



## 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

### Monkfish

Jerusalem Artichoke - celery - Hand of Buddha

### Tuna

Cucumber - Granny Smith - furikake

### Ravioli

Almond - chestnut - cêpes

### Pickled veal tartare

Cumin - silver onion - hazelnut

### Venison

Brussels sprouts - dill - chervil root

### 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

**Local fish 500 gram 90**  
Yakitori - spring onion - 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!