



## 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

**Monkfish**

Jerusalem Artichoke - celery - Hand of Buddha

**Tuna**

Cucumber - Granny Smith - furikake

**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!