

MENU

VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.

Dietary exceptions will be accommodated when possible.

MENU 79

WINE 34.5

WINE PAIRING BY THE GLASS 11.5

PREMIUM WINE PAIRING BY THE GLASS between 17 and 55

MOCKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

JRE

3 COURSE ONE MENU

BBQ carrot....

Waffle, caramelized onion....

Parsnip, red pepper....

Frozen salat, tomato, basil....

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

DUTCH HAMACHI

Cucumber, ginger, radish, lime

ROSÉ VEAL TENDERLOIN

Summer potato, Swiss chard, beans, lemon thyme

STRAWBERRY & RHUBARB FROM ONE's GARDEN

Madagascar vanilla, ONE's honey

ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

25 p.p. or instead of dessert 13.5 p.p.


MICHELIN
SINCE 2010