



MENU

MUNCHIES

Padron peppers, chili, sesame, mushrooms and lemon (V)

Parsley root tempura, garum mayo (V)

Halloumi fries, pomegranate and coriander

Crudites, golden squash dip (V)

DIPS & TANDOORI FLATBREAD 10

Pumpkin, labneh, chestnut and malt crumbs

Avocado, pistachio, parmesan and thai basil (V♥)

Beetroot tahini, toasted seaweed and tapioca pearls (V)

All dips are served with house tandoori flatbread (V♥)

ROOTS AND GREENS 12

Roasted jerusalem artichokes, shiso béarnaise, seaweed and malt (V)

Heart of palm, spinach, broccoli, pickled mushrooms, parmesan, miso and truffle (V♥)

Charred kale, beets, preserved rhubarb and pinoli nuts (V)

Sprouts, ricotta, rye cracker, Yes Yes Yes Barbera d'Asti vinegar and winter truffle

YES EXTRAS

Tofu, pickled mushrooms, ponzu, lotus root and ginger (V)

Extra flatbread (V♥)

COMFORT PLATES

Beetroot risotto, gorgonzola, lemon and chestnut

Baked pumpkin, coconut, burnt tomato, sage and truffle (V)

Whole roasted sweet potato, black tahini, white beets and beetroot aioli (V)

10 SWEETIE PIES

Vegan camembert, pickled rhubarb and marigold (V) 10

Chocolate avocado crémeux, matcha and crumbled caramel (V) 10

Squash crème brûlée and caramelized seeds 10

Scoop of sorbet (V) 6

CHEF'S FAVOURITES MENU 39

Parsley root tempura, garum mayo (V)

Halloumi fries, pomegranate and coriander

Avocado, pistachio, parmesan and thai basil dip (V♥)

Beetroot tahini, toasted seaweed and tapioca pearl dip (V)

Tandoori flatbread (V♥)

Heart of palm, spinach, broccoli, pickled mushrooms, parmesan, miso and truffle (V♥)

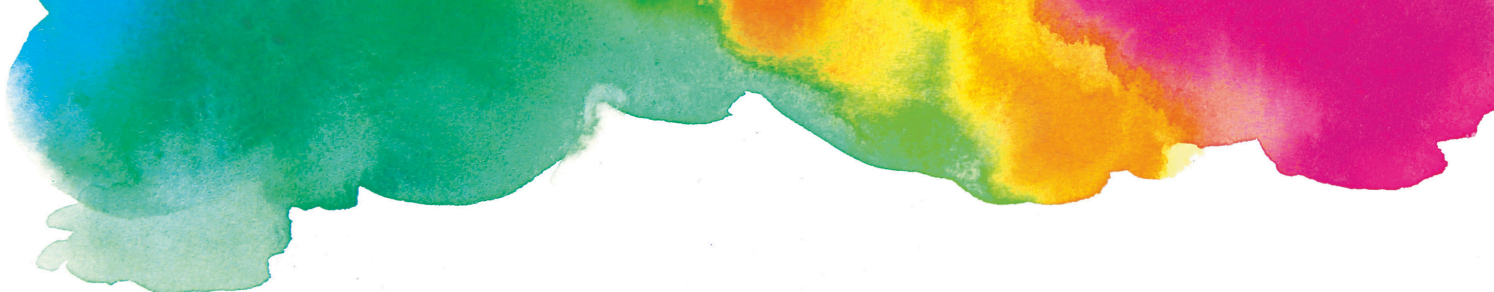
Beetroot risotto, gorgonzola, lemon and chestnut

Whole roasted sweet potato, black tahini, white beets and beetroot aioli (V)

Chocolate avocado crémeux, matcha and crumbled caramel (V)

V = Vegan

V♥ = Vegan Option Available



COCKTAILS

COCKTAILS

13

Pumpkin Love

Brandy, lemon, spiced pumpkin, nutmeg and bubbles

Blush

Tequila, Chambord, pineapple, beetroot aloe, lime and agave

Hello Yellow

Bourbon, spiced pumpkin, lemon, agave, aquafaba and soda

Rosy Collins

Gin, rose water, lemon, thyme and soda

Hot Pink

Ancho Reyes, tequila, pink grapefruit, pomegranate, ginger and turmeric

Dark 'n' Cloudy

Rum, rosemary, lemon, bitters and ginger beer

Yes Glögg

Yes Yes Yes Langhe Favorita, apple, pear, cinnamon and chestnut

MOCKTAILS

8

Seedlip Crush

Seedlip, lime, thai basil, thyme and tonic

Pumpkin Coco

Fountain of Youth, spiced pumpkin, coconut cream, pineapple and lemon

Beet and Sea Buckthorn

Apple, ginger, turmeric, lime, beetroot and sea buckthorn

Yes Glögg (non-alco)

Alcohol-free white wine, apple, pear, cinnamon and chestnut

7

10

BEERS

Lapin Kulta Pure Organic

Lager 4,5% Finland

7

Sol

Lager 4,5% Mexico

8

Peroni Nastro Azzurro

Lager 4,6% Italy

8

Brooklyn Naranjito

Orange Pale Ale 4,5% USA

8,5

Brooklyn Defender IPA

IPA 5,5% USA

9,5

Hitachino Nest Dai Dai IPA

IPA, 6,0% Japan

9,5

Leipäle

Pale Ale, 5,5% Finland

9,5

MC Taakibörsta IPA Remix

Session IPA, 5,3% Finland

9,5

Moritz Aigua 0,0%

Pils 0,0% Spain

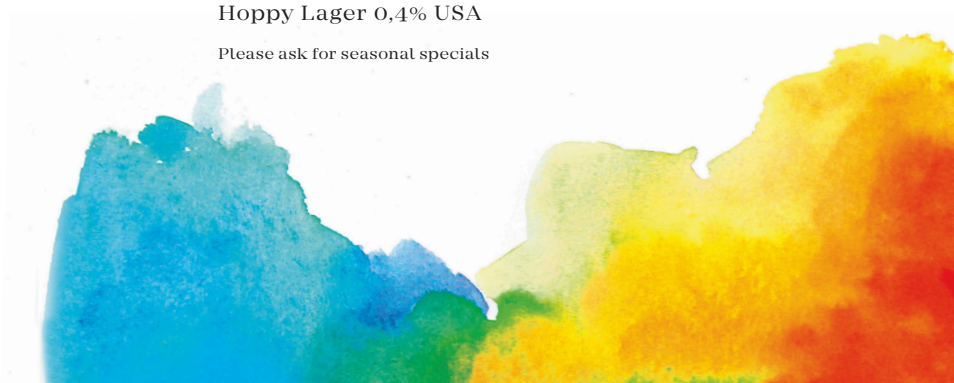
5,5

Brooklyn Special Effects

Hoppy Lager 0,4% USA

7

Please ask for seasonal specials





WINES

YES YES YES WINES

Yes Yes Yes wines come from Piemonte, Italy. The wines are tailor made for us, produced by Riikka Sukula for Vinicola Scarpa. Start with the pale-pink bubbly, Spumante Rosé, and continue with one of the whites: well-balanced Arneis or the crispier Favorita. Or enjoy the great red Barbera d'Asti, low in tannins and high in acidity, perfect pair for vegetarian food.

SPARKLING

Yes Yes Yes Spumante Rosé, 10,5 / 60
Vinicola Scarpa, Piemonte, Italy

WHITE

Yes Yes Yes Langhe Arneis, 10 / 56
Vinicola Scarpa, Piemonte, Italy
Arneis

Yes Yes Yes Langhe Favorita, 10 / 56
Vinicola Scarpa, Piemonte, Italy
Favorita

RED

Yes Yes Yes Barbera d'Asti, 10 / 56
Vinicola Scarpa, Piemonte, Italy
Barbera

CHAMPAGNE & SPARKLING

Flors Blanques Cava Brut Reserva, 8,5 / 46
Maset de Lleó, Spain

Yes Yes Yes Champagne Brut, 13 / 80
Baron Albert, Champagne, France

La Chouette de Champillon 13 / 80
Brut Blanc de Noirs,
Autréau, Champagne, France

WHITE

Le Petit Balthazar Blanc, 8,5 / 46
Pierrick Harang, France
Viognier, Sauvignon Blanc

Moment of Silence, BLANKbottle, 9,5 / 53
Wellington, South Africa
Chenin Blanc, Grenache Blanc, Viognier

Auftakt Riesling, 9,5 / 68
Axel Schmitt, Rheinhessen, Germany (1 l btl)
Riesling

HM, Müller-Grossmann, 10 / 56
Kremstal, Austria
Grüner Veltliner

Mâcon-Villages Chameroy, 60
Maison Louis Latour, Bourgogne, France
Chardonnay

C.A.I. Riesling, Immich-Batterieberg, 60
Mosel, Germany
Riesling

Kortpad Kaaptoe, BLANKbottle, 66
Swartland, South Africa
Fernão Pires

Orbitofrontal Cortex, BLANKbottle, 66
Western Cape, South Africa
Chenin Blanc, Verdelho, Viognier,
Roussanne, Palomino



WINES

RED

Le Petit Balthazar Rouge,
Pierrick Harang, France 8,5 / 46
Merlot

Shin a Will, BLANKbottle,
Western Cape, South Africa 11 / 63
Tempranillo, Carignan, Nebbiolo

Bourgogne Cuvée Latour 11,5 / 66
Maison Louis Latour, Bourgogne, France
Pinot Noir

My Koffer, BLANKbottle,
Breedekloof, South Africa 70
Cinsault

Familiemoord, BLANKbottle,
Western Cape, South Africa 75
Cinsault, Pinot Noir, Grenache Noir

Blaifränkisch, Noita Winery,
Fiskars, Finland 12,5 / 75
Blaifränkisch

Gevrey-Chambertin Lavaut St. Jacques 180
Maison Louis Latour, Bourgogne, France
Pinot Noir

PINK

Le Petit Balthazar Rosé,
Pierrick Harang, France 8,5 / 46
Cinsault

Rosé vom Zweigelt, Müller-
Grossmann, Kremstal, Austria 60
Zweigelt

NON-ALCO

Carignan 1930, Pur Jus de Raisin,
Domaine Rivaton, France 8

SWEET

Limnos Muscat, Tsantali,
Limnos, Greece 8

Late Bottled Vintage Port,
Quinta de la Rosa, Douro,
Portugal 9

Psst. All our wines are vegan.



SATURDAY SPECIAL 12.00-16.00

BUBBLES

Yes Yes Yes Spumante Rosé **10,5 / 60**
Vinicola Scarpa, Piemonte, Italy

Yes Yes Yes Champagne Brut, **13 / 80**
Baron Albert, Champagne, France

COCKTAILS

Saturday Mimosa **10**

Pumpkin Love **13**
Brandy, lemon, spiced pumpkin,
nutmeg and bubbles

Rosy Collins **13**
Gin, rose water, lemon, thyme and soda

Hot Pink **13**
Ancho Reyes, tequila, pink grapefruit,
pomegranate, ginger and turmeric

PICK-ME-UPS

Seedlip Crush **8**
Seedlip, lime, thai basil, thyme and tonic

Beet and Sea Buckthorn **8**
Apple, ginger, turmeric, lime, beetroot
and sea buckthorn

Fountain of Youth **6**
Coconut water

Lemon Aid **5,5**

Coca Cola / Coca Cola Zero **4**

Good-for-you Green Shot **4**

MUNCHIES

Padron peppers, chili, sesame and lemon (V) **10**

Parsley root tempura, garum mayo (V) **10**

Halloumi fries, pomegranate and coriander **10**

Crudites, golden squash dip (V) **10**

GREENS & COMFORT PLATES

Roasted jerusalem artichokes, shiso
béarnaise, seaweed and malt (V) **12**

Heart of palm, spinach, broccoli, parmesan,
pickled mushrooms, miso and truffle (V♥) **12**

Charred kale, beets, preserved rhubarb
and pinoli nuts (V) **12**

Sprouts, ricotta, rye cracker, Yes Yes Yes
Barbera d'Asti vinegar and winter truffle **12**

Baked pumpkin, coconut, burnt tomato,
sage and truffle (V) **14**

Whole roasted sweet potato, black tahini,
white beets and beetroot aioli (V) **14**

SWEETIE PIES

Vegan camembert, pickled rhubarb and
marigold (V) **10**

Chocolate avocado crémeux, matcha
and crumbled caramel (V) **10**

Squash crème brûlée and
caramelized seeds **10**

Scoop of sorbet (V) **6**

WHITES

Moment of Silence, BLANKbottle, **9,5 / 53**
Wellington, South Africa
Chenin Blanc, Grenache Blanc, Viognier

Yes Yes Yes Langhe Arneis, **10 / 56**
Vinicola Scarpa, Piemonte, Italy
Arneis

Yes Yes Yes Langhe Favorita, **10 / 56**
Vinicola Scarpa, Piemonte, Italy
Favorita

C.A.I. Riesling, Immich-Batterieberg, **60**
Mosel, Germany
Riesling

REDS

Le Petit Balthazar Rouge, **8,5 / 46**
Pierrick Harang, France
Merlot

Yes Yes Yes Barbera d'Asti, **10 / 56**
Vinicola Scarpa, Piemonte, Italy
Barbera

Bourgogne Cuvée Latour **11,5 / 66**
Maison Louis Latour, Bourgogne, France
Pinot Noir

COFFEES

Coffee, fairtrade & organic Paulig Mundo **3**

Espresso, Hawaii's own roast 100% arabica **3**

Fancy coffees **4,5**

Espresso Martini **13**