

COFFEE

Espresso	€ 2,60
Doppio	€ 3,60
Lungo	€ 2,90
Original Americano	€ 3,40
Espresso macchiato	€ 3,10
Cappuccino	€ 3,40
Latte macchiato	€ 3,60
Caffé latte	€ 3,60
Flat white (double shot)	€ 3,90

All our milk coffees are prepared with full organic milk, as vegan options we have almond milk or coconut milk (+0.5)

Flavour your coffee

Hazelnut vanilla cinnamon	€ 0,50
Extra shot	€ 1,00
Whipped cream	€ 0,70

TEA

SENZA TEA

Teacup	€ 3,00
Teapot	€ 6,50

Earl grey blue flower

Black tea with a firm body with fresh bergamot and blue corn blossom that gives the tea its natural sweetness

Sencha sensation

Organic blend of green sencha tea with lemon, fresh lime zest, spicy ginger and a hint of sweet cinnamon

Refreshing rooibos

Harmonious organic blend of rooibos, apple and lemon

FRESH TEA

Teacup	€ 3,50
Teapot	€ 7,00

Fresh mint tea

Fresh ginger & orange tea

ONE 24

OUR SPECIALS

Homemade iced tea rooibos & orange	€ 4,50
Almond iced coffee	€ 4,50
Coconut iced coffee	€ 4,50
Homemade hot chocolate	€ 4,50
coconut, cinnamon, vanilla	
Homemade chai latte	€ 3,80



JUICES

Fresh orange juice	€ 4,20
Schulp organic juice apple pear	€ 3,70
Big Tom spicy tomato juice	€ 4,20

FOR THE KIDS

Chocomel kids lemonade	€ 2,90
Babyccino	€ 1,00



SODAS & LEMONADES

Homemade lemonades	€ 4,50
Rhubarb lemonade Grilled pineapple lemonade	
Spa mineral water	
Reine 0.25 Intense 0.25	€ 2,90
Spa Reine 0.75 Intense 0.75	€ 4,90
Coca-Cola regular light zero	€ 3,20
Fanta Orange Cassis	€ 3,20
Sprite FuzeTea sparkling	€ 3,20
Kinley ginger ale bitter lemon	€ 3,50
Rivella light	€ 3,20
Tonic's Fever-Tree collection	€ 3,80

DRAUGHT BEERS

Hertog Jan 0.25	€ 3,50
Hertog Jan 0.5	€ 6,50
Lefte blond Lefte dubbel	€ 4,50
Hertog Jan Weizener	€ 4,50
Guest draught from	€ 4,00

BOTTLED BEER

Stella Artois	€ 4,00
Corona	€ 5,00
Bastaard gember citroen radler	€ 4,00
Duvel	€ 4,80
Goose Island IPA	€ 4,50
Lefte trippel	€ 4,80
Savanna dry cider	€ 4,80
Jupiler malt	€ 4,00



GIN & TONICS

Tanqueray, Fever-Tree Indian Tonic	€ 8,50
<i>lemon, mint</i>	
Sloe gin, Fever-Tree Aromatic Tonic	€ 8,50
<i>lime, redcurrant</i>	
London nr 1, Fever-Tree Mediterranean Tonic	€ 11,00
<i>lime, rosemary</i>	
Cannonball, Fever-Tree Mediterranean Tonic	€ 11,00
<i>ginger slices, fresh chilli</i>	
Hendrick's, Fever-Tree Elderflower Tonic	€ 11,00
<i>cucumber</i>	

COCKTAILS

The Long Fossick	€ 8,50
Limoncello, elderflower liqueur, gin, cava.	
<i>The marriage between the UK and Italy.</i>	
<i>A fresh and bubbly spritz.</i>	

Rhumble	€ 9,00
Gin, lemon juice, homemade rhubarb syrup, rhubarb bitters.	
<i>A twist on an English classic, are you ready to rhumble!</i>	
<i>Fresh fresh fresh.</i>	

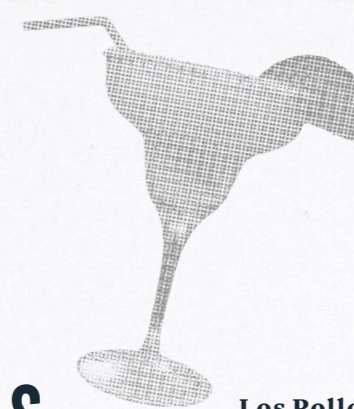
Slow Negroni	€ 9,00
Sloe gin, Lillet Blanc, sugar syrup.	
<i>A sip will slow down time. Enjoy the full berry flavours!</i>	

The First Lady	€ 10,00
Lillet Blanc, white rum, Chartreuse Jaune, pineapple syrup, lime juice.	
<i>Behind every man is a great woman? Not a chance, this lady is first. Sophisticated and strong.</i>	

Flaming One24	€ 10,00
Plantation Pineapple rum, orange juice, lime juice, amaretto syrup.	
<i>Find the pirate in you arrrrrrr, yo ho ho!</i>	
<i>It's strong and fruity so drink it slow.</i>	

El Presidente	€ 10,00
Aged rum, Lillet Rouge, Ras El Hanout sugar syrup aromatic bitters.	
<i>The president of drinks, we salute you!</i>	
<i>Herbal and straight.</i>	

Mexican in the Whitehouse	€ 10,00
Tequila repesado, maraschino, Lillet Blanc, rose bitters.	
<i>Let's make tequila great again.</i>	
<i>Ai ai ai fiesta. Gentle and floral.</i>	



Los Pollos Hermanos	€ 11,00
Mezcal, apricot brandy, lime juice, agave syrup.	
<i>Don't chicken out. This smoky fresh cocktail will test your taste buds.</i>	

Back to the 80's	€ 9,00
Vodka, Malibu, Blue Curacao, sugar syrup, lime juice, egg white	
<i>Let's go back to the 80's, it was so much fun!</i>	
<i>Smooth, sweet and fresh.</i>	

To share for 2:

Pimm's cup	€ 17,50
Gin, Pimm's, Sprite, ginger ale, fruit.	
<i>Pimm's freshness in a glass with all the fruits we can find.</i>	

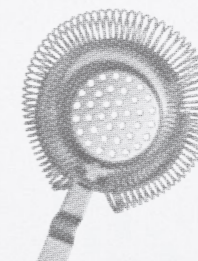
Flaming One24 vulcano	€ 17,50
Plantation Pineapple rum, orange juice, lime juice, amaretto syrup.	
<i>Find the pirate in you arrrrrrr, yo ho ho!</i>	
<i>It's strong and fruity so drink it slow.</i>	

MOCKTAILS

The bitter sweet	€ 6,50
Grapefruit juice, lemon juice, orange marmalade, ginger beer.	
<i>What can we say, it's in the name.</i>	

Java The Hutt	€ 6,50
Espresso, sugar syrup, amaretto syrup, cream.	
<i>A great pick me up in the morning, afternoon or after dinner.</i>	

Super flip	€ 6,50
Mint leaves, cloudy apple juice, lime juice, sugar syrup, ginger ale.	
<i>A refreshing drink that will brighten your day.</i>	



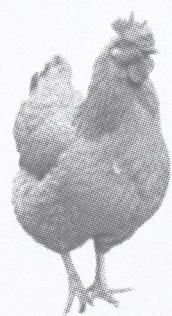


SWEET START

- Homemade banana nut bread** € 3,70
- Croissant** € 2,50
- Utrecht's famous apple pie** € 4,50
- Orange cheesecake** € 5,00

BREAKFAST BOWLS

- Classic breakfast bowl** € 7,00
Greek yogurt, homemade granola, pomegranate, fresh honey from Vleuten
- Green bowl** € 8,00
Quinoa, spinach, avocado, kiwi, goji berries, coconut



CAST IRON FRIED EGGS

..... all € 9,50

Choose your toppings

- Mixed veggies
- Bacon & tomato
- Ham & cheese

All served with wholemeal toast

POACHED EGGS

- Royale** € 10,00
Brioche, smoked salmon, poached egg, Hollandaise
- Benedict** € 9,00
Brioche, ham, poached egg, Hollandaise
- Florentine** € 8,50
Brioche, spinach, poached egg, Hollandaise

SANDWICHES & BURGERS

- MRIJ beef burger - 150 gram** € 13,50
BLT, harissa mayonnaise, homemade pickles
- Philly cheese steak sandwich** € 12,50
Sliced steak, homemade pickles, cheese
- Hot dog** € 9,00
Duke or Berkshire jalapeno & cheddar sausage, crispy sauerkraut, Amsterdam onion sauce
- “Stokje kaas”** € 7,00
Dutch matured cheese, cucumber, multigrain
- Healthy sandwich** € 9,00
Grilled vegetables, baba ganoush, roasted almonds, multigrain
- Veggie burger** € 11,00
Grilled halloumi, avocado, black sesame bun, tomato orange chutney

SNACKING

- Dip of choice & warm pita bread** € 5,50
Smoked paprika hummus | baba ganoush | muhamarra
- Ortiz sardines** € 7,50
In the tin, homemade toast, homemade pickles
- Homemade fried calamari** € 7,00
Lemon aioli
- Veal croquets** € 7,00
3 pieces, truffle mayonnaise
- Pimientos de padrón** € 5,00
Deep fried green peppers, lemon aioli
- Oudwijker cheeses from Cothen** € 11,00
Selection of 3 cheeses, homemade toast, orange tomato chutney
- Mezze plate** € 15,00 S / € 25,00 L
Combination from above, different dips, bread, homemade pickles

ONE 24

CHEF'S DISHES

..... all € 12.50

If you want to experience the exciting flavours of One24, order a number of dishes, they are perfect for sharing. Our inside tip, combine it with a mezze plate!



COLD

Greek style octopus

Lemon, parsley, olive oil

Buratta

Buratta cheese, heirloom tomatoes, orange, sumac



WARM

Vitello

Veal loin, slow braised fennel with olives & capers

Duck breast

Sweet potato, hazelnut, raz el hanout

Soft shell crab

Grilled nectarine, spicy, sweet sour apple cider



Easy eating & drinking

SALADS & PASTAS

- Roasted vegetable salad** ..€ 11,00 S / € 14,00 L
Grilled bell peppers, green asparagus, yellow courgette, baba ganoush, roasted walnuts
- Quinoa salad** € 11,00 S / € 14,00 L
Paprika, nectarine, pomegranate, crispy chickpeas, green herbs
- Homemade pappardelle** .. € 14,00 S / € 18,00 L
Grilled vegetables, gremolata, parmesan

SOUPS

- Seasonal soup** € 8,50
Ask for the soup of today
- Sopa del pescado** € 11,00
Fish soup, octopus, king prawn, shellfish



MEAT CUTS & FISH

- House steak - 180 gram** € 17,50
- Veal rib eye - 240 gram** € 23,50
- T-bone - 450 gram** € 29,50
- Tomahawk - 1000 gram** € 65,00

All served with your choice of salsa verde, Hollandaise or Madeira jus

- Whole dorado, salsa verde** € 21,00
Catch of the day
- Fresh fish of the market** day price

HOMEMADE FRIES

- Fries & mayonnaise** € 4,00
- Parmesan fries & truffle mayonnaise** € 6,00

SIDES

- Grilled vegetables, Greek yoghurt, pomegranate** € 6,00
- Grilled asparagus, parmesan, Hollandaise** € 6,00
- Fattoush salad** € 4,50
- Rocket salad** € 4,50

DESSERT

- Chocolate** € 8,50
Mousse, ice cream, caramel crunch, pecan nuts
- Raspberry** € 8,50
Tiramisu, sorbet, meringue
- Orange** € 8,50
Cheesecake, ice cream, Grand Marnier sauce
- Sorbet & gelato** € 5,00
Ask for the flavours of today, two scoops of choice
- Oudwijker cheeses from Cothen** € 11,00
Selection of 3 cheeses, homemade toast, orange tomato chutney
- One24 Affogato** € 5,00
Mocha ice cream, espresso shot
Drowned with Frangelico + € 5,00

BARTENDER'S FAVORITE

- Espresso martini** € 9,50
Vodka, Kahlua, espresso, sugar syrup

