

## 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....

Waffle, caramelized onion....

Parsnip, red pepper....

Smoked sauerkraut....

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

### SEARED FRENCH SCALLOP

Jerusalem artichoke, green grapes, green juice

### HEREFORD BEEF

Almond, bell pepper, nasturtium & brioche

### LANGOUSTINE

Daikon, shiso green, pumpkin

### MUSHROOMS & WINTER TRUFFLE

Celeriac, black garlic, aged cheese from Buggenum

VENISON / UPGRADE\* → 100% JAPANESE WAGYU from Maria Hoop

Red cabbage, Brussels sprouts, roasted rosemary

(\*UPGRADE suppl. €90 per 2 people)

### 'HONEYCOMB'

ONE's honey, fig, crumble

### POACHED CONFERENCE PEAR

Madagascar vanilla, spices, nougatine

Canelé....

ONE's 70% Congo chocolate....

Caramel, sea salt....

Sablé sesame cookie....