

BREAKFAST

morning starts better here

08:00 - 11:00

COFFEE

TRY IT

iced!

espresso	3.20
espresso macchiato	3.40
doppio	4.00
lungo	3.50
americano	3.30
cappuccino	4.50
honey cappuccino	5.00
mocha	5.00
latte	4.50
coconut oat latte	5.50
pumpkin spice latte	5.50
chai latte	4.50
dirty chai latte	5.00
flat white	4.50

THEE 4.50

English breakfast
earl grey
Japanese sencha green
green lemon
chamomille
mint
forrest fruits
blood orange
fresh ginger
fireplace
(almonds - hibiscus)

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
grapefruit soda	4.00
appetiser	3.50
homemade gingershot	3.00

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' maple syrup - whipped cream	14
EGGS & BACON parmezan	18
BANANA BERRY	18
PEANUT BUTTER - RASPBERRY	18
PEAR - CHAI MASCARPONE	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

allergens? inform us!

THE MENU

where flavor meets pleasure

TO SHARE

PATA NEGRA 22

Iberico - bellota ham

SCAMPI 15

garlic butter - tomato

SALMON 17

miso soy dressing

RAVIOLI 15

wild mushrooms - truffle
Tienteyn mustard - parmesan

FETA DIP 14

spicy honey - pita bread

IBERICO SPARE RIBS 20

glazed ribs - pickled mayo

FISH & CHIPS 17

fresh tartar sauce

YAKITORI 16

chicken skewers - peanut sauce

FARMHOUSE CHICKEN CROQUETTES 14

mustard sabayon

TAPAS SHRIMP CROQUETTES 16

SPICY HARUMAKI 15

spring roll - glass noodles - shiitake

PATATAS BRAVAS 10

mildly spicy red sauce - garlic sauce

WAGYU GYOZA 18

Japanese dumplings - meat salsa - soy sauce

MAIN COURSES

FILET MIGNON BLONDE AQUITAINE 36

Belgian endive salad - pepper sauce - fries

CREAMY BAKED FISH GRATIN 42

mashed potatoes

BEEF STEW 27

butter lettuce salad - pickled red onion
fries

VOL AU VENT 29

farm chicken - shiitake mushrooms - fries

*Chef's
signature dish!*

BUCATINI PICCOLI 29

grilled chicken strips - sweet pepper sauce
stracciatella di burrata

VITELLO TONATO 27

focaccia - caper berries - sun-dried tomatoes

BRIOCHE MUSHROOMS 26

BRIOCHE SALMON 28

green asparagus - farm-fresh poached egg
mousseline sauce

GOAT CHEESE SALAD 25

mango cream - guacamole

SHRIMP CROQUETTE SALAD 30

3 pieces

CHEESE CROQUETTE SALAD 24

3 pieces

BIG BOWL SOUP 16

seasonal soup - fresh toppings

DESSERTS

YARN'S COUPE 11

lemon sorbet - limoncello

ADRIATICO GELATO 14

chocolate ice cream - roasted amaretto - sea salt

AFFOGATO 11

salted caramel ice cream - churros

DAME BLANCHE 12

vanilla ice cream - warm chocolate sauce

CAKE OF THE DAY 10

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