



élévé

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

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

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.

APPETIZERS

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

INTERMEDIATES

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

MAIN COURSES

FISH

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

MAIN COURSES

MEAT

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

MAIN COURSES

VEGETARIAN

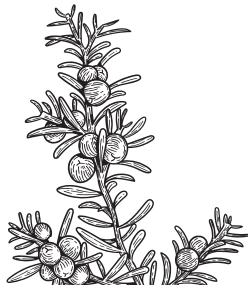
PORCINI RISOTTO 29.50 
Olde Fryske | spinach | smoked shallot

LA RATTE GNOCHI 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.



DESSERTS

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!*