



élevé



Chef de cuisine Mike Kalkman
proudly presents you our menu!

With ambition and enthusiasm our team works day in- and out for pure and fair dishes. Often of biological quality, from our own garden and local region. As a team we continuously challenge ourselves to discover the world of known and unknown products to present them to you in the best way possible.
We wish you a culinary visit.

Maître - Sommelier Afif Boughammoura finds it important to offer suitable wine advice for every dish and to everyone's taste. You can request special wines per glass or our wine pairing per course.

Ask our team to surprise or advise you!

Do you have any allergies or dietary wishes?
Please let us know!

Mike Kalkman

Afif Boughammoura



BIB GOURMAND MENUS

3-COURSE MENU 45

appetizer | main course |
dessert

4-COURSE MENU 59.50

appetizer | intermediate | main course |
dessert



CREATE YOUR OWN BIB GOURMAND MENU

APPETIZER

SEABASS & NORTH SEA CRAB

Dutch asparagus | peas | garlic |
saffron beurre blanc

or

TARTAR FRISIAN BLACK ANGUS

chorizo | string beans | mozzarella |
sourdough | basel

INTERMEDIATE

LANGOUSTINES

Tom Kha Kai | tomato |
lemongrass

or

IBERICO RIBS BBQ

black garlic | green asparagus |
ginger | lovage

MAIN COURSE

MONKFISH

string beans | shrimps | coconut |
risotto | Colombo | lime

or

LAMB FILLET & BBQ LACQUERED LAMB NECK

peas | morels | asparagus | gnocchi |
vadouvan foyot

DESSERT

STRAWBERRIES & RHUBARB

yogurt | elderflower |
lemon verbena

or

SOUFFLÉ EXOTIC ÉLEVÉ


white chocolate | pineapple | pink pepper |
mango | lime

Preparation time min. 15 min.

GASTRONOMIC MENUS

Our menus can only be ordered per table. Menus can also be ordered vegetarian.

3 course	45
4 course	59.50
5 course	75
6 course	85.50 (can be ordered until 20:00)
8 course	100 (can be ordered until 19:30)

 Vegetarian or can be prepared vegetarian

Does your party consist out of 6 or more guests? Then you can choose from one of our menus.

APPETIZERS

HOMEMADE BREAD 9.50

brioche | corn Colombo |
rosemary | flûte | garlic butter |
avocado-ginger spread

BBQ WATERMELON 17.50

black onion | mozzarella |
tomato | lime

SEABASS & NORTH SEA CRAB 19.50

Dutch asparagus | peas | garlic |
saffron beurre blanc

HAMACHI KING FISH 19.50

wild lime | black garlic | yogurt |
Inca tomato | caviar

TERRINE VEAL 19.50

Dutch asparagus | lettuce | pistachio |
birch juice | piccalilly

TARTAR FRISIAN BLACK ANGUS 19.50

chorizo | string beans | mozzarella |
sourdough | basel

INTERMEDIATES

LANGOUSTINES 21.50

Tom Kha Kai | tomato |
lemongrass

SALMON TROUT 19.50

potato | celeriac | lovage | horse radish |
smoked Hollandaise

VEAL SWEETBREAD 22.50

petit légumes | carrot | lovage |
Frisian apple syrup

IBERICO RIBS BBQ 18.50


black garlic | green asparagus |
ginger | lovage



OYSTERS

classic oyster 4.25
gin tonic | finger lime

élevé uses as many biological and fair ingredients as possible.

 Vegetarian or can be prepared vegetarian

MAIN COURSES

FISH

PLAICE FILLET & DUTCH SHRIMPS 31.50

Dutch asparagus | peas | la Ratte |
lobster sauce

MONKFISH 35.50

string beans | shrimps | coconut |
risotto | Colombo | lime

WILD SEABASS 35.50

beans | miso | potato | bacon |
truffle Hollandaise

MAIN COURSES

MEAT

QUAIL POT AU-FEU 32.50

asparagus | la Ratte | duck liver |
hazelnut | lovage

LAMB FILLET & BBQ

LACQUERED LAMB NECK 35.50

peas | morels | asparagus | gnocchi |
vadouvan foyot

TENDERLOIN BLACK ANGUS

'STROGANOFF' 38.50

black onion | bacon | mille-feuille | Lardo |
truffle

MAIN COURSES

VEGETARIAN

ASPARAGUS 'BBQ' 27.50

gnocchi | peas | birch juice | morels |
Hollandaise


RISOTTO 27.50

string beans | Inca tomato | egg yolk |
Parmesan | caviar

WINE ARRANGEMENT

PER GLASS 8.50

We can serve a matching wine with all our dishes.
Our host is happy to advise or surprise you.

 Vegetarian or can be prepared vegetarian



DESSERTS

STRAWBERRIES & RHUBARB 12

yogurt | elderflower | lemon verbena

DARK CHOCOLATE 12

mocca | caramel | orange | eucalyptus

SOUFFLÉ EXOTIC ÉLEVÉ 15

white chocolate | pineapple | pink pepper |
mango | lime

Preparation time min. 15 min.

CHEESE 16.50

selection of local & international cheeses |
homemade fruit- and nuts bread | compote

FRIANDISES 7


homemade delicacies

GRAND DESSERT 17.50 P.P.

*Two persons minimum.
Preparation time min. 15 min.*



*Do you have a nice picture,
experience or review? Please let us know!*

 Vegetarian or can be prepared vegetarian