

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'...

Pumpkin, 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

ONE's OWN SAUERKRAUT

Kohlrabi, leek, smoked butter

BETROOT & RED CABBAGE

Black garlic, 'Tomasu' soy

CELERIAC FROM SALT CRUST

Onion, mustard seeds, 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

Tartelette...

Chocolate, bay leaf...

Caramel, sea salt...

Chocolate, pumpkin seed...

'Boterkoek'...