

Sparkling

'In de Floria' Brut Sour van Haagsche Broeder x Flora	7
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, Chateau Les Vignals 'Trinquart Blanc', 2025	
<i>sauvignon blanc, l'en de l'oeil</i>	7
Peloponnesos, Gaia 'Monograph', 2025	
<i>assyrtiko</i>	8
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

Lazio, Colleformica 'Formica Gialla', 2024	
<i>malvasia, trebbiano</i>	9

Rosé

Languedoc, Domaine de Gournier 'Cévennes Rosé', 2024	
<i>grenache, merlot, syrah</i>	7
Piemonte, Proprieta Sperino 'Rosa del Rosa', 2024	
<i>nebbiolo, vespolina</i>	9

Red

Bourgogne, Marinot Verdun 'Les Quatre fils Aymon', s/a	
<i>gamay, pinot noir</i>	6
Languedoc, La Grange Saint André 'Le Marmot', 2025	
<i>cinsault, grenache, carignan</i>	7.5
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
Mas Cal Demoura 'Terre de Jonquières', 2015	
<i>mourvèdre, syrah, grenache, cinsault</i>	12

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
Clams with sobrasada butter, grapes and toast	12
Charcuterie	14
Beef tongue schnitzel with remoulade	14

Antipasti

BBQ artichoke with eggplant, sunflower seed dukkah and sūs biberi	14
Tomato salad with nectarine, buffalo mozzarella and quince dressing	14
Seabass tartare with green apple, kumquat and crème fraîche	15

Primi

Gnocchi with lovage, chard and stracciatella	19
Radiatori with ragu of fennel sausage with leek and parsley	20
Mafaldine with bisque, raw langoustine and datterini tomatoes	21

Secondi

BBQ oyster mushroom bundle with shiitake XO and pickled cantharel	22
Monkfish with watercress velouté, bok choy, smoked crème fraîche	28
Club steak with salsa verde, baby potato and green salad	11 / 100gr.

Minimum ± 600g, ± 30 minutes preparation time

Dolce

Fig leaf panna cotta with salted strawberry and pistachio lace cookie	8
Raspberry sorbet with white chocolate, crumble and pink pepper	9
Almond torta with blood orange ice cream and lemon thyme	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.

Also, let us know if you are planning to see a movie.

DRINKS

Aperitif

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

Beers

Poppen pils (<i>draft</i>)	2.6
Heineken (<i>draft</i>)	3.8
Orval	6.5
Geuze <i>Oude Boon</i>	6.5
Mannenliefde <i>Oedipus</i>	7
Flora Wit <i>Kompaan x Flora</i>	7
'In de Floria' Brut Sour van <i>Haagsche Broeder x Flora</i>	7

Non alcoholic / low in alcohol

Bouche Fermented Tea	8
Nona gin tonic 0.0	9
Nona spritz 0.0	9
Bôtan	choose between Wakataya or Shiso 10.5
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 Icetea	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