

# 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
BRIE - SERRANO HAM	22
EGGS & BACON	18
BANANA BERRY	17
PEANUT BUTTER - RASPBERRY	17

## 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	
freside (almond - hibiscus)	

allergens? inform us!

# THE MENU

where flavor meets pleasure

11:30 - 13:30

## 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

*Chef's  
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