

Aperitif

Bubbles of the day	8.5
Odyssée Champagne 'Avize Grand Cru Blanc de Blancs', NV	14

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023 <i>alvarinho, trajadura</i>	5.8
Friuli, Ronco dei Tassi 'Clic', 2024 <i>chardonnay, fruillano, riesling</i>	7
Pfalz, Scheuermann 'Grauburgunder', 2023 <i>grauburgunder</i>	7.5
Penedès, Vins el Cep 'Clot del Roure', 2024 <i>xarel-lo</i>	8.5
Burgundy, Armand Heitz 'Chardonnay VdF Magnum', 2022 <i>chardonnay</i>	10
Loire, Caroline Bain 'Contre Coeur', 2023 <i>sauvignon blanc</i>	11

Orange

Languedoc-Roussillon, Mas de Janiny 'Tibo', 2024 <i>carignan blanc, ugni blanc</i>	7.5
Alsace, Pépin 'Lot 38', 2023 <i>gewürztraminer</i>	9

Rosé

Languedoc-Roussillon, Mas de Janiny 'Le Temps des Gitans', 2023 <i>cinsault, grenache</i>	7
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Red

Burgundy, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>	6
Bergerac, Domaine Julien Auroux 'Bergerac Rouge', 2023 <i>merlot, cabernet sauvignon, malbec</i>	7
Côtes Catalanes, Coume del Mas 'Tramontane', 2024 <i>grenache</i>	7.5
Rhône, Domaine de Ferrand 'Mistral', 2022 <i>grenache, syrah, carignan, vaccarèse</i>	7.5
Campania, Aia dei Colombi 'Aglianico', 2021 <i>aglianico</i>	8
Weingut Daniel Fries 'Vom Schiefer', 2023 <i>spätburgunder</i>	9
Rhône, Gilles Robin 'Crozes-Hermitage', 2023 <i>syrah</i>	11
C des Carmes 'Haut-Brion', 2022 <i>cabernet sauvignon, merlot, petit verdot</i>	14.5

Aperitivo

Bread with brown butter	5
Devilled eggs with spicy mayonnaise	4
Green olives	3
Oysters <i>per 3/6/12</i>	10.5 / 21 / 42
Cheese platter (<i>3 types</i>)	12
Fried Brussels sprouts with almond ajo blanco	8
Charred bell pepper with smoked herring and hazelnut	11
Deep-fried cod collar with black garlic mayonnaise	13
Charcuterie	14

Antipasti

Halibut crudo with blood orange and radish	13
Radicchio salad with pecan nuts, pear and fig dressing	12
Roasted leek with crème fraîche, crispy potato and chervil	13
BBQ beef tongue with tarragon mayonnaise and pickled fennel	14

Primi

Gnocchi with kale and Oudwijker Fiore	18
Linguine with mussels, fermented bell pepper and pimenton	18
Casarecce with chicken stock, anchovy and pangrattato	19

Secondi

Oyster Mushroom bundle with dashi and cauliflower cream	22
Monkfish on the bone, parsnip and smoked beurre blanc	28
Club steak with pepper sauce, Opperdoezer and Boston lettuce	10 / 100gr.

Dolce

Popcorn ice cream with caramelized popcorn	7
Chocolate sorbet with sabayon and almond	8
Apple tarte tatin with crème fraîche	9
Selection of cheeses (<i>3 types</i>)	12

We charge 2,5 per person for unlimited chilled and filtered water ~ still or sparkling ~

DRINKS

Aperitif

Gin tonic <i>Roku Gin & Three cents tonic</i>		10
Berto spritz		10
Negroni		11
Bordiga Vermouth di Torino	<i>nebbiolo</i>	8
Mezcal paloma		11

Beers

Poppen pils (<i>tap</i>)		2.6
Heineken (<i>tap</i>)		3.8
Jopen Mooie Nel IPA		6.5
Orval		6.5
Blanche de namur		6.5
Geuze Oude Boon		6.5
Val Dieu Dubbel		6.5
Mannenliefde		7
'In de Floria' Brut Sour van Flora x Haagsche Broeder 0.75L		25

Non alcoholic / low in alcohol

l'Antidote	<i>sparkling gamay juice with herbs</i>	7.5
Bouche kombucha	<i>with cantaloupe melon and szechuan</i>	8
Nona gin tonic 0.0		9
Nona spritz 0.0		9
Heineken 0.0		3.7
Texels Skuumkoppe 0.0		6
Vandestreek Playground IPA <0.5		6
Big Tom tomato juice		4
Applejuice by Flevosap		4
Club Maté		4.5

Roze Bunker lemonade

choose between still and sparkling

Crazy Berries		4
Wild Icetea		4
Madame Ginger		4

We werken prettig samen met
Cru - Fattoria Naturale- G&B - La Hermandad - Landzicht - Lindenhoff
Meeuwig - Pompernikkel - Sligro

FLOORA

CAFÉ • RESTAURANT