barley, Reichenau cucumber
and jalapeño

Terrine of duck liver

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

Flambéed cod

Spinach, morels, tuberous chervil
and chervil foam

Fried Danish lobster

German asparagus, Reichenauer tomato
and crustacean spice broth

Refreshment

*Lemongranité and sorbet
Champagne Laurent Perrier Héritage*

Poltinger saddle of lamb and braised shoulder

Fresh peas, carrots and wild garlic

Sirloin of Lake Constance cow

Eggplant, kohlrabi, radish and potato

Not in the mood for cow

Upgrade: **Étouffé pigeon** (29 €)

Lindau goat's cheese

Port wine pear, black walnut and honey

Rhubarb

Yogurt, pistachio, vanilla and raspberry

Menu 285 €

Menu without lamb 265 €

This menu is an exemplary excerpt from our range of dishes