

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

red curry leaf spinach

Raspberry sorbet

Regional pork belly

pak choi sweet potato radish salad

Caramelised apple tart

Tahiti vanilla ice cream

125,-

without Tagliatelle 98,-

YoSH Grand Menu

Amuse Bouche

Deep-sea king-prawn

red curry leaf spinach

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

Strawberry panna cotta

rhubarb sour creme ice cream

198,-

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,-
red curry leaf spinach

Seared foie gras 32,-
glazed apple slices salted caramel roasted hazelnuts

Fish

Breton sea bass 48,-

shallot sauce Parisienne potato

Whole Breton lobster 110,-

nut butter

Meat

Bavarian saddle of venison 54,-

wild broccoli chanterelles Spätzle cranberry jus

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

foie gras red wine shallots bordelaise sauce

Dessert

Strawberry panna cotta 21,-

rhubarb sour creme ice cream

Caramelised apple tart 19,-

Tahiti vanilla ice cream

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,-