

RESTAURANT

Ophelia

Menu 3/26

Essence of Reichenauer tomato
celery and "Schwarzwälder" bacon

Appetizer

Dünnele | Crème fraîche | Höri Bülle | Trout
Bavarian white prawn | Pumpernickel | Cress
Beef tongue | Leek | Vorarlberger Riebel
Cannelloni | Sweet potato | Bavarian venison

Duck liver

Lake Constance Apple, smoked eel
beach nut and truffle vinaigrette

Breton Sardine

caviar, cucumber
and cornel cherry

Grilled Alpirsbach char

leek, Knöpfle and yellow wine

Red mullet sandwich

braised Reichenauer cucumber
mussels and sea urchin foam

Bread

Sourdough bread and Constance Seele
Lightly salted raw milk butter
from the Bregenzer Wald

Sweetbread

pumpkin, pointed cabbage and buckwheat

Sweets

Lake Constance apple tartelette
Honey praline
Pineapple jelly
Chocolate cookie, chestnut and tangerine
Dubai chocolate

Sirloin of Lake Constance cow

cauliflower, cherries
pickled chanterelles, potato
goose liver and white truffle

Plum

almond and chocolate

Menu 305 €

Menu without duck liver 295 €

Menu without duck liver and sweetbread 285 €

This menu is an exemplary excerpt from our range of dishes