

MENU

VARYING 3 COURSE MENU

Upon request this menu can be served within 90 min.
Dietary exceptions will be accommodated when possible.

MENU 73
WINE 34.5

WINE PAIRING BY THE GLASS 11.5

PREMIUM WINE PAIRING BY THE GLASS between 17 and 55

MOCKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

3 COURSE ONE MENU

Cauliflower, 'piccalilly'...
Potato, crème fraîche...
Leek, mustard...
BBQ Brussels sprouts, sprout leaf...
Sourdough bread & brioche, farmer's butter, 'Zeeuwsche Zoute'....

NORTH SEA WEEVER

Verbena, Jerusalem artichoke, grapefruit

COUCOU DE MALINES

Potato, cabbage, roasted rosemary

RED STAR & GREEN STAR

'Wellant' apple from Herten, spices, ONE's honey

ONE EXTRAS

SHAVED FOIE ROYALE

Supplement 27 p.p.

CHEESE ASSORTMENT

25 p.p. or instead of dessert 13.5 p.p.

JRE