

LUNCH

(served until 16.00h)

CARPACCIO SANDWICH 15

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

CHICKEN SALAD SANDWICH 15

brioche geserveerd met huisgemaakte kipsalade,
amandel, little gem & tomaat
*(brioche served with homemade chicken salad,
almond, little gem & tomato)*

TUNA SALAD 16

frisse groene salade met verse tonijn
(tossed green salad served with fresh tuna)

APPETIZERS

BREAD 7

focaccia sticks - chili aioli

GARLIC BREAD 7

mediterraan brood - knoflook - parmezaan
(mediterranean bread - garlic - parmesan)

PATA NEGRA 12

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

*Heeft u dieetwensen of allergieën? Meld het onze medewerkers.
(if you have a food allergy or special dietary requirements please inform
a member of our staff for more information)*

Shared Dining

COLD SEAFOOD

FRESH OYSTERS 21

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 9

twee oesters geserveerd met spritz granita en basilicum
(two flamed oysters served with wasabi salsa)

*** 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)

SEABASS 17

dungesneden zeebaars geserveerd met chayote, miso en sesam dressing
(thinly sliced seabass served with chayote, miso and sesame dressing)

HOTATE CEVICHE 17

ceviche van coquille geserveerd met avocado en leche de tigre
(scallops ceviche served with avocado and leche de tigre)

SALMON TIRADITO 16

sashimi van zalm met passievrucht marinade
(salmon sashimi served with passion fruit marinade)

COLD BEEF

*** BLACK TRUFFLE BEEF TATAKI *** 21

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

CARPACCIO 14

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

HOT SEAFOOD

MANGO CHILI OYSTERS 10

twee lauwwarme oesters geserveerd met mango chili vinaigrette
(two lukewarm oysters served with mango chili vinaigrette)

SPICY SCALLOPS 18

coquille met pittige kimchi saus geserveerd in schelp
(scallops with spicy kimchi sauce served in shell)

***** BLACK COD *** 30**

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

ASIAN STYLE SHRIMPS 17

gebakken krokante garnalen geserveerd met mango,
knoflook, gember & pinda crunch
*(crispy shrimps served with mango, garlic,
ginger and peanut crunch)*

CRAB CAKES 19

warme koekjes van rode diepzee krab met yuzu creme
(lukewarm red deep sea crab cakes served with yuzu cream)

KING CRAB dagprijs / daily rate

lauwwarme koningskrab geserveerd met chili knoflook saus
(lukewarm king crab served with chili and garlic sauce)

HOT BEEF

TENDERLOIN 21

ossenhaas geserveerd met huisgemaakte teriyaki saus
(tenderloin served with homemade teriyaki sauce)

SHORT RIB 20

zacht gegaard rundvlees geserveerd met five spices crunch
(slow cooked beef served with five spices 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)

ORANGE CHICKEN POPS 15

krokante kipstukjes met aziatische sinaasappel marinade
(crispy chicken bites served with asian orange marinade)

CHICKEN TOSTADAS 16

tostadas met pulled chicken en salsa van jalapeno en komkommer
(pulled chicken tostadas served with jalapeño and cucumber)

VEGETARIAN

BLACK TRUFFLE PASTA 18

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

ASPARAGUS 10

(geroosterde groene asperges geserveerd met citroen boter en amandelen)
(roasted green asparagus served with lemon butter and almonds)

TOSSED GREEN SALAD 8

frisse gemengde salade met zomerse dressing
(fresh tossed salad served with summer dressing)

HOMEMADE FRIES 6

verse frites met mayonaise
(homemade fries served with mayonnaise)

PARMESAN TRUFFLE FRIES 9

verse frites met parmezaan en truffel mayonaise
(homemade fries served with parmesan and truffle mayonnaise)

SWEETS

CHOCOLATE LAVA CAKE 14

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

NEW STYLE BACLAVA 15

baklava geserveerd met vanille ijs, pistache, aardbeien en karamel
(new style baklava served with strawberries, pistachio and vanilla ice cream)

YOLO 24K CHEESECAKE 16

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

COFFEE COCKTAIL

ESPRESSO MARTINI 15

“ WHAT ELSE ? “
espresso - kahlua - vodka
served shaken & chilled

DESSERT WINE

BUITENVERWACHTING 1769 MUSCAT NOBLE 8 / 40 (0.5L)

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

LAVAZZA
ITALY'S FAVOURITE COFFEE

