

## 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....

Asparagus, chives....

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

## DUTCH HAMACHI

Cucumber, ginger, radish, lime

## 'AAA' ASPARAGUS FROM 'MARIA HOOP'

Hereford beef, potato, tarragon & brioche

## NORTH SEA HALIBUT

Asparagus, wild garlic, green herbs

## VEAL SWEETBREADS

Beetroot, black garlic gnocchi, 'Tomasu' soy

## 'MERGELLAND GEULDAL' LAMB

Asparagus, mint hollandaise, green peas

## BLOOD ORANGE

Farmer's yogurt, grapefruit

## STRAWBERRY & RHUBARB

Madagascar vanilla, honey

Canelé....

ONE's 70% Congo chocolate....

Caramel, sea salt....

Sablé cookie....