

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

JRE

ALL OF ONE MENU

Cauliflower, 'piccalilly'....

Pumpkin, crème fraîche....

Leek, mustard....

BBQ Brussels sprouts, sprout leaf....

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

DUTCH YELLOWTAIL KINGFISH

Verbena, Jerusalem artichoke, grapefruit

HEREFORD BEEF

Parsnip, spicy shiso purple, celery

SCALLOP

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

VEAL SWEETBREAD

Beetroot, black garlic, 'Tomasu' soya

VENISON

Cranberry, chestnut, potato, pink pepper

FIGS FROM THE GARDEN

Unbaked cheesecake, fig leaf

POACHED CONFERENCE PEAR FROM HERTEN

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

Tartelette....

Chocolate, bay leaf....

Caramel, sea salt....

Chocolate, pumpkin seed....

'Boterkoek'....