

PAIRING WINE 59
PREMIUM WINE 109
 MO%CKTAIL 51
 COMBI (WINE/MO%CKTAIL) 54

ONE EXTRAS

SHAVED FOIE ROYALE *Signature dish since 2007*
 27 p.p.

CLASSIC DAME BLANCHE
 18 p.p.

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

WINE PAIRING BY THE GLASS 12.25
PREMIUM WINE PAIRING BY THE GLASS *between 19 and 65*
 MO%CKTAIL TO MATCH 10.75

UNLIMITED STILL OR SPARKLING WATER p.p. 5.5
 HOMEMADE FRIANDISES p.p. 11

BBQ carrot....
 Waffle, caramelized onion....
 Parsnip, red pepper....
 Frozen salad, tomato, basil....
 Sourdough bread, farmer's butter, 'Zeeuwsche Zoute'....

DUTCH HAMACHI

Cucumber, ginger, radish, lime

OCEAN PERCH

Kohlrabi, fermented zucchini, wild garlic

VEAL SWEETBREADS

Beetroot, black garlic gnocchi, 'Tomasu' soy

ROSÉ VEAL TENDERLOIN

Summer potato, Swiss chard, beans, lemon thyme

ONE's 70% MEXICO CHOCOLATE

Raspberry, ONE's puff pastry

BBQ carrot....
Waffle, caramelized onion....
Parsnip, red pepper....
Frozen salad, tomato, basil....
Sourdough bread, farmer's butter, 'Zeeuwsche Zoute'....

MARINATED FENNEL

Cucumber, ginger, radish, lime

POACHED EGG FROM 'LEUKER1818'

Kohlrabi, fermented zucchini, wild garlic

BEETROOT & RED CABBAGE

Black garlic gnocchi, 'Tomasu' soya sauce

BBQ'D EGGPLANT

Summer potato, Swiss chard, beans, lemon thyme

ONE's 70% MEXICO CHOCOLATE

Raspberry, ONE's puff pastry