


# ONE 24



## COFFEE

Espresso	3.1
Doppio	4.1
Lungo	3.4
Espresso macchiato	3.8
Cappuccino	3.8
Latte macchiato	4.1
Flat white (double shot)	4.7

all our coffees are prepared with organic milk.

 go vegan: soy milk, oat milk, almond milk or coconut milk (+0.5)

### Flavour your coffee

Hazelnut   vanilla   cinnamon	0.5
Extra shot espresso	1
Whipped cream	0.7

### OUR SPECIALS

Hazelnut iced coffee	4.7
Hot cocoa	4
Chai latte	4



## HOMEMADE SPECIALS

Pineapple lemonade	5
homemade pineapple syrup & lime juice	
Rhubarb lemonade	5
homemade rhubarb syrup & lime juice	
Homemade iced tea	5
made from rooibos & orange	

## SWEET START

Banana bread	3.7
Croissant, butter & jam	3.5
Apple pie from Utrecht	4.5
Passionfruit cheesecake	5

## TEA

### TEA CULTURES

Tea	3.5
Pot of tea	7.5
black tea	
organic jasmine tea	
nut dream tea	
organic green tea	
organic earl gray tea	
ginger-orange tea	
rooibos tea	
kir royal tea	

### FRESH TEA

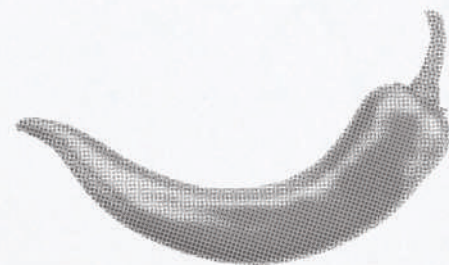
Tea	4
Pot of tea	8.2
fresh mint tea	
fresh ginger & orange tea	

## JUICES & WATER

Fresh orange juice	4.5
Schulp organic juice	3.8
apple-pear   apple-strawberry	
Big Tom spicy tomato juice	4.3
Spa Red (still) - 0.2l	3.5
Spa Blue (sparkling) - 0.2l	3.5
S. Pellegrino - 0.25l	3.8
S. Pellegrino - 0.75l	7
Acqua Panna - 0.25l	3.8
Acqua Panna - 0.75l	7

## ON THE SIDE

Mezze plate	9.5 p.p.
calamari with lemon aioli, veal croquette, Spanish ham with almonds, olives, 2 types of cheese, pickled vegetables, Padron peppers & pita bread with dip	



Of course we have an extensive beer, wine and cocktail list  
*Just ask for it!*

LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES THAT WE CAN ACCOMMODATE.

*Easy eating  
& drinking*



# ONE 24



## EGGS

### CAST IRON FRIED EGGS

11.5

The way we do it: two eggs with toppings served straight from the oven in a cast iron pan.

Choose your toppings:

bacon & cheese

spinach & avocado

*with smoked salmon +4.5*

Choose your roasted bread:

Organic brown or white



## SANDWICHES & BURGER

Flank Steak Sandwich 13.5

thinly sliced flank steak, arugula, truffle mayonnaise, Parmesan cheese & pine nuts

Brie Sandwich 10.5

a classic: brie with walnuts & honey

Young Cheese Sandwich 12.5

young cheese, cream cheese, radish & cucumber

*With all the above sandwiches you can choose from toasted organic brown or white bread*

MRIJ Beef Burger - 200 grams 14.5

served on a brioche bun with lettuce, tomato, harissa mayonnaise & homemade pickles

*with bacon +1*

*with cheese +1*



## SIDES

Fries & Mayonnaise 5

Parmesan Fries & Truffle Mayonnaise 6

Arugula Salad with Balsamic Dressing & Walnuts 5

Pilaf Rice 6

## SOUPS

Seasonal Soup 8.5

we are happy to inform you about our seasonal soup

Sopa de Pescado 12.5

fish soup with a rich filling of seafood

Vegetable Bouillon 8.5

served with warm pita bread & dip



## SALADS & PASTAS

Salad Smoked Salmon 12.5 S | 15.5 L

with smoked salmon, with avocado & pearl couscous

Broccoli-Quinoa Salad 11.5 S | 14.5 L

with broccoli-quinoa, blood orange,

Inca tomatoes & olive crumble

Goatcheese Salad 11.5 S | 14.5 L

soft goat cheese, grilled fig, green salad,

walnuts, pomegranate & honey-balsamic syrup

One24 Signature Pasta 18.5

ravioli filled with gorgonzola & walnut,

served with pecorino & arugula

## MEAT & FISH

Flank Steak - 200 grams 28

with chimichurri, baby broccoli & patatas bravas

Red Perch Fillet - 250 grams 26.5

with pearl couscous, green pea crème & arrabiata sauce

Dry-aged Beetroot 25.5

different preparations of beetroot, served with

basil oil & crisp made of rice

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= vegetarian = vegan

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## 3-COURSE MENU

€36.5

### STARTERS

#### Ceviche

sea bream marinated in mango leche de tigre, served with avocado, radish, pomegranate & grapefruit

#### Beef Tartare

with toasted bulgur, Nameko mushroom, tahini mayonnaise & pickled egg yolk

#### Broccoli-Quinoa Salad

with broccoli-quinoa, blood orange, Inca tomatoes & olive crumble

### MAIN COURSES

#### Flank Steak - 200 grams

with chimichurri, baby broccoli & patatas bravas

#### Red Perch Fillet


with pearl couscous, green pea crème & arrabiata sauce


#### Dry-aged Beetroot

different preparations of beetroot, served with basil oil & crisp made of rice

*All main courses are served with accompanying condiments*

#### *The following side dishes can be ordered:*

 Fries & Mayonnaise €5

 Parmesan Fries & Truffle Mayonnaise €6

 Arugula Salad with Balsamic Dressing & Walnuts €5

 Pilaf Rice €6



### DESSERTS

#### Passionfruit Cheesecake

with passionfruit sorbet ice cream

#### Triple Chocolate



white chocolate cremeux, chocolate ice cream & chocolate foam

#### One24 Cheese Plate

selection of 4 regional cheeses served with fig bread & date-ras el hanout chutney



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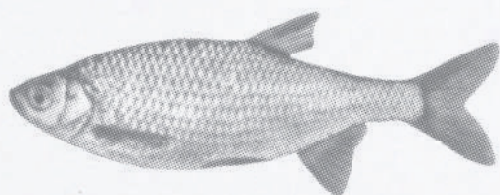


## STARTERS

- Ceviche** 12.5  
sea bream marinated in mango leche de tigre, served with avocado, radish, pomegranate & grapefruit
- Beef Tartare** 12.5  
with toasted bulgur, Nameko mushroom, tahini mayonnaise & pickled egg yolk
- Pork Belly** 13  
glazed pork belly served with pumpkin crème, mushroom & corn
- Burrata** 12.5  
with romanesco, basil oil, tomato & smoked almond
- Salmon Tartare** 13.5  
with avocado, little gem lettuce, crème fraiche & toasted wild rice

## SOUPS

- Seasonal Soup** 8.5  
we are happy to inform you about our seasonal soup
- Sopa de Pescado** 8.5  
fish soup with a rich filling of seafood
- Vegetable Bouillon** 8.5  
with warm pita bread & dip



## SALADS

- Broccoli-Quinoa Salad** 11.5 S | 14.5 L  
with broccoli-quinoa, blood orange, Inca tomatoes & olive crumble
- Goatcheese Salad** 11.5 S | 14.5 L  
soft goat cheese, grilled fig, green salad, walnuts, pomegranate & honey-balsamic syrup

## MAIN COURSES

- Beef Burger - MRIJ rund - 200 grams** 19.5  
served on a brioche bun with lettuce, tomato, harissa mayonnaise, homemade pickles & fries  
*with bacon +1*      *with cheese +1*
- Short Rib - 310 grams** 26.5  
with fries & coleslaw
- Flank Steak - 200 grams** 28  
with chimichurri, baby broccoli & patatas bravas
- Red Perch Fillet - 200 grams** 26.5  
with pearl couscous, green pea crème & arrabiata sauce
- Dry-aged Beetroot** 25.5  
different preparations of beetroot, served with basil oil & crisp made of rice
- Haddock** 26.5  
with carrot-coconut sauce, sweet-and-sour purple carrot, baby carrot & pilaf rice
- One24 Signature Pasta** 18.5  
ravioli with gorgonzola & walnut, served with pecorino & arugula
- One24 Tajine** 19.5  
vegetable tajine, served with couscous & cucumber salad
- 8.5

## SIDES

- Fries & Mayonnaise** 5
- Parmesan Fries & Truffle Mayonnaise** 6
- Arugula Salad with Balsamic Dressing & Walnuts** 5
- Pilaf Rice** 6

## DESSERTS

- Mont Blanc** 9.5  
poached peach, almond crumble & peach ice cream
- Passionfruit Cheesecake** 9.5  
with passionfruit sorbet ice cream
- One24 Sorbet & Gelato** 8.5  
Two scoops of artisan ice cream, choose your flavours:  
*vanilla | strawberry | mango | peach | hazelnut | chocolate | passion fruit*
- Triple Chocolate** 10.5  
white chocolate cremeux, chocolate ice cream & chocolate foam
- One24 Cheese Plate** 11.5  
selection of 4 regional cheeses served with fig bread & date-ras el hanout chutney

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