

Sparkling

Cyprien Lireux 'Prémices' Pear Cider, 2024	7.5
Bubbles of the day	9
Recaredo Corpinnat 'Relats Brut Nature x Flora', 2020	9.5
JM Sélèque Champagne 'Solessence', NV <i>chardonnay, meunier, pinot noir</i>	14

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023	
<i>alvarinho, trajadura</i>	5.8
Gaillac, Château Les Vignals 'Trinquart Blanc', 2025	
<i>sauvignon blanc, loin de l'oeil</i>	7
Peloponnesos, Gaia 'Monograph', 2025	
<i>assyrtiko</i>	8
Rhone, Domaine de l'Ocre Rouge 'Blanc de Noirs', 2025	
<i>pinot noir, grenache noir</i>	8
Rías Baixas, Attis Bodega & Viñedos, 'Xión'	
<i>albariño</i>	9
Burgundy, Closerie des Alisiers 'Vézelay Blanc', 2022	
<i>chardonnay</i>	9.5
Loire, Le Rocher des Violettes 'Les Hauts de Coulaïne', 2022	
<i>chenin blanc</i>	10

Orange

Nitra, United Cellars of Tekov 'ASAP Riesling', 2023	
<i>riesling</i>	8
Friuli, Azienda Agricola Draga 'Miklus', 2020	
<i>ribolla gialla</i>	9

Rosé

Languedoc, Domaine de Gournier 'Cévennes Rosé', 2024	
<i>grenache, merlot, syrah</i>	7

Red

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a	
<i>gamay, pinot noir</i>	6
Gaillac, Château Les Vignals 'Trinquart Rouge', 2023	
<i>merlot, syrah, duras</i>	7
Sicily, Lamoiresca, 'Nerocapitano', 2025	
<i>frappato</i>	9
Tenerife, Envínate 'La Santa de Ursula', 2021	
<i>listán negro, negramoll</i>	9
Languedoc, Victor Gardiès 'On s'en Fish!', 2023	
<i>cinsault, carignan</i>	9.5
Saumur-Champigny, Domaine Pierre-Adrien Vade 'Les Hauts Buts', 2022	
<i>cabernet franc</i>	11

Aperitivo

Bread with brown butter	5
Devilled eggs with crispy onions (per 2 halves)	4
Green olives	3
Oysters per 3/6/12	10.8 / 21.6 / 43.2
Cheese platter (3 types)	12
Chicken heart skewers with chicken stock glaze, pan grattato (per 2)	8
Fried broccoli with almond ajo blanco	8
Fried squid with langoustine aioli en su tinta (squid ink)	10
Brawn (preskop)	10
Clams with nduja butter, grapes and toast	12
Charcuterie	14

Antipasti

BBQ artichoke with eggplant, sunflower seed dukkah and süs biberi	14
Tomato salad with nectarine, buffalo mozzarella and quince dressing	14
Red gurnard tartare with fermented strawberry, kaffir and jalapeno	16

Primi

Gnocchi with lovage, chard and stracciatella	19
Mafaldine with bisque, raw langoustine and datterini tomatoes	21
Conchiglie with lamb ragout, lime zest and chives	22

Secondi

Forest mushrooms with topinambur, corn and hollandaise	24
Plaice with beurre blanc, purslane and samphire salad	30 / 37
<i>Available in two sizes ± 350 g and ± 500 g</i>	
Club steak with peppercorn sauce, baby potato and green salad	11 / 100gr.
<i>Minimum ± 600g, ± 30 minutes preparation time</i>	

Dolce

Cannelé with cream cheese, dulce de leche and roasted hazelnuts	8.5
Raspberry sorbet with white chocolate, crumble and pink pepper	9
Lavender ice cream with almonds and cherry coulis	9
Selection of cheeses (3 types)	12

*We charge 2.5 per person for unlimited chilled and filtered water ~ still or sparkling ~
Please inform us of any allergies.*

DRINKS

Aperitif

Gin tonic <i>Valentine's Gin & Three cents tonic</i>	10
Berto spritz	10
Negroni	11
Bordiga Vermouth	7
Mezcal paloma	11
	<i>moscato</i>

Beers

Poppen pils (<i>draft</i>)	2.6
Heineken (<i>draft</i>)	3.8
Heineken (<i>bottle</i>)	4
Orval	6.5
Geuze <i>Oude Boon</i>	6.5
Mannenliefde <i>Oedipus</i>	7
Flora Wit <i>Kompaan x Flora</i>	7

Non alcoholic / low in alcohol

Antilope	7.7
Bouche Fermented Tea	8
Nona gin tonic 0.0	9
Nona spritz 0.0	9
Heineken 0.0	3.7
Texels Skuumkoppe 0.0	6
Kompaan Levensgenieter NEIPA 0.3	6
Big Tom tomato juice	4
Applejuice by Flevosap	4

Roze Bunker lemonade

choose between still and sparkling

Wild Ice tea	4.5
Madame Ginger	4.5
Lady Rhubarb	4.5

We enjoy working together with
Cru – G&B – La Hermandad – Landzicht – Lindenhoff
– Hollandvis – Meeuwig – Pompernikkel – Sligro

FLORA

CAFÉ • RESTAURANT