

The logo features the word "YOLO" in a large, bold, gold-colored sans-serif font. Below it, the words "RESTAURANT - BAR" are written in a smaller, gold-colored sans-serif font. The text is centered within a circular frame composed of two concentric, hand-drawn gold lines. The background is a dense, layered illustration of large, dark green leaves with prominent veins, creating a lush, jungle-like atmosphere. Thin gold lines also run vertically through the composition, one on the left and one on the right.

YOLO

RESTAURANT - BAR

The logo for YOLO Restaurant - Bar is centered on the page. It features the word "YOLO" in a large, bold, gold-colored sans-serif font. Below it, the words "RESTAURANT - BAR" are written in a smaller, gold-colored sans-serif font. The entire logo is enclosed within a thick, gold-colored circular brushstroke that has a slightly irregular, hand-drawn appearance. The background of the entire page is a dense, layered illustration of large, dark green leaves with prominent veins, creating a lush, jungle-like atmosphere.

YOLO

RESTAURANT - BAR

Shared Dining

APPETIZERS

BREAD 6

focaccia sticks - pesto mayonaise
(*focaccia sticks - pesto mayonnaise*)

PATA NEGRA 11

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

COLD SEAFOOD

FRESH OYSTERS 20

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 OYSTERS 8

twee oesters geserveerd met passievrucht vinaigrette
(*two oysters served with passion fruit vinaigrette*)

*** TUNA TATAKI LOLLIPOPS *** 15

YOLO'S FAMOUS SIGNATURE LOLLIPOPS

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

TUNA TARTARE CONES 16

krokante hoorntjes gevuld met tonijn tartaar met sesam, citrus en kaviaar
(*crispy cones served with tuna tartare, sesame, citrus and caviar*)

FLAMED SALMON SASHIMI 15

geflambeerde sashimi van zalm geserveerd met mango curry en komkommer relish
(*seared salmon sashimi served with mango curry and cucumber relish*)

COLD BEEF

*** BLACK TRUFFLE BEEF TATAKI *** 20

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

CARPACCIO 13

runder carpaccio geserveerd met parmezaan en truffel mayonaise
(*beef carpaccio served with parmesan and truffle mayonnaise*)

HOT SEAFOOD

SEA BASS 17

zeebaars gereserveerd met chutney van perzik en tomaat
(*sea bass served with tomato-peach chutney*)

*** BLACK COD *** 30

zwarte kabeljauw filet gemarineerd in gember en miso
(*black cod filet marinated with ginger and miso*)

SHELLFISH

MOTOYAKI OYSTERS 9

twee oesters gegratineerd met umami miso crème
(*two oysters au gratin umami miso*)

GYOZA 15

krokante gyoza met garnaal, bonito flakes, okonomiyaki en japanse mayonaise
(*crispy shrimp gyoza, bonito flakes, okonomiyaki and japanese mayonnaise*)

SCALLOPS 16

teriyaki stijl coquille met appel, gereserveerd in schelp
(*teriyaki style scallops with apple, served in shell*)

THAI SHRIMPS 17

gebakken garnalen gereserveerd met mango salsa en chili cream saus
(*stir fried shrimps served with mango salsa and chili cream sauce*)

KING CRAB *dagprijs / daily rate*

lauwwarme koningskrab gereserveerd met chipotle mayonaise
(*lukewarm king crab served with chipotle mayonnaise*)

HOT BEEF

TENDERLOIN 21

ossenhaas gereserveerd met teriyaki saus
(*tenderloin served with teriyaki sauce*)

SHORT RIB 20

zacht gegaard rundvlees gereserveerd met five spices crunch
(*slow cooked beef served with five spice crunch*)

BLACK ANGUS SLIDERS 15

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*)

POULTRY

DUCK SPRING ROLLS 13

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

CRISPY POPCORN CHICKEN 14

krokante kippendijen geserveerd met sticky chili
(*crispy chicken thigh chunks served with sticky chilli*)

VEGETARIAN SIDES

RAVIOLI 15

ravioli gevuld met knolselderij en truffel geserveerd met roomsaus
(*ravioli filled with celeriac and truffle, served with creamy sauce*)

ROASTED PUMPKIN 9

(geroosterde pompoen, gerookte amandel, basilicum, cranberry)
(*roasted pumpkin, smoked almond, basil, cranberry*)

BROCCOLINI 9

roergebakken baby broccoli geserveerd met shi-itake en oestersaus
(*stir fried broccolini served with shi-itake and oyster sauce*)

HOMEMADE FRIES 6

verse frites met mayonaise
(*homemade fries served with mayonnaise*)

SANDWICHES

(*available until 16.00h*)

CARPACCIO 14

broodje geserveerd met runder carpaccio, truffel mayonaise en parmezaan
(*sandwich served with beef carpaccio, truffle mayonnaise and parmesan*)

CRISPY POPCORN CHICKEN 15

broodje krokante kippendijen geserveerd met sticky chili
(*sandwich served with crispy chicken thigh chunks and sticky chili*)

SWEETS

CHOCOLATE LAVA CAKE 14

pure chocolade lava cake - vanille ijs
(dark chocolate lava cake - vanilla ice cream)

BANANARAMA 14

bananen parfait - banaan - karamel- chocolade
(banana parfait- banana - caramel- chocolate)

YOLO 24K CHEESECAKE 16

citrus cheesecake - frambozenijs - chocolade - bladgoud
(citrus cheesecake - raspberry ice-cream - chocolate - gold leaf)

DESSERT WINE

BUITENVERWACHTING 1769 MUSCAT NOBLE LATE HARVEST DESSERT WINE 8 / 40 (0.5L)

Zuid-Afrika – Constantia
Muscat / stevig | vol / appel

CHÂTEAU d' YQUEM 2006 (0.375 L) 750

Frankrijk – Bordeaux
ZEER EXCLUSIEF- TOPJAAR
Semillon, Sauvignon Blanc / abrikozen | perzik | cocos | icoon

LAVAZZA
ITALY'S FAVOURITE COFFEE

