



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

Pork belly & eel

Miso - carrot - ginger

Tuna

Cucumber - melon - ponzu

Pickled veal tartare

Cumin - silver onion - hazelnut

Tomato & pumpkin 🍀

Pumpkin seeds - sorrel - mascarpone

Langoustine

Saffron - chamomile - peach

Snapper

Dashi - coconut - long beans

Ravioli 🍀

Almond - chestnut - cêpes

Cauliflower 🍀

Beurre noisette - capers - fig

Sirloin Black Angus

Shallot - yeast - maitaïke

Kohlrabi 🍀

turnip - savory - hemp seed

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



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

Local fish 500 grams 90
Yakiniku – spring onion – soy – French fries – spinach salad

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 or local fish 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!