MENU
From our chef

Chef's Choice (for 2 people or more) 65 p.p.
A vibrant mix of bar bites, starters and mains.

Chef's Choice Signature (for 2 people or more) 80 p.p.
A selection with Yalo's finest bar bites, starters and mains.
Curated premium products for an unforgettable dining experience.

Starters

STARTERS
In the centre of the table

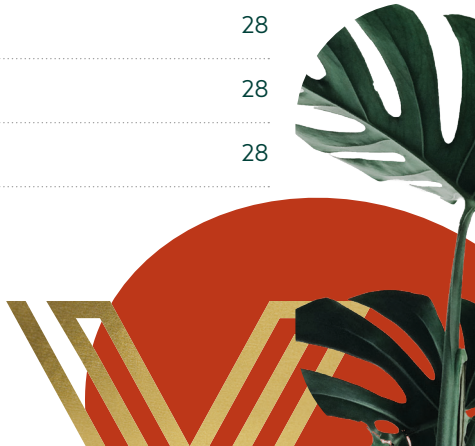
Anchovies "TOP" - brioche (10 fillets)	30
Royal Belgian caviar Platinum 10 gr with condiments (Rich, salty and creamy flavour with a subtle touch of nuts)	36
Oysters (6 pcs.)	29
Oysri oysters - smoked vinegar - passion fruit - olive oil (2 pcs.)	15
Brioche - enigma dry-aged picanha - Hollandaise cream (2 pcs.)	22
Burrata - peach gazpacho - chili - pata negra - basil (vegetarian option)	20
Steak tartare - smoked chipotle - sweet and sour red onion - focaccia	22
BBQ Zeeland mussels – dashi – garlic – cream	21
Scallops – langoustine bisque – tarragon – Parmesan (3 pcs.)	26
Sea bass ceviche – grapefruit – fennel – olive oil	22
Shrimp croquette - spicy aioli - parsley (1 pc.)	11
Arancini - porcini mushrooms - saffron - basil (2 pcs.)	20
Flammkuchen - Reblochon - onion - marinated carpaccio Optional: winter truffle	20 12
BBQ focaccia "Cammalleri Pastificio" - olive oil - Za'atar	6,5
BBQ langoustines - pure! (3 pcs.)	33

SALADS & COLD CUTS

Caesar salad - YALO style	28
Thaï beef salad	28
Beef tartare "Classic"	28

English

If you have any allergies or dietary wishes, please ask one of our team members. The composition of our dishes may change at any time.



English

Mains

MAINS
To share

“Dierendonck” Côte à l’os selection - Oedslach - aged 8 weeks	105
Beef fillet - Simmental - vin jaune sauce with morels	45
Grilled “Dierendonck” entrecôte - Oedslach - aged 8 weeks - pure!	42
Pasta vongole - green herbs - garlic	29
BBQ sea bass - ladolemono sauce - oregano	48
Risotto - porcini mushrooms - chanterelles - Parmesan Optional: winter truffle	36 12
Venison - red cabbage atjar - black pepper gravy	47
BBQ boneless chicken - 5 spice glaze - cucumber - peanuts	28 / 54
BBQ lobster - brown butter - lobster and tarragon salad	Daily rate
Dahl - “Garlic Naan” cucumber raita	29



Sides

SIDES

Fries in peel	6
Loaded fries - Parmesan - truffle - crispy shallot	8
Homemade potato chips - butter - garlic - parsley	6,5
Green salad	5,5
Mesclun salad - poached egg - Reypenaer VSOP	7,5
Grilled bimi - smoked chimichurri	8,5
Roasted cauliflower - black garlic - “Rotterdamsche Oude” cheese espuma	8,5
BBQ “Garlic Naan”	9

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