

IN CASE OF ALLERGIES OR FOOD INTOLERANCES PLEASE CONTACT OUR SERVICE TEAM

Menu Marché

Amuse Bouche

Gelled Wagyu ,Tafelspitz Mille Feuille´

wild herbs vinaigrette

Tagliatelle

caviar champagne foam

Deep-sea king-prawn

mango-chilli green asparagus lemon-ginger foam

Raspberry sorbet

Truffled breast of guinea fowl

potato-leak mousseline

Caramelised apple tart

Tahiti vanilla ice cream

125,-

YoSH Grand Menu

Amuse Bouche

Breton lobster

nut butter

Gooseliver variation

three confit brioche

Coquilles Saint Jacques

truffle purée wild herb salad

Breton sea bass filet

nage reduction caviar

Yuzu sorbet

US Chateaubriand

red wine shallots potato mousseline bordelaise sauce

Mille feuille

White chocolate ice creme raspberry

198,-

min. 2 people

YoSH Tapas Menu

Amuse Bouche

Gooseliver terrine

three confit brioche

Lobster raviolo

red curry

Gelled Wagyu ,Tafelspitz Mille Feuille´

wild herbs vinaigrette

Deep-sea king-prawn

mango-chilli green asparagus lemon-ginger foam

Breton sea bass

shallot sauce Parisienne potato

Iced ,Hohenlohe´ creme cheese mousse

balsamic vinegar figs

Ox cheeks

braised ,Sauerkraut´ parsley root purée

Chestnut panna cotta

valrhona chocolate ice cream grape jelly

148,-

Starters

Gooseliver terrine	36,-
plum variation caramelised pistachios	
Gelled Wagyu ,Tafelspitz Mille Feuille´	32,-
jus spring leek	
Coquilles Saint Jacques	32,-
truffle purée wild herb salad	

Caviar

Ossetra Imperial	30g	115,-
	125g	480,-
Blinis		
Crème Fraîche		
Potato mash		
Quail egg		
Carpaccio US Filet		127,-
Crème Fraîche Ossetra Imperial 30g		

Soups

Parsley root foam soup 19,-

Black truffle

Tomato consommé 16,-

vegetable ravioli

Intermediate courses

Half Breton lobster 58,-

nut butter

Deep-sea king-prawn 32,-

mango-chilli green asparagus lemon-ginger foam

Gooseliver variation 36,-

three confit brioche

Lobster ravioli 28,-

red curry

Fish

Breton sea bass 48,-

shallot sauce Parisienne potato

Breton turbot 48,-

chanterelle risotto beurre blanc

Whole Breton lobster 110,-

nut butter

Meat

Truffled breast of guinea fowl 38,-

potato-leak mousseline

US Chateaubriand (min. 2 people) 62,- p.p.

foie gras red wine shallots bordelaise sauce

Dessert

Chestnut panna cotta 21,-

valrhona chocolate ice cream grape jelly

Caramelised apple tart 19,-

Tahiti vanilla ice cream

Mille feuille 21,-

white chocolate ice creme raspberry

YoSH colonel 19,-

yuzu sorbet champagne vodka

Choice of sorbet 5,-

per scoop

Selection of French raw milk cheese 26,-

Nuts chutney

CHAMPAGNE

Louis Roederer Brut Premier	0,1	19,-
Louis Roederer Brut Rosé Vintage	0,1	21,-

OPEN WINES

Guadalupe White Alentejo	0,1	9,50
Guadalupe Red Alentejo	0,1	9,50

BEER

König Pilsener draft	0,2	3,50
Erdinger Weissbier	0,33	4,50
Tannenzäpfle alcohol free	0,33	4,50

WATER

St. Leonhardt Quelle Medium	1,0	9,-
St. Leonhardt Quelle Still	1,0	9,-
Badoit	1,0	9,-

SOFT DRINKS

Coca Cola ^{1,3,9} Fanta ^{1,3} Sprite ^{1,10}	0,2	3,-
Tonic Water Bitter Lemon Ginger Ale ^{3,4,10,11}	0,2	5,-
Van Nahmen juices:		
Quitte Rhabarber Kirsche Dornfelder	0,2	6,50
Renette Cox Orangen Apple juice (hand-picked)	0,33	9,-

HOT BEVERAGES

Espresso		3,50
Cappuccino		5,-
Coffee		4,-
Pot of tea		6,-