

## MENU

MENU 140

WINE 72.5

**PREMIUM** WINE 135

ALL-IN (excl. aperitif)

MENU INCL WINE - WATER - COFFEE 220

MENU INCL **PREMIUM** WINE - WATER - COFFEE 280

MENU without \* 115

WINE without \* 57.5

**PREMIUM** WINE without \* 110

ALL-IN (excl. aperitif)

MENU without \* INCL WINE - WATER - COFFEE 182.5

MENU without \* INCL **PREMIUM** WINE - WATER - COFFEE 232.5

MENUS ONLY SERVED PER TABLE

WINE PAIRING BY THE GLASS 9,25

**PREMIUM** WINE PAIRING BY THE GLASS between 15 and 49

UNLIMITED STILL OR SPARKLING WATER p.p. 4.75

**JRE**

## ONE EXPEDITION

### TASTING MENU

NORTH SEA CRAB \*

Chicory, parsnip, green apple

BOEUF LA ROCHE

XO, dutch shrimp, potato

GREEN HERBS GNOCCHI

Potato, celery, wild garlic

RABBIT

Carrot, kohlrabi, caramelised shallot

SUMMER VENISON

Beet root, plum, roasted onion

SHAVED FOIE ROYALE \*

Brioche, red beet, fig

ONE's GARDEN STRAWBERRIES

Cheesecake, rhubarb, elderflower

&

DUTCH CHERRIES

Fig leaf ice cream, merengue, honey

of

CHEESE ASSORTMENT (instead of 2 desserts)

Selected by us and served with a variety of garnish