

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....

Waffle, caramelized onion....

Parsnip, red pepper....

Smoked sauerkraut....

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

ROASTED JERUSALEM ARTICHOKE

Green grapes, green juice

SEARED BELL PEPPER

Almond, nasturtium & brioche

ROASTED LEEK

Cabbage, ponzu, mustard seed

MUSHROOMS & WINTER TRUFFLE

Celeriac, black garlic, aged cheese from Buggenum

BBQ'D EGGPLANT

Brussels sprouts, potato, smoked butter

'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....