

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

JRE

3 COURSE ONE MENU

BBQ carrot....

Potato, crème fraîche....

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

'Bloody Mary'....

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

FRENCH ROASTED SCALLOP

Spinach, Jerusalem artichoke, herbs, verjus

ROSÉ VEAL TENDERLOIN

Mushroom, green chicory, Szechuan pepper

BLOOD PEACH FROM 'LEUKER 1818'

Madagascar vanilla, 70% Congo chocolat

ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

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


MICHELIN
2010-2025