



élevé



Chef de cuisine Mike Kalkman
proudly presents you our menu!

With ambition and enthusiasm our team works day
in- and out to serve you pure and honest dishes.

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!
We wish you a culinary visit.

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

Mike Kalkman



BIB GOURMAND MENUS

3-COURSE MENU 47.50

appetizer | main course |
dessert

4-COURSE MENU 59.50

appetizer | intermediate | main course |
dessert



CREATE YOUR OWN BIB GOURMAND MENU

APPETIZER

TROUT & HERRING CAVIAR

fennel | potato |
remoulade | saffron

or

STEAK TARTAR FRISIAN BLACK ANGUS

caramelized celeriac | balsamic |
Frisian cheese | black onion

INTERMEDIATE

DUCK BREAST & LEG

red beetroot | chestnut | red berries |
gravy with spices

or

BISQUE

crayfish | black garlic |
fennel | dill

MAIN COURSE

LACQUERED BRISKET & DUCKLIVER

eggplant | miso | pak choi | onion |
gravy from duckliver

or

CODFISH

pumpkin | risotto |
Parmesan | garlic laurel

DESSERT

SOUFFLÉ BANANA

lime | crème cru | chocolate | anise
Preparation time min. 15 minutes.

or


CRÈME BRÛLÉE

figs | arlette | vanilla |
icewine | cinnamon fruit

GASTRONOMIC MENUS

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

3 course	47.50
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 | Colombo corn |
rosemary | flûte | cèpes

PORCINI MUSHROOM 17.50

red beets | celeriac | tarragon | egg yolk

SCALLOPS (WARM & COLD) 19.50

coconut | lime | candied garlic | Colombo

TROUT & HERRING CAVIAR 19.50

fennel | potato | remoulade | saffron

STEAK TARTAR

FRISIAN BLACK ANGUS 19.50

caramelized celeriac | balsamic |
Frisian cheese | black onion

MARbled CALF - DUCK LIVER 19.50

pumpkin | pickled mushrooms |
plums | sherry

INTERMEDIATES

TORTELLINI 17.50

mushrooms | broccoli | Frisian cheese |
pine nuts | Colombo

BISQUE 17.50

crayfish | black garlic | fennel | dill

IJSSELMEER BASS 19.50

leek | mustard | oyster crème

LACQUERED VEAL CHEEK 19.50

cabbage | meridian fennel | veal sweetbread
crunch | trompette de la mort

IBERICO FINGER & BELLY 18.50

'hutspot' | mustard | Frisian apple syrup

OYSTERS

Oyster classic
4.25 each

Oyster (served warm) | oyster-lime sabayon
4.25 each

MAIN COURSES

FISH

MONKFISH 36.50

la ratte | leek | sabayon of champagne
and beurre noisette

RAY'S WING 31.50

salsify | Lardo di Colonnata | porcini
mushroom | hazelnut | lime

CODFISH 32.50

pumpkin | risotto | Parmesan |
garlic laurel

MAIN COURSES

MEAT

TENDERLOIN & OXTAIL FRISIAN BLACK ANGUS 38.50

celeriac | Brussels sprouts |
porcini mushroom sauce

DUCK BREAST & LEG 32.50

red beetroot | chestnut | red berries |
gravy with spices

LACQUERED BRISKET & DUCKLIVER 36.50

eggplant | miso | pak choi | onion |
gravy from duckliver

MAIN COURSES

VEGETARIAN

RISOTTO 27.50

pumpkin | mushrooms | Parmesan | garlic laurel


ARTICHOKE 27.50

Jerusalem artichoke | purslane | Frisian potato |
jus de légumes

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

PUMPKIN 12.00

tonka bean | caramel | orange

SOUFFLÉ BANANA 15.50

lime | crème cru | chocolate | anise
Preparation time min. 15 minutes.

FRIANDISES 7.00

homemade delicacies

CHEESE 16.50

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

CRÈME BRÛLÉE 14.00

figs | arlette | vanilla |
icewine | cinnamon fruit

GRAND DESSERT 17.50 P.P.

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



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