

MENU

MENU 130

WINE 72.5

PREMIUM WINE 135

ALL-IN (excl. aperitif)

MENU INCL WINE - WATER - COFFEE 210

MENU INCL **PREMIUM** WINE - WATER - COFFEE 270

MENU without * 105

WINE without * 57.5

PREMIUM WINE without * 110

ALL-IN (excl. aperitif)

MENU without * INCL WINE - WATER - COFFEE 172.5

MENU without * INCL **PREMIUM** WINE - WATER - COFFEE 222.5

MENUS ONLY SERVED PER TABLE

WINE PAIRING BY THE GLASS 9.75

PREMIUM WINE PAIRING BY THE GLASS between 15 and 49

UNLIMITED STILL OR SPARKLING WATER p.p. 4.75

JRE

TASTING MENU

ONE EXPEDITION

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

ONE TEASER
MARKET MENU

VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.

Dietary exceptions will be accommodated when possible.

MENU 65

WINE 30

ALL-IN (excl. aperitif)

MENU INCL WINE - WATER - COFFEE 102.5

MENUS ONLY SERVED PER TABLE