

RESTAURANT

Ophelia

Menu 2/26

Stuffed Breton sardine

Caviar, pearl barley, Reichenau cucumber
and jalapeño

Gâteau of duck liver

Chicken from Haetteli farm
Spruce, Lake Constance apple
and truffle
complementary (24 €)

Flambéed cod

Spinach, morels, tuberous chervil
and chervil foam

Fried Danish lobster

Tettwang 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

Étouffé pigeon

Eggplant, kohlrabi, radish and potato

Not in the mood for pigeon

Upgrade: **Sirloin of Lake Constance cow**
(29 €)

Lindau goat's cheese

Granny Smith apple, oolong and walnut

Lake Constance strawberry

Caramel, sorrel and vanilla

Menu 285 €

Menu without lamb 265 €

Appetizer

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

Getting in the mood

Lake Constance eel
with fennel and salted lemon

Bread

Brotalgut
Lightly salted raw milk butter
from the Bregenzer Wald

Sweets

Citrus meringue
Strawberry jelly
Lake Constance apple tartelette
Honey praline
Cream puffs with peanut

This menu is an exemplary excerpt from our range of dishes