

MENU

MENU 140 / 150*

* Fr / Sa 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

ALL OF ONE MENU

Green pea, horseradish....

Garden bouquet, crème fraîche....

Leek, mustard....

Cucumber, tarragon....

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

RAINBOW TROUT

Radish, fennel, citrus

ROASTED BELL PEPPER

White beans, spicy tomato, tomato leaf

NORTH SEA HADDOCK

Fermented kohlrabi, green cabbage

VEAL SWEETBREAD

Pumpkin, black garlic, 'Tomasu' soya

COUCOU DE MALINES

Potato, cabbage, roasted rosemary

FIGS FROM THE GARDEN

ONE's own honey, fig leaf

RASPBERRY & RHUBARB

Yogurt, chocolat

Mini ice cream....

'Bokkenpootje'....

Caramel, sea salt....

70% chocolat....

Tartelette....

JRE