

## MENU

### VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.

Dietary exceptions will be accommodated when possible.

MENU 79

WINE 34.5

WINE PAIRING BY THE GLASS 11.5

**PREMIUM** WINE PAIRING BY THE GLASS between 17 and 55

MOCKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

## 3 COURSE ONE MENU

Cauliflower, 'piccalilly'....

Potato, crème fraîche....

10 herb salad from ONE's garden....

'Bloody Mary'....

Sourdough bread & brioche, farmer's butter, 'Zeeuwsche Zoute'....

### DUTCH YELLOWTAIL KINGFISH

Fennel, kohlrabi, jalapeño

### DUTCH SUMMER VENISON

Pickled cherries, beans, potatoes, onions

### STRAWBERRY & RHUBARB

Farmers yoghurt, lemon verbena, flowers

### ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

25 p.p. or instead of dessert 13.5 p.p.

JRE