

## YoSH Advent Menu

Amuse Bouche

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### **Gooseliver variation**

three confit brioche

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### **Champagne cabbage soup**

pancetta ravioli

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### **Breton sea bass**

parsnip purée braised chicory

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Cassis sorbet

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### **,Barbarie´ duck breast**

plum jus spring onion

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### **Valrhona chocolate casserole**

rum pot fruits sour creme ice cream

125,-

# YoSH Grand Menu

Amuse Bouche

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## **Breton lobster**

nut butter

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## **Gooseliver variation**

three confit brioche

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## **Coquilles Saint Jacques**

truffle purée wild herb salad

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## **Breton sea bass filet**

nage reduction caviar

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Yuzu sorbet

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## **US Chateaubriand**

red wine shallots potato mousseline bordelaise sauce

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## **Mille feuille**

White chocolate ice creme raspberry

198,-

min. 2 people

## **YoSH Tapas Menu**

Amuse Bouche

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### **Gooseliver terrine**

three confit brioche

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### **Lobster raviolo**

red curry

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### **Gelled Wagyu ,Tafelspitz Mille Feuille´**

wild herbs vinaigrette

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### **Deep-sea king-prawn**

mango-chilli green asparagus lemon-ginger foam

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### **Breton sea bass**

shallot sauce Parisienne potato

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### **Iced ,Hohenlohe´ creme cheese mousse**

balsamic vinegar figs

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### **Ox cheeks**

braised ,Sauerkraut´ parsley root purée

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### **Caramelised apple tart**

Tahiti vanilla ice cream

148,-

## Starters

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

## Caviar

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

## Soups

**Parsley root foam soup** 19,-

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

**Bavarian saddle of venison** 52,-

„Spätzle“ seared vegetables

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

foie gras red wine shallots bordelaise sauce

## Dessert

**Valrhona chocolate casserole** 21,-

rum pot fruits sour creme ice cream

**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 <sup>1,3,9</sup> Fanta <sup>1,3</sup> Sprite <sup>1,10</sup>	0,2	3,-
Tonic Water Bitter Lemon Ginger Ale <sup>3,4,10,11</sup>	0,2	5,-
Van Nahmen juices:		
Quitte Rhabarber Kirsche Dornfelder	0,2	6,50
Renette Cox Orangen Apple juice (hand-picked)	0,25	9,-

## HOT BEVERAGES

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