

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

Menu Marché

Amuse Bouche

US Beef Filet Tartar

,Rösti´ quail egg

Tagliatelle

caviar champagne foam

Deep-sea king-prawn

mango-chilli green asparagus lemon-ginger foam

Raspberry sorbet

Iberico pork neck

sweet potato fig jus

Valrhona chocolate casserole

rum pot fruits sour creme ice cream

125,-

without Tagliatelle 98,-

YoSH Grand Menu

Amuse Bouche

Breton lobster

nut butter

Seared foie gras

glazed apple slices salted caramel roasted hazelnuts

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

Pear ,Strudel´

glazed Nashi pear vanilla sauce white chocolate ice creme

198,-

min. 2 people

YoSH Tapas Menu

Amuse Bouche

Gooseliver terrine

three confit brioche

Lobster raviolo

red curry

US Beef Filet Tartar

„Rösti“ quail egg

Deep-sea king-prawn

mango-chilli green asparagus lemon-ginger foam

Breton sea bass

shallot sauce Parisienne potato

Cassis sorbet

Breton rack of lamb

bean purée Madeira jus

Caramelised apple tart

Tahiti vanilla ice cream

148,-

Starters

Gooseliver terrine	36,-
plum variation caramelised pistachios	
US Beef Filet Tartar	32,-
,Rösti´ quail egg	
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,-

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

Seared foie gras 32,-

glazed apple slices salted caramel roasted hazelnuts

Lobster ravioli 28,-

red curry

Fish

Breton sea bass	48,-
shallot sauce Parisienne potato	
Breton turbot	48,-
mushroom risotto beurre blanc	
Whole Breton lobster	110,-
nut butter	

Meat

Breton rack of lamb	48,-
bean purée Madeira jus	
US Chateaubriand (min. 2 people)	62,- p.p.
foie gras red wine shallots bordelaise sauce	
Ox cheeks	32,-
braised ,Sauerkraut´ parsley root purée	

Dessert

Valrhona chocolate casserole 21,-

rum pot fruits sour creme ice cream

Caramelised apple tart 19,-

Tahiti vanilla ice cream

Pear ,Strudel´ 21,-

glazed Nashi pear vanilla sauce white chocolate ice creme

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)	0,25	9,-

HOT BEVERAGES

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