

MENU

MENU 140 / 160*

**Sat. dinner*

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....

Frozen salat, tomato, basil....

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

MARINATED FENNEL

Cucumber, ginger, radish, lime

ROASTED BELL PEPPER

Pickle, potato, chives, brioche

POACHED EGG FROM 'LEUKER1818'

Kohlrabi, fermented zucchini, wild garlic

BEETROOT & RED CABBAGE

Black garlic gnocchi, 'Tomasu' soya sauce

BBQ'D EGGPLANT

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....