



élevé



Chef de cuisine Mike Kalkman
proudly presents you our menu!

With ambition and enthusiasm 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.

Maître - Sommelier Afif Boughammoura finds it important to offer suitable wine advice for every dish and to everyone's taste. You can request special wines per glass or our wine pairing per course.

Ask our team to surprise or advise you!

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

Mike Kalkman

Afif Boughammoura



BIB GOURMAND MENUS

3-COURSE MENU 45

appetizer | main course |
dessert

4-COURSE MENU 57.50

appetizer | intermediate | main course |
dessert



CREATE YOUR OWN BIB GOURMAND MENU

APPETIZER

LANGOUSTINE

raw & cooked | mandarin | melon |
pumpkin | XO-sauce

or

CONFIT FRISIAN BLACK ANGUS LOIN

watermelon | Frisian buffalo mozzarella |
black olive | 25 year old balsamic

INTERMEDIATE

SALMON TROUT

potato | lovage | celeriac |
smoked Hollandaise

or

LAQUERED IBERICO PORK BELLY & FINGER

hutspot | onions | mustard |
Frisian apple syrup

MAIN COURSE

CODFISH & MUSSEL

leek | kohlrabi |
parsley | laurel

or

VEAL SUCCADE & SWEETBREAD

beets | pistachio | mushrooms |
apple syrup | soya

DESSERT

BANANA

macadamia | quark | lemon |
honey | tonka bean

or


SOUFFLÉ EXOTIC ÉLEVÉ

white chocolate | pineapple |
pink pepper | mango | lime
Preparation time min. 15 min.

GASTRONOMIC MENUS

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

4 course	57.50
5 course	70
6 course	77.50 (can be ordered until 20:00)
8 course	95 (can be ordered until 19:30)

 Vegetarian or can be prepared vegetarian

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

APPETIZERS

HOMEMADE BREAD 9.5

brioche | Colombo corn | rosemary | flûte |
black olive butter | baba ganoush

PUMPKIN & 5-SPICES 16.50

hazelnut | egg yolk | tarragon | porcini
mushroom

LANGOUSTINE 19.50

raw & cooked | mandarin | melon | pumpkin |
XO-sauce

TUNA 19.50

leche de tigre | lime | celery | carrot | ginger

MARBLED DUCK & DUCK LIVER 19.50

nashi pear | porcini mushroom |
brioche | cassia

CONFIT FRISIAN BLACK ANGUS LOIN 19.50

watermelon | Frisian buffalo mozzarella |
black olive | 25 year old balsamic

INTERMEDIATES

GYOZA 16.50

shiitake | fennel | saffron | Colombo spice

HALF LOBSTER 25

bouillabaisse | ravioli | âlde Fryske | orange

SALMON TROUT 19.50

potato | lovage | celeriac |
smoked Hollandaise

DUCK LIVER & BRIOCHE 22.50

granny smith | calvados | hazelnut

LAQUERED IBERICO PORK BELLY & FINGER 18.50

hutspot | onions | mustard |
Frisian apple syrup

OYSTERS

classic oyster 4.25
red wine vinegar | lemon
poached oyster 4.25
sabayon sherry | served warm

élevé uses as many biological and fair ingredients as possible.

 Vegetarian or can be prepared vegetarian

MAIN COURSES

FISH

LOBSTER 50

bouillabaisse | ravioli |
âlde Fryske | orange

CODFISH & MUSSEL 29.50

leek | kohlrabi |
parsley | laurel

PIKE PERCH 32.50

Jerusalem artichoke |
pork belly | fennel | vadouvan | lemon

MAIN COURSES

MEAT

DUCK BREAST & BOLT 29.50

pumpkin | salsify | hazelnut |
maple verjuice | gingerbread

VEAL SUCCADE & SWEETBREAD 32.50

beets | pistachio | mushrooms |
apple syrup | soya

TENDERLOIN FRISIAN

BLACK ANGUS 38.50

roasted Frisian potatoes | celeriac |
oxtail | truffle | duck liver sauce

MAIN COURSES

VEGETARIAN

CANNELLONI 27.50

porcini mushroom | Jerusalem artichoke |
spinach | Parmesan | salsa verde

PULLED OYSTER MUSHROOM 27.50

pita | garlic & lemongrass |
shiitake | ginger | carrot

WINE ARRANGEMENT

PER GLASS 8.50

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



DESSERTS

GOLDEN APPLE 12

caramel | anise | yuzu | cinnamon fruit

BANANA 12

macadamia | quark | lemon |
honey | tonka bean

SOUFFLÉ EXOTIC ÉLEVÉ 15

white chocolate | pineapple | pink pepper |
mango | lime

Preparation time min. 15 min.

CHEESE 16.50

selection of local & international cheeses |
homemade fruit- and nuts bread | compote

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