

Sparkling

Bubbles of the day	8
Recaredo Corpinnat 'Relats Brut Nature X Flora', 2020	9.5
JM Sélèque 'Solessence', NV <i>chardonnay, meunier, pinot noir</i>	14
'In de Floria' Brut Sour van Flora x Haagsche Broeder	7

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

Alsace, Pépin 'Orange Lot 38', NV	
<i>gewürztraminer</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
Puglia, Donna Marzia 'Rosso', 2025	
<i>susumaniello</i>	7
Toscane, Famiglia Vallone Terre Nere 'Ribelle' 2022	
<i>sangiovese</i>	8.5
Tenerife, Envínate 'La Santa de Ursula', 2021	
<i>listán negro, negramoll</i>	9
Saumur-Champigny, Domaine Pierre-Adrien Vade 'Les Hauts Buts', 2022	
<i>cabernet franc</i>	11

Aperitivo

Bread with brown butter	5
Deville eggs with crispy onions (per 2 halves)	4
Green olives	3
Oysters per 3/6/12	10.5 / 21 / 42
Cheese platter (3 types)	12
Chicken heart skewers with chicken stock glace, pangrattato (per 2)	8
Fried broccoli with almond ajo blanco	8
Fried squid with aioli en su tinta (squid ink)	10
Charred bell pepper with smoked herring and hazelnut	11
Charcuterie	14

Antipasti

BBQ courgette and cucumber, chickpea and fermented tomatoes	13
Tomato salad with nectarine, buffalo mozzarella and quince dressing	14
Kingfish tartare with green strawberry, kumquat and crème fraîche	15
Lambsribs with salted lemon, yoghurt, mint and celeriac	16

Primi

Gnocchi with lovage, chard and stracciatella	19
Casarecce with lambs ragu, fennel, red onion 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.

Dolce

Fig leaf panna cotta with rhubarb 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
Caipi margarita	11.5

Beers

Poppen pils (<i>draft</i>)	2.6
Heineken (<i>draft</i>)	3.8
Orval	6.5
Val Dieu dubbel	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>Flora x Haagsche Broeder</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
Vandestreek Playground IPA <0.5	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 – Fattoria Naturale – G&B – La Hermadad – Landzicht – Lindenhoff
– Hollandvis – Meeuwig – Pompernikkel – Sligro

