

## Sparkling

Bubbles 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
Puglia, Donna Marzia 'Rosso', 2025 <i>primitivo, negroamaro, montepulciano</i>	7
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 crème fraîche	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
Casarecce with chicken stock, anchovy, pecorino and pangrattato	19
Mafaldine with bisque, raw langoustine and datterini tomatoes	21

## **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 &amp; 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 juniper berries</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**