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.

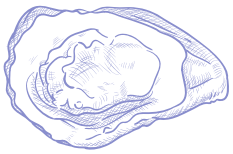


3 COURSES 27
4 COURSES 36
5 COURSES 45
6 COURSES 54
8 COURSES 72

Oysters

OYSTER CLASSIC
4.5 a/pc

OYSTER
celeriac | yuzu | truffle
caviar cigar
5 a/pc



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

Our Bib Gourmand Menu

3-COURSES MENU 52.5
appetizer | main course | dessert

4-COURSES MENU 65
appetizer | intermediate | main course | dessert

Appetizer

DRY-AGED SEA BASS
celeriac | green apple | dashi | smoked soya | wasabi

MARBLED DUCK LIVER & PORK BELLY
sweet chestnut | pumpkin | pickled mushrooms | five-spice gravy

Intermediate

RED MULLET & RAZOR CLAMS
bouillabaisse | fennel | fregola | saffron

RED-LEGGED PARTRIDGE
hazelnut | apple | salsify | cognac

Main course

ZANDER
brandade | eel | Jerusalem artichoke | miso | candied lemon

VENISON FILLET
beetroot | pine top | Jerusalem artichoke | trompette de la mort | foyot

Dessert

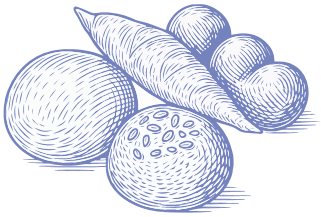
ROASTED BANANA
praliné | dark chocolate | yuzu

EXOTIC SOUFFLÉ ÉLEVÉ
grilled pineapple | mango | passion fruit | pitahaya | vanilla
Preparation time: at least 15 mins.

FRYSK PRODUKT
This dish features produce grown locally in Friesland.

Vegetarian or can be prepared as a vegetarian dish.

Our A la Carte Menu



Appetizer

HOMEMADE BREAD 9.5
rosemary | brioche | flûte | sweetcorn
Olde Fryske | porcini mushrooms

BEETROOT & COFFEE 18.5
porcini mushrooms | caramelised celeriac
tarragon | smoked Frisian goat's cheese

SCALLOPS 22.5
fennel | Jerusalem artichoke | chanterelle | vanilla

DRY-AGED SEA BASS 21.5
celeriac | green apple | dashi | smoked soya | wasabi

MARBLED DUCK LIVER & PORK BELLY 22.5
sweet chestnut | pumpkin | pickled mushrooms | five-spice gravy

DRY-AGED FRISIAN BLACK ANGUS 22.5
truffle | sweet onion | smoked duck liver | Madeira

Intermediate

LANGOUSTINE 24.5
pumpkin | xo | tom ka kai

HALF LOBSTER, GRILLED 29.5
la Ratte | carrots | lardo | yuzu

RED-LEGGED PARTRIDGE 21.5
hazelnut | apple | salsify | cognac

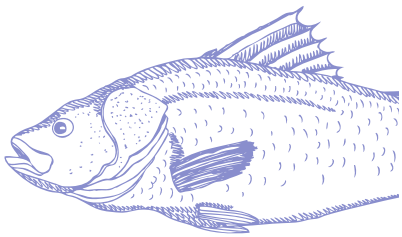
WILD BOAR 22.5
(Served warm)
stew | baked potato | roasted mustard | Frisian apple syrup



FRYSK PRODUKT
This dish features produce grown locally in Friesland.

Vegetarian or can be prepared as a vegetarian dish.

Our A la Carte Menu



Main course

GNOCCHI 30
Jerusalem artichoke | pumpkin | Parmesan | egg yolk

CANNELLONI 30
spinach | ricotta | porcini mushrooms

RED MULLET & RAZOR CLAMS 37.5
bouillabaisse | fennel | fregola | saffron

WHOLE LOBSTER, GRILLED 52.5
la Ratte potatoes | carrots | lardo | yuzu

ZANDER 38.5
brandade | eel | Jerusalem artichoke | miso | candied lemon

PHEASANT BALLOTINE 37.5
pointed cabbage | fricassee | caraway | chicory | calvados

VENISON FILLET 38.5
beetroot | pine tops | Jerusalem artichoke | trompette de la mort | foyot

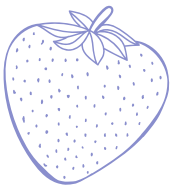
FRISIAN BLACK ANGUS BEEF TENDERLOIN 39.5
celeriac | spinach | oxtail | truffle



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Our A la Carte Menu

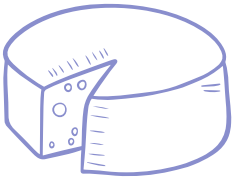


Desserts

ROASTED BANANA 14
praliné | dark chocolate | yuzu

EXOTIC SOUFFLÉ ÉLEVÉ 16.5
grilled pineapple | mango | passion fruit | pitahaya | vanilla
Preparation time: at least 15 mins.

CHOCOLATE TASTING 16.5
white chocolate | olive oil
orange chocolate | anise
dark chocolate | chestnut



CHEESE 17.50
regional and international cheeses |
bread | 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.

FRYSK PRODUKT
This dish features produce grown locally in Friesland.

Vegetarian or can be prepared as a vegetarian dish.