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 accomodate.

Mike Kalkman

Our Vegetarian Menu

We love to draw inspiration from everything that grows and blooms. Our vegetarian menu shows just how surprising and rich plant-based dishes can be.

Do you have any allergies or special dietary requirements? Please let us know; we'd be happy to help you find a solution.

3 courses 52.5

BEET & COFFEE
porcini mushrooms | caramelized celeriac | tarragon | smoked Frisian goat cheese

CANNELLONI
ricotta | spinach | porcini mushrooms

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



FRYSK PRODUKT
This dish features produce grown locally in Friesland.

Our Vegetarian Menu

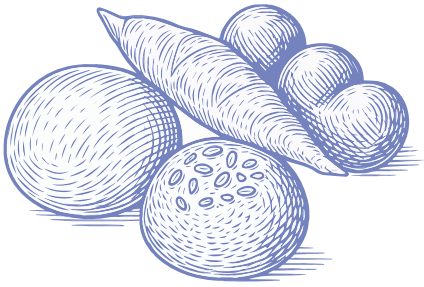
4 courses 65

BEET & COFFEE
porcini mushrooms | caramelized celeriac | tarragon |
smoked Frisian goat cheese

GNOCCHI
Jerusalem artichoke | pumpkin | Parmesan | egg yolk

CANNELLONI
ricotta | spinach | porcini mushrooms

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



FRYSK PRODUKT
This dish features produce grown
locally in Friesland.

Our Vegetarian Menu

5 courses 77.5

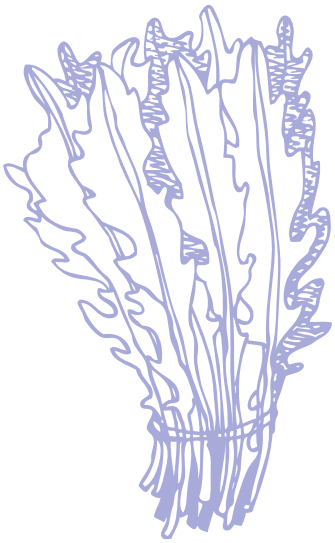
BEET & COFFEE
porcini mushrooms | caramelized celeriac | tarragon |
smoked Frisian goat cheese

'HUTSPOT'
baked potato | carrots | sweet onion | roasted mustard

GNOCCHI
Jerusalem artichoke | pumpkin | Parmesan | egg yolk

CANNELLONI
ricotta | spinach | porcini mushrooms

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



FRYSK PRODUKT
This dish features produce grown
locally in Friesland.

Our Vegetarian Menu

6 courses 90

BEET & COFFEE
porcini mushrooms | caramelized celeriac | tarragon |
smoked Frisian goat cheese

SWEET CHESTNUT
chicory | pickled mushrooms | apple | calvados

'HUTSPOT'
baked potato | carrots | sweet onion | roasted mustard

GNOCCHI
Jerusalem artichoke | pumpkin | Parmesan | egg yolk

CANNELLONI
ricotta | spinach | porcini mushrooms

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

FRYSK PRODUKT
This dish features produce grown
locally in Friesland.

Our Vegetarian Menu

8 courses 110

BEET & COFFEE
porcini mushrooms | caramelized celeriac | tarragon |
smoked Frisian goat cheese

SWEET CHESTNUT
chicory | pickled mushrooms | apple | calvados

TROMPETTE DE LA MORT
fricassee | pointed cabbage | caraway seeds | pine tips

'HUTSPOT'
baked potato | carrots | sweet onion | roasted mustard

GNOCCHI
Jerusalem artichoke | pumpkin | Parmesan | egg yolk

CANNELLONI
ricotta | spinach | porcini mushrooms

CHEESE
regional and international cheeses |
bread | walnuts | apple | truffle honey | compote

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



FRYSK PRODUKT
This dish features produce grown
locally in Friesland.