



## 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 **craftsmanship** 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

#### Ceviche local fish

Sea urchin - passionfruit - nori

#### Foie de canard & eel

Sea buckthorn - sweet potato - apple

### Tuna

Cucumber - Granny Smith - furikake

#### Pickled veal tartare

Cumin - silver onion - hazelnut

### Salsify

Apple - walnut - green herbs

### Kayente

Warm

#### Langoustine

Carrot - kataifi - pomelo

#### Monkfish

Jerusalem Artischoke - celery - Hand of Buddha

### Ravioli

Almond - chestnut - cèpes

### Venison

Brussels sprouts - dill - chervil root

### Kohlrabi

Kale - savory - hemp seed

### Cauliflower

Beurre noisette - capers - fig

We recommend 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!