

MENU

MENU 140 / 160*

**Sat. dinner*

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....

Frozen salat, tomato, basil....

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

DUTCH HAMACHI

Cucumber, ginger, white radish, lime

LIMOUSIN BEEF FROM LEROP

Pickle, potato, chives & brioche

OCEAN PERCH

Kohlrabi, fermented zucchini, wild garlic

VEAL SWEETBREADS

Beetroot, black garlic gnocchi, 'Tomasu' soy

ROSÉ VEAL TENDERLOIN

Summer potato, Swiss chard, beans, lemon thyme

ONE's 70% MEXICO CHOCOLATE

Raspberry, ONE's puf pastry

STRAWBERRY & RHUBARB

Madagascar vanilla, ONE's honey

Tartelette....

ONE's 70% chocolate....

Caramel, sea salt....

Sablé cookie....