

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

JRE

ALL OF ONE MENU

BBQ carrot....

Potato, crème fraîche....

Parsnip, red pepper....

Smoked sauerkraut....

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

SEARED FRENCH 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

VEAL TENDERLOIN /^{UPGRADE*}→100% JAPANESE WAGYU

from Maria Hoop

Mushroom, green chicory, Szechuan pepper

(*^{UPGRADE} suppl. €90 per 2 people)

'HONEYCOMB'

ONE's honey, fig, crumble

POACHED CONFERENCE PEAR

Madagascar vanilla, spices, nougatine

Filled 'speculaas'....

ONE's 70% Congo chocolate....

Caramel, sea salt....

'Bitterkoekje'....


MICHELIN
2010-2025