

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

With enthusiasm and ambition our team works day in- and out for pure and fair dishes. Often of biological quality, from our own garden and local region. As a team we continuously challenge ourselves to discover the world of known and unknown products to present them to you in the best way possible.

We wish you a culinary visit.

Do you have any allergies or diet wishes? Please let us know!

Does your party consist out of 6 or more persons? Then you can choose from one of our menus.

APPETIZERS

BLACK OLIVES & AVOCADO 16.50 
tomato | lemon | Colombo spice | herbs

HAMACHI 18.50
peas | asparagus | harissa | bottarga | mint

NORTH SEA CRAB & OYSTER 18.50
la Ratte | Lardo di Colonnata |
apple | kombu | lime

**STEAK TARTARE FRISIAN
BLACK ANGUS 18.50**
duck liver | asparagus | birch juice |
wild garlic | grated egg yolk

VEAL PASTRAMI & PORK BELLY 17.50
vegetables | piccalilli |
lettuce | mustard seed

INTERMEDIATES

VELOUTÉ ASPARAGUS 14.50 
truffle | quail egg | parsley |
truffle croquet monsieur

LANGOUSTINE 21.50
Tom Kha Kai | tomato | anise

LOBSTER 25
kombu | asparagus | carrot |
fenugreek foyot sauce

**VEAL SWEETBREAD –
LACQUERED 22.50**
cabbage | morels | Frisian apple syrup

PULLED BERKSHIRE 17.50
smoked soy | ginger |
garlic & lemongrass | pita garam masala

OYSTERS

Served to your liking:
classic | mojito

A piece 4.25

élevé uses as many biological and fair ingredients as possible.

 Vegetarian or can be prepared vegetarian

BIB GOURMAND MENUS

3-COURSE MENU 42.50

appetizer | main course |
dessert

4-COURSE MENU 55

appetizer | intermediate | main course |
dessert



CREATE YOUR OWN BIB GOURMAND MENU

APPETIZER

HAMACHI

peas | asparagus | harissa | bottarga | mint

or

STEAK TARTARE FRISIAN BLACK ANGUS

duck liver | asparagus | birch juice |
wild garlic | grated egg yolk

INTERMEDIATE

LANGOUSTINE

Tom Kha Kai | tomato | anise

or

PULLED BERKSHIRE

smoked soy | ginger |
garlic & lemongrass | pita garam masala

MAIN COURSE

WILD SEABASS

smoked eel | morels | gnocchi |
peas | truffle hollandaise

or

LAMB FILET & VEAL SWEETBREAD

carrot | pistachio | string beans | morels sauce

DESSERT

DAME NOIR

orange | butterscotch |
white chocolate | almonds

or

SOUFFLÉ

rhubarb | strawberries | lime leaf | crème cru
Preparation time min. 15 min.

WINE ARRANGEMENT

PER GLASS	8
HALF GLASS	4

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

MAIN COURSES

FISH

LOBSTER 50

kombu | asparagus | carrot |
fenugreek foyot sauce

PLAICE & CRAYFISH 29.50

potato | string beans | black garlic | crayfish
sauce | olive oil & lime

RED MULLET & CLAMS 32.50

couscous | tomato | mint | celeriac | clam sauce

WILD SEABASS 34.50

smoked eel | morels | gnocchi |
peas | truffle hollandaise

MAIN COURSES

MEAT

QUAIL & DUCKLIVER 32.50

cauliflower | almond | coffee | mace gravy

LAMB FILET & VEAL SWEETBREAD 34.50

carrot | pistachio | string beans | morels sauce

SIRLOIN FRISIAN BLACK ANGUS 32.50

asparagus | veal tongue | Frisian potatoes |
tarragon foyot sauce

TENDERLOIN FRISIAN BLACK ANGUS 38.50

Lardo di Colonnata | asparagus |
beans | noisette sauce

MAIN COURSES

VEGETARIAN

GNOCCHI 27

spinach | Parmesan | asparagus | morels

COUSCOUS 27

peas | tomato | celeriac | black garlic | harissa

GASTRONOMIC MENUS

Our menus can only be ordered per table. Menus can also be ordered vegetarian.

5 course	67.50
6 course	75 (can be ordered until 20:00)
8 course	90 (can be ordered until 19:30)

 Vegetarian or can be prepared vegetarian



DESSERTS

PEACH & ELDERFLOWER 12

yogurt | lychee | champagne

DAME NOIR 12

orange | butterscotch |
white chocolate | almonds

SOUFFLÉ 15

rhubarb | strawberries | lime leaf | crème cru

Preparation time min. 15 min.

CHEESE 15.50

selection of national & international cheeses |
homemade fruit- & nuts bread | quince

FRIANDISES 7

homemade delicacies

GRAND DESSERT 17.50 P.P.

*Two persons minimum.
Preparation time min. 15 min.*



*Do you have a nice picture,
experience or review? Please let us know!*

 Vegetarian or can be prepared vegetarian