

YOLO

RESTAURANT - BAR

food



BELLE ÉPOQUE
2011

***** APPETIZERS *****

PATA NEGRA €10

50 gram dun gesneden pata negra
(50 grams thinly sliced pata negra)

BREAD €6 V

vers gebakken brood van Jordy's Bakery geserveerd met aioli
(freshly baked bread from Jordy's Bakery served with aioli)

MEXICAN FLATBREAD €13 V very spicy

flatbread geserveerd met belegen cheddar, ui, jalapeño, koriander, tomaat
(flatbread served with mature cheddar, onion, jalapeño, coriander, tomato)

***** COLD SEAFOOD *****

TOKYO OYSTERS €6,5

twee oesters geserveerd met wasabi kaviaar
(two oysters served with wasabi caviar)

OYSTERS €18

half dozijn oesters uit het seizoen geserveerd met
vinaigrette van rode wijn en sjalotten
(half a dozen seasonal oysters served with red wine and onion vinaigrette)

***** NEW STYLE CEVICHE *** €14**

in citrus gegaarde zeebaars, basilicum, pistache noten
(sea bass ceviche served with basil and pistachio nuts)

***** TUNA TATAKI LOLLIPOPS*** €14**

**** YOLO'S FAMOUS SIGNATURE LOLLIPOPS ****

lollies van licht gegaarde tonijn met sesam en wasabi mayonaise
(tuna tataki lollipops served with sesam and wasabi mayonnaise)

***** CRISPY TUNA*** €14**

drie krokante wontons, gemarineerde tonijn tartaar en truffel kaviaar
(three crispy wontons, marinated tuna tartare and truffle caviar)

***** COLD BEEF *****

BEEF TOGARASHI €18

gemarineerde ossenhaas tartaar geserveerd met togarashi en zeewier tempura
(marinated tenderloin tartare served with togarashi and tempura seaweed)

***** CARPACCIO *** €12**

runder carpaccio geserveerd met truffel mayonaise, parmezaan
(beef carpaccio served with truffle mayonnaise, parmesan)

***** BLACK TRUFFLE BEEF TATAKI *** €18**

licht gegaarde dingesneden ossenhaas geserveerd met krokante ui en truffel ponzu
(slightly grilled en thinly sliced tenderloin served cold with crispy onion and truffle ponzu)

***** HOT SEAFOOD *****

***** SEA BASS (150gr.) *** €16 *spicy***

gegrilde zeebaars geserveerd met ananas jalapeño salsa en limoen-knoflook-boter saus
(grilled sea bass filet served with pineapple jalapeño salsa and lime-garlic-butter sauce)

***** BLACK COD (150gr.) *** €29**

in miso gemarineerde gebakken zwarte kabeljauw filet met gember en passie fruit miso
(miso marinated black cod filet served with ginger and passion fruit miso)

***** SHELLFISH *****

OYSTER MOTOYAKI €7,5

twee gegratineerde oesters geserveerd met shiitake, miso en japanse mayonaise
(two oysters gratin served with shiitake, miso and japanese mayonnaise)

***** TEMPURA SHRIMPS *** €15,00**

krokante garnalen geserveerd met okonomiyaki saus en bonito flakes
(crispy shrimps served with okonomiyaki sauce and bonito flakes)

***** KING CRAB (150gr.) *** €25**

lauwarme koningskrab geserveerd met chipotle
(lukewarm king crab served with chipotle)

***** POULTRY *****

ORANGE CHICKEN €14

gepaneerde kip bites geserveerd in sinaasappelsaus
(crispy chicken bites served in orange sauce)

FOIE DE CANARD €17

eendenlever geserveerd met geroosterde aardappel en limoen-appel glazuur
(duck liver served with smoked potato and lime-apple glaze)

DUCK SPRING ROLLS €10

mini loempia's gevuld met eend, komkommer en hoisin saus
(mini duck spring rolls served with cucumber and hoisin sauce)

YAKITORI SKEWERS €9

japanse spiesjes van kippendijen gemarineerd in teriyaki saus
(japanese chicken skewers marinated in teriyaki sauce)

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***** HOT BEEF *****

***** DYNAMITE RIB-EYE *** €18 *spicy***

gegrilde Don Pedro (Uruguay) rib-eye geserveerd met chilli en beurre noisette
(grilled Don Pedro (Uruguay) rib-eye served with chili and beurre noisette)

TENDERLOIN (150 gr.) €16

ossenhaas geserveerd in teriyaki saus
(tenderloin served in teriyaki sauce)

***** BLACK ANGUS SLIDERS *** €14**

twee mini hamburgers van Black Angus rund met rode uiencompote,
truffel crème en champignons
*(two mini Black Angus sliders served with red onion compote,
truffle cream and mushrooms)*

***** VEGETARIAN SIDES *****

***** BABY SPINACH SALAD *** €8 *V***

baby spinazie, parmezaan, yuzu en truffel olie
(baby spinach, parmesan, yuzu and truffle oil)

CAULIFLOWER €7 *V V*

geroosterde bloemkool geserveerd met kerrie crème en NOBU dry miso
(roasted cauliflower served with curry cream and NOBU dry miso)

BLACK TRUFFLE PASTA €17 *V*

pasta geserveerd met parmezaan en verse zwarte truffel
(pasta served with parmesan and fresh black truffle)

MUSHROOMS €7 *V V*

gebakken kastanje champignons met balsamico soja en knoflook
(baked chestnut mushrooms served with balsamico soy sauce and garlic)

HOMEMADE FRIES €5 *V*

verse frites met mayonaise
(homemade potato fries served with mayonaise)

LOADED FRIES €7,5 *V spicy*

verse frites gereserveerd met tomaat, jalapeño, cheddar en krokante ui
(homemade potato fries served with tomato, jalapeño, cheddar and fried onion)

- VRAAG NAAR ONS SPECIALE WEEK GERECHT -

- ASK FOR OUR WEEKLY SPECIALTY -

***** WRAPS*****

(available until 16.00h)

CARPACCIO €14

wrap gevuld met runder carpaccio, truffel mayonaise, parmezaan
(wrap filled with carpaccio, truffle mayonnaise, parmesan)

TUNA MELT €16

wrap gevuld met verse tonijn, rode ui, cheddar en smoked bbq saus)
(wrap filled with fresh tuna, red onion, cheddar and smoked bbq sauce)



***** SWEETS *****

YOLO SORBET €13 V

(seizoens ijs van de [IJSSALON](#) gemaakt voor YOLO met vers fruit)
(seasonal ice cream made by [IJSSALON](#) for YOLO served with fresh fruit)

CHOCOLATE LAVA CAKE €14 V

pure chocolade lava cake geserveerd met vanille ijs, citroen zest en surprise ei
(dark chocolate lava cake served with vanilla ice-cream, lemon zest and surprise egg)

***** 24K CHEESECAKE *** €14 V**

citrus cheesecake, witte chocolade, frambozen ijs, bladgoud
(citrus cheesecake, white chocolate, raspberry ice cream, gold leaf)

YOLO

RESTAURANT - BAR

Cocktails

CHAMPAGNE COCKTAILS ***

RED LIPS €14

"Beauty, to me, is about being comfortable in your own skin. That, or a kick-ass red lipstick." - Gwyneth Paltrow. Raspberries shaken with Absolut Elyx & lemon juice, topped with Perrier Jouët Grand Brut Champagne

THE YUZU BELLIN €14

Absolut Elyx, yuzu puree, Enamor yuzu, sugar, topped with Perrier Jouët Grand Brut Champagne..Kanpai!!

ROSÉ SANGRIA €14

Grapefruit vodka, White peach puree, lemon juice & rosé, served with raspberries and topped with Perrier Jouët Grand Brut Champagne...bring us back to Bagatelle St.Tropez!

**** SIGNATURE COCKTAILS *****

THE GOLD DIGGER €13

*Jamie says; "Bitches be like...I love him for his personality!" Absolut citron, lemongrass & elderflower liqueur, lemon juice, pineapple & white chocolate sprinkled with gold dust...
I want to spend the rest of your money with you!*

BLUSHING GEISHA €13

This delicate drink will make you blush! Beefeater Gin, Kwai Feh Lychee, pomegranate, grapefruit juice & rose lemonade

NAUGHTY SCHOOLGIRL €13

*Vanilla infused Vodka, creme de cacao, white chocolate, strawberry puree & cream...
Saved by the bell! Larissa is coming to serve you more schoolgirls....*

SUGAR DADDY €13

*I want my sugar daddy! Absolut apple, yuzu liqueur, elderflower & organic apple juice.
Served in a copper pineapple cup*

DEUCE €12

Nutty & smooth blend of Rooster & Wolf brandy, Pedro Ximenes sherry, maple syrup and cacao bitters. This gentleman's drink is served on the rocks.

THE BOTOX H2O2 MARTINI €13

Please feel free to ask our lovely Jette about the name of this cocktail...she will be happy to tell you all about it! Beefeater gin, Lychee liqueur & lime juice...shaken to perfection!

NOT YOUR DADDY'S WHISKEY SOUR €14

*This simple but complex, delicate and refreshing drink is one of our favorites.
A Johnnie Walker Gold label whisky sour balanced with 10Y old ruby port*

THE SAINT GERMAIN COCKTAIL €29

*St. Germain elderflower liquor - san pellegrino - prosecco
Comes in a special jar to share*





Absolut Elyx cocktails will be served in original copper cocktail glasses.

YOLO € 50

You only live once !!!

fruity punch comes in a mega flamingo bowl (2 persons)

Absolut Elyx vodka, blood orange juice, raspberry puree, pomegranate, champagne

PINEAPPLE MULE €14

"Be a pineapple. Stand tall, wear a crown and be sweet on the inside"

Absolut Elyx vodka - pineapple liquor, lemon juice, pineapple juice & ginger beer

THE GNOME €14

"Once you go gnome you never go home."

Absolut Elyx vodka, apple sour, fresh mint, bergamot, apple juice



HIP SIPS & GOLDEN OLDIES

HAVANA RUM PUNCH €13

Everything happens with a reason so when you drink this punch remember you have a reason.

Havana Club rum, Havana Club 3 años, Havana Club 7 años, pineapple juice, orange juice & grenadine

MAI TAI €12

*"I invented this amazing drink, anyone who says differently is a dirty stinker." –Trader Vic.
A combination of an aged Guatemalan rum with a rum the French made in Martinique, blended with Dutch Curaçao, fresh limes and Orgeat syrup.*

ZOMBIE €14

*This amazing drink is the godfather of all Tiki drinks, an icon, the holy grail if you will... and you are just a few seconds away from ordering this celebrity.
Since we use a special rum blend and a fresh mix of fruits, syrups and spices we only have enough for 20 Zombies a night.
And oh...tradition dictates each person can only have 2 per night.*

DARK 'N' STORMY €12

*Gosling dark rum with Gingerbeer and lime served in a tall glass.
The national drink of Bermuda!*

THE PORNSTAR MARTINI €13

*"A morning of awkwardness is better than a night of loneliness."
Hank Moody (Californication) This pornstar will appear without the use of internet for a change. A sexy combination of passionfruit, vanilla and vanilla infused vodka served with a shot of prosecco.*

THE OLD CUBAN €12

*This wonderful drink was created by Audrey Saunders (The Pegu Club NYC) ...
A comfortable twist on the classic Mojito! Ron Cubay Añejo Suave, mint & fizz is guaranteed to put a smile on your face*



