


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



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	

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

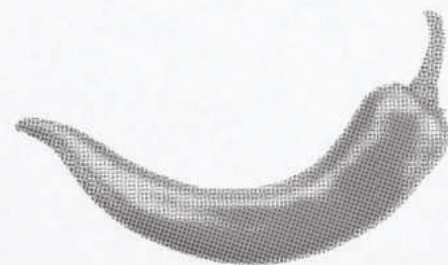


JUICES & WATER

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 5

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

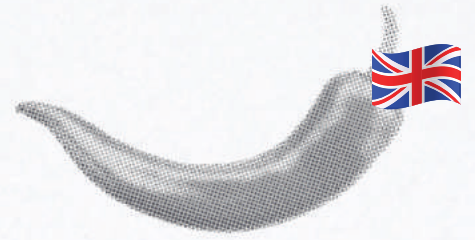
different preparations of beetroot, served with basil oil & crisp made of rice

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

= vegetarian = vegan

*Easy eating
& drinking*

ONE 24



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



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

 = vegetarian  = vegan

*Easy eating
& drinking*



ONE 24

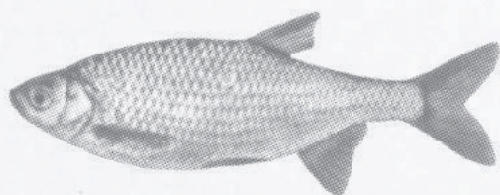


STARTERS

- 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 12.5
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 Sala 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

SIDES

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

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

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

= vegetarian = vegan

*Easy eating
& drinking*

