



élevé

Step inside and be amazed by the culinary world of Head Chef Mike Kalkman, where flavour, attention to detail and hospitality come together.

Our kitchen focuses on pure, Frisian ingredients: authentic, seasonal and carefully selected from the region. Using refined techniques and a creative approach, we transform these ingredients into dishes that will leave a lasting impression. As you dine, you'll be treated to a stunning view of Leeuwarden – a lovely touch that completes your evening.

Every dish has its own story and a wine to match. Allow Maître Sommelier Afif Boughammoura to advise you and discover a wine that complements your dinner perfectly, whether you choose a carefully curated pairing or a special glass tailored to your taste. Be inspired, discover new flavours and trust our expertise.

We look forward to welcoming you for an unforgettable evening. Do you have any allergies or special dietary requirements? Please let us know, we are happy to accommodate.



Mike Kalkman



Our Chef's Menu

Head Chef Mike Kalkman kindly invites you to discover his cuisine.

With passion, ambition and craftsmanship, our team works tirelessly every day to create pure and authentic dishes, inspired by the seasons and the rich produce of Frisian region. "I invite you to let my cuisine surprise you. I cook as a Frisian chef naturally does: honestly, purely and with the finest local ingredients. Together with my team, I create dishes we are truly proud of."

Mike

3 COURSES	52.5
4 COURSES	65
5 COURSES	77.5
6 COURSES	90
(orders must be placed by 8.00 pm)	
8 COURSES	110
(orders must be placed by 7.30 pm)	



Vegetarian

We draw inspiration from everything that grows and blooms. That is why we are proud to offer fully developed vegetarian options across all our menus, prepared with the same care and creativity. Should you have any allergies or special dietary requirements?

Please let us know, we are happy to accommodate.

Wine suggestions

I, Afif Boughammoura, would be delighted to introduce you to my world of wine. "As Maître Sommelier, my aim is to enhance your dining experience with carefully selected wine and food pairings. With each course, I can recommend a harmoniously paired glass, tailored to your personal preferences. I invite you to choose a thoughtfully curated wine pairing or exceptional wines by the glass. Please feel free to ask for a recommendation, it would be my pleasure to share my passion for wine with you."

Afif



3 COURSES	27
4 COURSES	36
5 COURSES	45
6 COURSES	54
8 COURSES	72

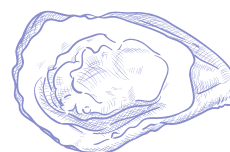
Oysters

OYSTER CLASSIC

5 a/pc

OYSTER

La Ratte potato | truffle | lime |
champagne | caviar cigar
5.5 a/pc



GROUPS

Is your group made up of 6 or more guests? If so, please choose one of our set menus.

Dur Bib Gourmand Menu

3-COURSES MENU 52.5

appetizer | main course |
dessert



4-COURSES MENU 65

appetizer | intermediate |
main course | dessert

Appetizer

NORTH SEA CRAB

green tomato | mint | tarragon | crème fraîche | caviar

DRY-AGED FRISIAN BLACK ANGUS

duck liver | truffle | sweet onion | Madeira

Intermediate

HALIBUT & SHELLFISH

fregola | artichoke | briny vegetables | salted lemon

IBERICO CHEEK BBQ

barigoule | portobello | ginger | roasted garlic

Main course

MONKFISH

risotto | coconut | green beans | prawns | colombo | wild lime

GLAZED DUCK FILLET AND LEG

pak choi | eggplant | miso | duck liver sauce

Dessert

WHITE CHOCOLATE & RASPBERRY

wild lime | lychee | flowers

FRISIAN SUGAR BREAD SOUFFLÉ

peach | anise | crème cru | calamansi

Min. preparation time 15 mins

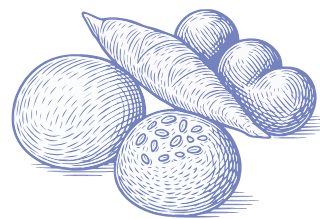
FRYSK PRODUKT

This dish features produce grown
locally in Friesland.



Vegetarian or can
be prepared as a vegetarian dish.

Dur A la Carte Menu



.....Appetizer.....

HOME MADE BREAD 9.5

brioche | multigrain | tiger | sesame
peanut-miso | Olde Fryske

TARTELETTE 18.5

wild garlic | smoked egg yolk | morel

NORTH SEA CRAB 19.5

green tomato | mint | tarragon | green peas |
crème fraîche | caviar

HAMACHI 19.5

coconut | celery | wild lime | white soy

VEAL TARTARE 19.5

crispy sweetbread | mustard seeds | cucumber |
fermented chilli | basil

DRY AGED FRISIAN BLACK ANGUS 22.5

duck liver | truffle | sweet onion | Madeira

.....Intermediate.....

LANGOUSTINE 24.5

melon | xo | calamansi | elderflower

HALF A LOBSTER BBQ 29.5

served out of the shell

forest carrot | coastal greens | La Ratte potato |
Lardo | yuzu

POULTRY TORTELINNI 21.5

tom kha kai | pulses | shiitake | tarragon

IBERICO CHEEK BBQ 21.5

barigoule | portobello | ginger |
roasted garlic



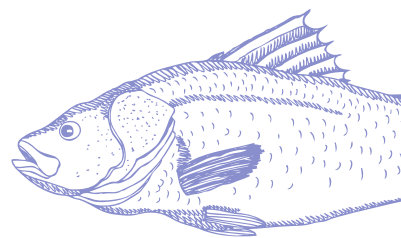
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Dur **A la Carte** *Menu*



..... *Main course*

RISOTTO 30

poached egg | legumes | truffle

FREGOLA 30

shiitake | Parmesan | tomato | green peas

WHOLE LOBSTER BBQ 52.5

served out of the shell

forest carrot | coastal greens | La Ratte potato | Lardo | yuzu

HALIBUT & SHELLFISH 37.5

fregola | artichoke | coastal greens | preserved lemon

MONKFISH 39.5

risotto | coconut | green beans | prawns |
colombo | wild lime

GLAZED DUCK FILLET AND LEG 38

pak choi | eggplant | miso | duck liver sauce

DRY AGED FRISIAN BLACK ANGUS BBQ 38

BBQ | onion | carrots | green beans | preserved lime

BEEF TENDERLOIN 39.5

green asparagus | smoked bacon | piccalilli |
Frieslander potato | foyot sauce



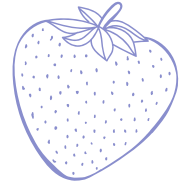
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Our À la Carte Menu



.....Desserts.....

STRAWBERRY & RHUBARB 14

yoghurt | meringue | elderflower | verbena

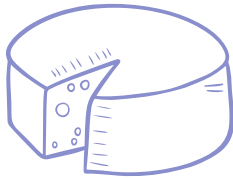
WHITE CHOCOLATE & RASPBERRY 14

wild lime | lychee | flowers

FRISIAN SUGAR BREAD SOUFFLÉ 16.50

peach | anise | crème cru | calamansi

Min. preparation time 15 mins.



CHEESE 17.50

regional and international cheeses |
bôle | walnuts | apple | truffle honey | compote

FRIANDISES 7

4 homemade treats



GRAND DESSERT 18.50 P.P.

*Two people minimum, served with soufflé.
Preparation time min. 15 minutes.*

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