



Bon biní na Restaurant Flora,

At our restaurant, it's about more than just food, we invite you on a culinary journey where flavor, passion and craftsmanship come together. Relax, take your time, and enjoy everything you are about to taste and experience.

With love,

Rob, Denise and team Flora.

Menu

3 courses	66
4 courses	88
5 courses	110

Friu
Cold

Kayente
Warm

Ceviche local fish

Sea urchin - passionfruit - nori

Langoustine

Carrot - kataifi - pomelo

Foie de canard & eel

Sea buckthorn - sweet potato - apple

Caribbean Sea Bass

Bouillabaisse - sourdough - rhubarb

Tuna

Sakura - radicchio - koji

Cacio e Pepe 

Sarawak - pecorino - thyme

Sirloin

Wagyu A5 instead of Black Angus +60

Rendang - bok choy - cashew

Pastrami

Lettuce - seaweed - baharat

Eryngii 

Blackberry - kale - truffle

Salsify 

Apple - walnut - green herbs

Cauliflower 

Beurre noisette - capers - fig

We recommend three to four dishes for a complete dining experience.



Pa komparti òf no pa komparti
To share or not to share

Sirloin Black Angus 500 grams **110**
Green pepper sauce - bearnaise - French fries - spinach salad

Local fish 500 gram **90**
Antiboise - saffron - French fries - spinach salad

We recommend to have one or two dishes from the menu on the left side to start with if you share the striploin for a complete dining experience.

Flora Chef's Menu

Be surprised by the creations of our chefs with our Flora chef's menu

4-courses, amuse-bouche, bread and water 99

Selection of cheeses as an extra course 25

Selection of cheeses instead of dessert 10

Our cheeses are carefully selected by Julia in collaboration with "Het Kaasatelier".

*This menu is available for the whole table only

Do you have an allergy? Please let us know!