



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

Foie Gras & Eel

Sea buckthorn - sweet potato - apple

Caribbean Sea Bass

Bouillabaisse - sourdough - rhubarb

Tuna

Sakura - radicchio - koji

Quail

Kefir - truffle - foie

Pastrami

Lettuce - seaweed - baharat

Cacio e Pepe

Sarawak - pecorino - thyme

Spring Turnip

Tomatillo - feta - strawberry

Lamb

Asparagus - wild garlic - lamb neck

Blue Marlin

Spring turnip - feta - strawberry

Heirloom Carrot

Mole - avocado - cornichon

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



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

Chateaubriand 500 grams 125
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!