

MENU

MENU 140 / 160*

* Sa. diner

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

ALL OF ONE MENU

BBQ carrot....

Potato, crème fraîche....

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

'Bloody Mary'....

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

FRENCH ROASTED SCALLOP

Spinach, Jerusalem artichoke, herbs, verjus

HEREFORD BEEF

Almond, bell-pepper, nasturtium & brioche

NORTH SEA HALIBUT

Oxtail, leek, marrow

VEAL SWEETBREAD

Beetroot, black garlic, 'Tomasu' soya

ROSÉ VEAL TENDERLOIN

Mushroom, green chicory, Szechuan pepper

'HONEYCOMB'

ONE's honey, fig, crumble

BLOOD PEACH FROM 'LEUKER 1818'

Madagascar vanilla, 70% congo chocolate

Tartelette....

Chocolate, ONE's honey....

Caramel, sea salt....

'Bitterkoekje'....

JRE


MICHELIN
2010-2025