

BREAKFAST

morning starts better here

08:00 - 11:00

COFFEE

TRY IT

iced!

espresso	3.20
espresso macchiato	3.40
doppio	4.00
americano	3.50
cappuccino	4.50
honey cappuccino	5.50
latte	4.50
coconut oat latte	5.50
pumpkin spice latte	5.50
chai latte	5.00
dirty chai latte	5.50
flat white	4.50

SET MENUS

YARN

27	crusty roll - croissant - sourdough bread
	fresh fruit - sweet spreads
	fine charcuterie selection
	yogurt parfait - hot beverage
	fresh orange juice or juice of the day
	eggs your way

BIG YARN

34	champagne - homemade ginger shot
	fresh rolls - croissant - sourdough bread
	fresh fruit - sweet spreads
	fine charcuterie selection
	smoked salmon - yogurt parfait
	hot beverage
	fresh orange juice or juice of the day
	eggs your way
	finishing on a sweet note

LESS YARN

20	crusty roll - ham & cheese
	sourdough bread - croissant
	hot beverage
	fried egg with crispy bacon

OLDSCHOOL YARN

30	baked beans in tomato sauce - tomatoes
	fried egg - mushrooms - rösti
	bacon - breakfast sausages
	sourdough bread
	fresh orange juice or juice of the day
	hot beverage

EGGS BENEDICT

PATA NEGRA	25
GUACAMOLE	18
SALMON	21
SALMON & GUACAMOLE	24

FRENCH TOAST

'CLASSIC'	14
EGGS & BACON	18
NECTARINE - PATA NEGRA	25
BURRATA	
BANANA BERRY	18
PEANUT BUTTER - RASPBERRY	18

FLUFFY PANCAKES

APPLE - CINNAMON - POPCORN	15
BANANA - OREO - MASCARPONE	17
FRUIT - WHIPPED CREAM	15
SPECULOOS - STRAWBERRY	17
WHITE CHOCOLATE	

BOWLS

Muesli Yogurt Bowl	14
Fruit Bowl with honey-lime dressing	12
Soup Bowl daily soup special	16

DRINKS

champagne	12.00
fresh orange juice	5.00
juice of the day	6.00
spiced tomato juice	5.00
bionade elderberry	5.50
lemonade ginger lemon	4.50
homemade ginger shot	3.00
hot chocolate	5.00
hot tea:	4.50
English breakfast - earl grey	
Japanese sencha - green lemon	
chamomile - mint - forest fruit	
blood orange - fresh ginger	
fireside (almond - hibiscus)	

allergens? inform us!

THE MENU

where flavor meets pleasure

TO SHARE

SCAMPI 15

garlic butter - tomatoes

PATA NEGRA 22

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

IBERICO SPARE RIBS 20

glazed ribs - pickled mayo

YAKITORI 16

chicken skewers - peanut sauce

WAGYU GYOZA 18

Japanese dumplings - meat salsa - soy sauce

MUSSELS 'THAI STYLE' 16

red curry - coconut cream

FETA DIP 14

spicy honey - pita bread

FARMHOUSE CHICKEN Croquettes 14

mustard sabayon

MAIN COURSES

MUSSELS 30

naturel - fries

MUSSELS 'THAI STYLE' 34

red curry - coconut cream - fries

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!*

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

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

BIG BOWL SOUP 16

seasonal soup - fresh toppings

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

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