

THE MENU

where flavor meets pleasure

TO SHARE

SCAMPI 15

garlic butter - tomatoes

PATA NEGRA 22

Spanish Iberico - bellota ham

SALMON 17

miso soy dressing - capers

RAVIOLI 15

wild mushrooms - truffle
Tierenteyn mustard - parmesan

PATATAS BRAVAS 10

mildly spicy red sauce - garlic sauce

FISH & CHIPS 17

fresh tartar sauce

SHRIMP Croquettes 16

Liège MEATBALLS 14

YAKITORI 16

chicken skewers - peanut sauce

WAGYU GYOZA 18

Japanese dumplings - meat salsa - soy sauce

Dutch-Style

BITTERBALLEN 12

pickle mayo

FETA DIP 14

spicy honey - pita bread

FARMHOUSE CHICKEN

Croquettes 14

mustard sabayon

MAIN COURSES

FILET MIGNON BLONDE AQUITAINE 36

Belgian endive salad - pepper sauce - fries

IRISH RIB EYE 42

butter lettuce salad - pickled red onion - herb butter - fries

BUCATINI PICCOLI 29

grilled chicken strips - sweet pepper sauce
stracciatella di burrata

BEEF STEW 27

butter lettuce salad - pickled red onion
fries

VOL AU VENT 29

farm chicken - shiitake mushrooms - fries

*Chefs
signature dish!*

BIG BOWL SOUP 16

seasonal soup - fresh toppings

BRIOCHE MUSHROOMS 26

BRIOCHE SALMON 28

green asparagus - farm-fresh poached egg
mousseline sauce

VITELLO TONATO 27

focaccia - caper berries - sun-dried tomatoes

GOAT CHEESE SALAD 25

mango cream - guacamole

SHRIMP CROQUETTE SALAD 30

3 pieces

DESSERTS

YARN'S COUPE 11

lemon sorbet - limoncello

AMERICAN COOKIE 'BABELUTTE' 12

speculoos ice cream

DAME BLANCHE 12

vanilla ice cream - warm chocolate sauce

CAKE OF THE DAY 10

AFFOGATO 11

salted caramel ice cream - churros

KIDS

cheese croquettes	12.00
crispy cod sticks	15.00
homemade soup	8.00
frikandellen	9.00
vol au vent	16.00
kid's steak	18.00