

## 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

Cauliflower, 'piccalilly'....

Potato, crème fraîche....

Leek, mustard....

BBQ Brussels sprouts, sprout leaf....

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

### JERUSALEM ARTICHOKE FROM ONE's GARDEN

Verbena, grapefruit

### ROASTED BELL PEPPER

White beans, spicy tomato, tomato leaf

### KOHLRABI & RUTABAGA

Fermented green cabbage, zucchini

### BEETROOT & RED CABBAGE

Black garlic, 'Tomasu' soy

### SALT CRUSTED CELERIAC

Brussels sprouts, onion, green herbs

### 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'....