



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	75
4 courses	99
5 courses	119

Friu Cold

Kayente Warm

Foie Gras & Eel
Papaya - mango - brioche
Supplement +6

Corvina
Couscous - XO - loomi

Tuna
Umeboshi - myoga - cucumber

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

Asian Beef Tartare
Miso - cucumber - Nori

Agnolotti 
Green asparagus - almond - ricotta

Celeriac 
Carrot - shiso - nashi pear

Sirloin & Sweetbread
Blackberry - yellow beet - Allspice
Supplement +6

Rainbow runner
Celeriac - shiso - nashi pear

Corn risotto 
Manchego - beurre noisette - kohlrabi

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 - XO - 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 and bread **105**

Add a 5th course:

Extra intermediate course 25

Selection of cheeses as an extra course 27,50

Selection of cheeses instead of dessert 12

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

*This menu is available for the whole table only

Do you have an allergy? Please let us know!