



# élevé



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

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

Maître-Sommelier Afif Boughammoura finds it important  
to offer the perfect wine pairing for each dish, tailored to  
your personal taste. You can request special wines by the  
glass or opt for our wine pairing with each course.

Feel free to ask our team for a surprise or a  
recommendation!

We wish you a memorable culinary experience.

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

*Mike Kalkman*



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# BIB GOURMAND MENUS

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## 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

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### APPETIZER

#### SCALLOPS

Jerusalem artichoke | pumpkin |  
smoked garlic | wild lemon

or

#### DUCK & FOIE GRAS TERRINE

hazelnut | quince |  
maple verjus | spices

### INTERMEDIATE

#### COD & LOBSTER

tortellini | broccoli | colombo |  
champagne Hollandaise

or

#### ANJOU PIGEON

apple | pistachio | chicory |  
25-year-old balsamic vinegar

### MAIN COURSE

#### RED MULLET & SHELLFISH

risotto | pumpkin | fennel | shellfish sauce

or

#### GLAZED VEAL SHANK & VEAL SWEETBREAD

baked cauliflower | chestnut |  
currants | Frisian apple syrup

### DESSERT

#### DARK CHOCOLATE TASTING

lime | Pernod | crispy almond |  
orange | Grand Marnier

moelleux | vanilla | ice wine | star anise  
(served warm)

or


#### CHEESE

selection of local & international cheeses |  
homemade fruit- and nuts 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
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 of 6 or more guests? Then you can choose from one of our menus.

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## APPETIZERS

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### HOMEMADE BREAD 9.50

rosemary | brioche | flute | multigrain |  
lovage lemon crème |  
hazelnut and lemon pesto

### PUMPKIN 17.50

porcini | five spice | maple verjus

### SEA BASS & SMOKED EEL 19.50

fennel | dill | Cevennes onion | Champagne

### DUCK & FOIE GRAS TERRINE 22.50

hazelnut | quince | maple verjus | spices

### SMOKED STEAK TARTARE OF FRISIAN BLACK ANGUS 19.50

pickled gherkin | quail egg |  
Olde Fryske | truffle

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## INTERMEDIATES

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### SCALLOPS 22.50

Jerusalem artichoke | pumpkin |  
smoked garlic | wild lemon

### CONFIT TROUT 21.50

Dutch shrimp | wild lime |  
celeriac | caviar

### IBERICO FINGERS 21.50

Dutch 'hutspot' | roasted potato |  
charred mustard | Frisian apple syrup

## OYSTERS

Oyster classic  
4.50 each

Oyster | Celeriac | lime | truffle | caviar | noisette  
5.00 each

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## MAIN COURSES

### FISH

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**RED MULLET & SHELLFISH 36.50**  
risotto | pumpkin | fennel | shellfish sauce

**COD & LOBSTER 37.50**  
tortellini | broccoli | colombo |  
champagne Hollandaise

**PIKE-PERCH & PORK BELLY 36.50**  
spinach | porcini |  
Frisian apple syrup | Riesling

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## MAIN COURSES

### MEAT

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**ANJOU PIGEON 37.50**  
apple | pistachio | chicory |  
25-year-old balsamic vinegar

**GLAZED VEAL SHANK &  
VEAL SWEETBREAD 36.50**  
baked cauliflower | chestnut |  
currants | Frisian apple syrup

**BEEF TENDERLOIN & TONGUE 39.50**  
kale | mustard | porcini | smoked shallot sauce


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## MAIN COURSES

### VEGETARIAN

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**PORCINI RISOTTO 29.50**   
Olde Fryske | spinach | smoked shallot

**LA RATTE GNOCCHI 29.50**   
Jerusalem artichoke | pointed cabbage |  
caraway | truffle | Champagne Hollandaise

## WINE PAIRING

PER GLASS 9

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



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## DESSERTS

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### PEAR 13.50

poached pear | milk chocolate | lime |  
popcorn | vanilla

### SOUFFLÉ & PUMPKIN 16.50

chestnut | citrus | butterscotch | cassia

### DARK CHOCOLATE TASTING 16.50

tiramisu | coffee | chocolate sorbet  
panna cotta | lime | Pernod |  
crispy almond | orange | Grand Marnier

moelleux | vanilla | ice wine | star anise  
(served warm)

### CHEESE 17.50

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

### FRIANDISES 7.00


homemade delicacies

### GRAND DESSERT 18.50 P.P.

*Two persons minimum, served with soufflé.  
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