

MENU

MENU 130 / 140*

* Fr / Sa 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

Green pea, horseradish....

Garden bouquet, crème fraîche....

Leek, mustard....

Cucumber, tarragon....

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

BBQ CARROT

Fig leaf, red pepper, tomato

ROASTED BELL PEPPER

White beans, spicy tomato, tomato leaf

KOHLRABI & RUTABAGA

Fermented green cabbage, zucchini

BUTTERNUT PUMPKIN

Swiss chard, black garlic, 'Tomasu' soy

POTATO FLOWER

Onion, leek, mustard seeds, green herbs

FIGS FROM THE GARDEN

ONE's own honey, fig leaf

RASPBERRY & RHUBARB

Yogurt, chocolat

Mini ice cream....

'Bokkenpootje'....

Caramel, sea salt....

70% chocolat....

Tartelette....