

takeaway menu

Sharing is what we do and love.

So, we are sharing our food with you in whichever way we can.
To spoil you from a distance, chef Laurens has created fresh, seasonal menus to enjoy a bit of YUST at home.

Choose one of the menus below to share between two.
Want the full experience? Check out our add-ons.

YUST share | €37 · pp

sourdough · butter

burrata stracciatella · pickled wild mushrooms · cream of onion

mackerel ceviche · orange buttermilk sauce · fresh herbs

roasted carrots · sage · hazelnut

oven-roasted rack of pork · onion · jus

potato mousseline · chive

YUST vegan | €32,5 · p

sourdough

pickled wild mushrooms · beetroot · sour cream

parsnip · grape · red onion · yuzu ponzu

roasted carrots · sage · hazelnut

glazed pumpkin · onion

potato mousseline · chive

add-ons

snacks

dried fennel sausage	9
tinned sardines	9

desserts

coconut pudding · maple syrup (vegan)	9
brownie · vanilla cream · caramel	9

cocktails

basil cucumber smash (<i>vodka, basil, cucumber, lime</i>)	10
YUST a nergoni (<i>gin, red vermouth, bitters</i>)	10
Moscow Mule (<i>vodka, ginger beer, lime</i>)	10

wines

GIOIA Prosecco	30
<i>white</i>	
Viognier "Grès du Trias" IGP d'Ardèche (<i>France · Viognier</i>)	25
Grüner Veltliner "Ried Stangl" (<i>Austria · Gruner Veltliner</i>)	30
Bourgogne Blanc, Domaine la Marche (<i>France · Chardonnay</i>)	40
<i>red</i>	
Nero d'Avolo Luma (<i>Italy · Nero d'Avola</i>)	25
Malbec "Reserva", Domaine Bousquet (<i>Argentina · Malbec</i>)	30
Pinot Noir, Domaine La Marche (<i>France</i>)	50

These wines have been carefully selected to complement the menus and are offered to you at a lower rate than our usual wine list.

Weekly available for pick up from YUST, Friday – Sunday.
Between 4PM – 7PM

www.yust.com/takeaway