

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

Bread

Brotalgut
Lightly salted raw milk butter
from the Bregenzer Wald

Sweets

Lake Constance apple tartelette
Honey praline
Cassis jelly

Lake Constance eel

Celery

Duck liver

Plum, pumpkin seed
and truffle

Marinated char fillet

Local vegetable garden, crème fraîche
and German caviar

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

Lindau goat's cheese

Granny Smith apple, oolong and walnut

Pannacotta

Berries, mint and beer-liner

Menu 295 €

Menu without duck liver 285 €

This menu is an exemplary excerpt from our range of dishes