



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

Kayente

Warm

Ceviche local fish

Sea urchin - passionfruit - nori

Langoustine

Carrot - kataifi - pomelo

Foie de canard & eel

Sea buckthorn - sweet potato - apple

Snapper

Dashi - coconut - long beans

Tuna

Cucumber - melon - ponzu

Ravioli

Almond - chestnut - cêpes

Pickled veal tartare

Cumin - silver onion - hazelnut

Duck

Beetroot - parsley root - cranberry

Salsify

Apple - walnut - green herbs

Kohlrabi

Kale - savory - hemp seed

Cauliflower

Beurre noisette - capers - fig

We reccomend 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

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	95
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!