

MENU

MENU 130 / 140*

* Fr./Sa. dinner

PAIRING

WINE 75

PREMIUM WINE 145

M0%CKTAIL 69

COMBI (WINE/M0%CKTAIL) 72

ONE EXTRAS

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

ONE's GREAT GARDEN MENU

Cauliflower, 'piccalilly'....

Potato, crème fraîche....

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

Bloody Mary....

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

FERMENTED FENNEL

Kohlrabi, tarragon, jalapeño

SEARED BELL PEPPER

Ajo blanco, wild garlic

KOHLRABI & CELERIAC

Fermented celery, bay leaf

SWISS CHARD & BEETROOT

Black garlic gnocchi, 'Tomasu' soy

FERMENTED COURGETTE

BBQ'd eggplant, potato, lemon thyme

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, fig leaf....

'Bitterkoekje'