



élevé



Chef de cuisine Mike Kalkman
proudly presents our menu to you!

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

Maître-Sommelier Afif Boughammoura finds it important
to offer the right wine pairing for each dish, tailored to
everyone's taste. You can request special wines per
glass or opt for our wine pairing with each course.

Ask our team for a surprise or recommendation!
We wish you a culinary visit.

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

Mike Kalkman



BIB GOURMAND MENUS

3-COURSE MENU 49.50

appetizer | main course |
dessert

4-COURSE MENU 62.50

appetizer | intermediate | main course |
dessert



CREATE YOUR OWN BIB GOURMAND MENU

APPETIZER

GRILLED TUNA

watermelon | coconut |
sambai

or

FRISIAN BLACK ANGUS

calzones | Frisian cheese |
smoked vinegar

INTERMEDIATE

RED MULLET TANDOORI

cannelloni | inca tomato | zucchini |
spinach | razor clam sauce

or

ANJOU PIGEON

carrots | hazelnut | girolles |
long pepper | wheat

MAIN COURSE

WILD SEABASS

asparagus BBQ | crème cru |
black olive sauce | lemon

or

VEAL SIDE LOIN

'LARDO DI COLLONNATA'

green asparagus | potato | green beans |
black garlic sauce

DESSERT

RHUBARB & RASPBERRY

lavender | yogurt | ruby |
cinnamon fruit

or

CHEESE

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

GASTRONOMIC MENUS

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

3 course	49.50
4 course	62.50
5 course	75.00

 Vegetarian or can be prepared vegetarian

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

APPETIZERS

HOMEMADE BREAD 9.50

rosemary | brioche | flûte | sourdough
citrusbutter | carrot 'American'

STEAK WATERMELON 17.50

Tonburi | Frisian cheese | girolles |
balsamic vinegar

GRILLED TUNA 19.50

watermelon | coconut | sambai

FRISIAN BLACK ANGUS 19.50

calzones | Frisian cheese |
smoked vinegar

INTERMEDIATES

RED MULLET TANDOORI 21.50

cannelloni | inca tomato | zucchini |
spinach | razor clam sauce

ANJOU PIGEON 22.50

carrots | hazelnut | girolles |
long pepper | wheat

OYSTERS

Oyster classic
4.25 each

Oyster | gin-lime-mint
4.25 each

MAIN COURSES

FISH

RED MULLET
'TANDOORI' 34.50
cannelloni | Inca tomato | zucchini |
spinach | razor clam sauce

WILD SEABASS 36.50
salade verte | asparagus BBQ | crème cru |
black olive sauce | lemon

MAIN COURSES

MEAT

TENDERLOIN
'LARDO DI COLONNATA' 38.50
green asparagus | potato | string beans |
black garlic sauce

BRISKET BBQ & DUCK LIVER 36.50
bok choy | eggplant | miso | shiitake |
sweet onion | duck liver sauce

MAIN COURSES

VEGETARIAN

RISOTTO 29.00 
Tandoori | Inca tomato | fennel |
buffalo mozzarella

WINE PAIRING

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

RHUBARB & RASPBERRY 12.00

lavender | yogurt | ruby | cinnamon fruit

SOUFFLÉ COFFEE 16.00

lemongrass | hazelnut | dark chocolate

*Please allow a minimum
preparation time of 15 minutes.*

CHEESE 16.50

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

FRIANDISES 7.00

homemade delicacies

GRAND DESSERT 17.50 P.P.

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



*Do you have a review, a nice experience
or a great picture? Let us know!*

 Vegetarian or can be prepared vegetarian