

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....

Asparagus, chives....

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

ROASTED JERUSALEM ARTICHOKE

Fennel, lime, green juice

'AAA' ASPARAGUS FROM 'MARIA HOOP'

Bell pepper, potato, tarragon, brioche

ZUCCHINI & QUAIL EGG

Asparagus, wild garlic, green herbs

BETROOT & RED CABBAGE

Black garlic gnocchi, 'Tomasu' soy

BBQ'D EGGPLANT

Asparagus, mint hollandaise, green peas

BLOOD ORANGE

Farmer's yogurt, grapefruit

STRAWBERRY & RHUBARB

Madagascar vanilla, ONE's honey

Canelé....

ONE's 70% Congo chocolate....

Caramel, sea salt....

Sablé cookie....