

Sparkling

Bubbels of the day	8.5
Recaredo Corpinnat 'Relats Brut Nature X Flora', 2020	9.5
Odyssée 318 Champagne 'Avize Grand Cru Blanc de Blancs', NV	14
'In de Floria' Brut Sour van Flora x Haagsche Broeder 0.75L	25

White

Vinho Verde, Adega de Monção 'Vinho Verde', 2023 <i>alvarinho, trajadura</i>	5.8
Friuli, Ronco dei Tassi 'Clic', 2024 <i>chardonnay, friulano, riesling</i>	7
Alsace, Pépin 'Blanc Lot 27', NV <i>field blend</i>	8
Penedès, Vins el Cep 'Clot del Roure', 2024 <i>xarel-lo</i>	8.5
Loire, Florian Roblin 'Champ Gibault Blanc', 2023 <i>sauvignon blanc</i>	9
Loire, Le Rocher des Violettes 'Les Hauts de Coulaïne', 2022 <i>chenin blanc</i>	10
Bourgogne, Domaine Barraud 'Pouilly-Fuissé', 2023 <i>chardonnay</i>	14

Orange

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

Rosé

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

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a <i>gamay, pinot noir</i>	6
Campania, Aia dei Colombi 'Aglianico', 2021 <i>aglianico</i>	8
Toscane, Famiglia Vallone Terre Nere 'Ribelle' 2022 <i>sangiovese</i>	8.5
Beaujolais, Marcel Lapierre 'Raisins Gaulois', 2025 <i>gamay</i>	9
Saumur-Champigny, Domaine Pierre-Adrien Vade 'Les Hauts Buts', 2022 <i>cabernet franc</i>	10
Terrasses du Larzac, Mas Cal Demoura 'Terre de Jonquières', 2015 <i>mourvèdre, syrah, grenache, cinsault, carignan</i>	12

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 broccoli 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

Romaine lettuce with peas, sugar snaps, ricotta salata and parsley	12
Kingfish tartare with green strawberry, kumquat and rhubarb root oil	14
White asparagus, olive, fried caperberry, silver onion and chorizo oil	15
Lambsribs with salted lemon, yoghurt, mint and celeriac	16

Primi

Gnocchi with ramson, asparagus and stracciatella	18
Linguine with mussels, fermented bell pepper and pimenton	18
Casarecce with chicken stock, anchovy, pecorino and pangrattato	19

Secondi

Oyster Mushroom bundle with dashi and cauliflower cream	22
Monkfish, lima beans, radicchio and smoked beurre blanc	28
Club steak with pepper sauce, Opperdoezer and oak leaf lettuce	11 / 100gr.

Dolce

Pumpkinseed sorbet with pear	8
Asparagus ice cream with strawberry and hazelnut	8
Choux pastry with crème patissier and rhubarb	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
Istine Vermouth di Radda	<i>sangiovese</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
Mannenliefde		7
'In de Floria' Brut Sour van Flora x Haagsche Broeder 0.75L		25

Non alcoholic / low in alcohol

Bouche Fermented Tea	<i>with Chezuan pepper and cantaloupe melon</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

Wild Icetea		4
Madame Ginger		4
Lady Rhubarb		4

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

FLOORA

CAFÉ • RESTAURANT