

MENU

MENU 140 / 160*

* Sa. diner

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

BBQ carrot....

Potato, crème fraîche....

Parsnip, red pepper....

Smoked sauerkraut....

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

ROASTED JERUSALEM ARTICHOKE

Spinach, herbs, verjus

SEARED BELL PEPPER

Almond, nasturtium & brioche

ROASTED LEEK

Cabbage, ponzu, mustard seed

RED CABBAGE & BEETROOT

Black garlic gnocchi, 'Tomasu' soy

BBQ'D EGGPLANT

Porcini mushroom, sourdough, smoked butter

'HONEYCOMB'

ONE's honey, fig, crumble

BLOOD PEACH FROM 'LEUKER 1818'

Madagascar vanilla, 70% Congo chocolate

Filled 'speculaas'....

ONE's 70% Congo chocolate....

Caramel, sea salt....

'Bitterkoekje'....