



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 **craftmanship** 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

Foie Gras & Eel
Papaya - mango - brioche
Supplement +4

Tuna
Sakura - radicchio - koji

Asian Beef Tartare
Miso - cucumber - Nori

Spring Turnip 
Tomatillo - feta - strawberry

Blue Marlin
Spring turnip - feta - strawberry

Kayente Warm

Corvina
Couscous - XO - loomi

Coquille & Wagyu
Oxtail - pearl onion - romanesco
Supplement +6

Agnolotti 
Green asparagus - almond - ricotta

Sirloin & Sweetbread
Blackberry - yellow beet - Allspice
Supplement +4

Heirloom Carrot 
Mole - avocado - cornichon

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



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

Sirloin 500 grams **125**
Green pepper sauce - bearnaise - French fries - spinach salad

Local fish 500 gram **95**
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	105
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!