

MENU

MENU 140 / 150*

* Fr./Sa. dinner

PAIRING WINE 75
PREMIUM WINE 145
MO%CKTAIL 69
COMBI (WINE/MO%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
MO%CKTAIL TO MATCH 10.5

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5

ALL OF 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

ROASTED BELL PEPPER

White beans, spicy tomato, tomato leaf

SCALLOP

ONE's sauerkraut, smoked butter, 'LIVAR' Lardo

VEAL SWEETBREAD

Beetroot, black garlic, 'Tomasu' soya

COUCOU DE MALINES

Potato, cabbage, roasted rosemary

FIGS FROM THE GARDEN

Unbaked cheesecake, fig leaf

POACHED CONFERENCE PEAR FROM HERTEN

ONE's bean-to-bar 70% Congo chocolate, caramel, vanilla

Mini ice cream....
Chocolate, bay leaf....
Caramel, sea salt....
Chocolate, pumpkin seed....
'Gevulde speculaas'....

JRE