Ophelia

DIRK HOBERG

WELCOME

Konstanz Dünnele

Pumpernickel bread taco with salmon
and North Sea shrimp

Mediterranean bluefin tuna with
lime ponzu and avocado

Miyazaki Wagyu steak tartare with caviar

GETTING IN THE MOOD

Mallorcan red prawn
with yuzu kosho sorbet and tomato

BREAD

Son Naava olive oil, umami butter
and Flor de Sal d'Es Trenc

SWEETS

Apple strudel
Sachertorte
Passion fruit
Mozart bonbon

fera Chef's table

PUERTO PORTALS

MENU

BRETON SARDINE
Reichenau cucumber, dill, jalapeño and caviar

DUCK LIVER TERRINE
Oranges from Sóller, Tahitian vanilla
and leek chutney

LANGOUSTINE
Asparagus, pine nuts, spiced broth
and Reichenau Inselperle

SOLE
Celeriac purée, morels and Vin Jaune sauce

RACK OF POLTINGER LAMB
with peas, fermented carrots, wild garlic emulsion
and ravioli made from the leg

RHUBARB
with marinated raspberries, yoghurt foam
and green shiso sorbet

HONEY
Almond blossom ice cream with caramel
and lemon pollen gel

229€

Die Menüs können sich je nach aktuellem Marktangebot ändern.