



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

Bread

Brotalgut
Lightly salted raw milk butter
from the Bregenzer Wald

Sweets

Lake Constance apple tartelette
Honey praline
Cassis jelly

Lake Constance eel

Celery and salted lemon

Duck liver

Chicken from Haetteli farm
Spruce, Lake Constance apple
and truffle

Stuffed Breton sardine

Caviar, pearl barley, Reichenau cucumber
and jalapeño

Flamed zander

Zucchini, Bell pepper and citrus beurre blanc

Norway lobster

Fennel, Lake Constance saffron
and crustacean spice broth

Bavarian saddle of venison

Cauliflower, cherries and pickled chanterelles

Étouffé pigeon

Eggplant, kohlrabi, radish and tortelloni

Not in the mood for pigeon

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

Lindau goat's cheese

Granny Smith apple, oolong and walnut

Pannacotta

Berries, mint and beer-liner

Menu 305 €

Menu without duck liver 285 €

Menu without venison and duck liver 275 €

This menu is an exemplary excerpt from our range of dishes