

MENU

MENU 140 / 150*

** Fr./Sa. dinner*

PAIRING

WINE 75

PREMIUM WINE 145

M0%CKTAIL 69

COMBI (WINE/M0%CKTAIL) 72

ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

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

WINE PAIRING BY THE GLASS 11.5

PREMIUM WINE PAIRING BY THE GLASS between 17 and 55

M0%CKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

JRE

ALL OF 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

HEREFORD BEEF

Almond, green bell-pepper, nastrium

SKATE WING

Fermented celery, young bayleaf

VEAL SWEETBREAD

Beetroot, black garlic, 'Tomasu' soya

DUTCH SUMMER VENISON

Pickled cherries, beans, potatoes, onions

STRAWBERRY & RHUBARB

Farmers yoghurt, lemon verbena, flowers

SUMMER FRUIT FROM ONE's GARDEN

Vanilla, ONE's 70% Coco chocolate

Tartelette....

Chocolate, ONE's honey....

Caramel, sea salt....

Fig, figleaf....

'Bitterkoekje'....