

FLOOR CLASSICS

Dining with us means dining at your own pace, the entire evening is yours. Carefree enjoyment of dishes prepared with love and passion, a waiter who serves you according to your wishes & an ambiance that guarantees relaxation.

If you are time-bound, we are happy to advise you about the possibilities. We provide a dinner prior to a theater performance or film, as you are used to from us.

We are proud of every dish that has been given a place on our menu. We are happy to help you make a choice, feel free to ask for the recommendations of our waiters. Making a selection therefore remains a challenge that we are happy to take on. Of course, your favorites deserve a permanent place, you will find them under "Floor Classics"

Salades

Caesar salad 14⁰⁰

Chicken fillet, little gem, bacon, deep fried egg, croutons, dressing of garlic & anchovy fillet

Caesar salad with king prawns 16⁵⁰

Floor's Caesar salad 20²⁵

Chicken fillet & king prawns, bacon, little gem, deep fried egg, croutons, dressing of garlic & anchovy fillet

Pumpkin & bearylly salad 13⁵⁰

Salad of roasted pumpkin & pearl bearylly, Greek yoghurt dressing, sesame

Burgers

Hamburger 15⁷⁵

Hamburger 160 gr, brioche bun, Zaanse mustard, cheddar, coleslaw, caramelized onion, aceto balsamico, our one burger sauce, fries

Beanburger 15⁷⁵

Beanburger, beet brioche, guacamole, little gem, onion, vegan mayonnaise, jalapeno fries

Supplements

Fries with Zaanse mayonnaise 4⁵⁰

Truffle mayonnaise 0⁷⁵

Mixed salad 4⁵⁰

Starters

Bisque of Dutch shrimps 10²⁵

Dutch shrimps

Carpaccio 12⁰⁰

Beef, old cheese, pine nuts, truffle mayonnaise, fried bacon, arugula, capers

Main course

Nordich Codfish fillet 24⁵⁰

cod fillet baked on the skin, celeriac mousseline, steamed celery

MRY Steak 24⁵⁰

Grilled steak, mix of mushrooms, potato gratin, blue cheese sauce

Desserts

Chocolate Cheesecake 8⁵⁰

Cheesecake, white chocolate, chocolate mousse, crumble, coffee ice cream

Cheese platter 10⁵⁰

Rotterdam old cheese, blue cheese, bettine white, munster cheese

SLOW DINING

The pace in everyday life is fast these days, that's why we have for you slow dining on the menu. An evening in which you can forget the time in peace In front of you is our slow dining menu, you choose the number of courses and the accompanying dishes. A two-, three- or five-course menu, choose what suits you. Once you have made a choice, your waiter will ensure that the dishes are served with a short interlude.

Enjoy!
Floor

Cold starters

Bread basket Ciabatta & Focaccia 8⁷⁵
Spreads of rouille, aioli and mushroombutter

Salad orzo 9⁷⁵
Salad of orzo, roasted fennel, walnuts and pomegranate

Mozzarella & tomato 9²⁵
Smoked mozzarella, basil cream, garlic tomato tapenade, dried olives

Tuna tartare 10²⁵
Tuna, guacamole, cucumber, granny smith, sesame mayonnaise,

Steak tartare 11²⁵
Steak tartare, cornichons, shallot, cappers

Soups

Curry-coconut soup 4²⁵
Curry-coconut, granny smith, coriander

Tomato soup 4²⁵
Tomato, basil, crème fraiche

Onion soup 4²⁵
Onion, bacon, croutons, old cheese

Bisque 7²⁵
Dutch shrimps

SLOW DINING

Hot starters

Mussels 10⁵⁰

Steamed mussels, tartare sauce

Portobello 9⁵⁰

Roasted portobello, duxelles of portobello in filo pastry

Beef cheek 10⁵⁰

Beef cheeks stewed in own gravy, onion, carrot, celeriac

Spring Roll 10⁵⁰

Spring roll filled with pulled pork, coleslaw, bbq sauce

Carrot-pumpkin Risotto 9⁵⁰

Risotto, water cress, carrot, pumpkin, pecorino, poached egg

Main Courses

Poke Bowl 13⁰⁰ / 18⁵⁰

Pulled tuna, edamame, sushi rice, avocado, radish, corn, sesame mayonnaise

Dorade fillet 14⁵⁰ / 24⁵⁰

Baked bream fillet, risotto of barley, grilled chicory, tarragon oil

Rendang of cabbage and oyster mushroom 13⁰⁰ / 21⁰⁰

Vegan rendang, sweet-sour from vegetables, basmati rice

Tarte Tatin 22⁰⁰

Challot, water cress, goat cheese crumble, crème of parsnip and sirup of red wine and aceto balsamico

Porc shoulder 14⁰⁰ / 24⁰⁰

Slowly cooked porc shoulder, gravy of mustard, autumn ratatouille, tutti frutti

Desserts

Chocolate Cheesecake 7²⁵

Cheesecake, white chocolate, crumble, coffee ice cream

Puff pastry toupouce 7²⁵

Swiss cream and compote forest fruit

Ice Cream coupe 7²⁵

Vanilla, syrup waffle, amarena cherries

Chef's Dessert 7²⁵

Surprise

Homemade Cake 4⁵⁰

Choice of our homemade cakes; Apple pie, date cake & white chocolate cheesecake

Whipped cream? +0⁷⁵