

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 14⁵⁰

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

Caesar salad with king prawns 17²⁵

Floor's Caesar salad 20⁵⁰

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

Quinoa salad 13⁵⁰

Oriental quinoa salad with shitas, minicorn and spring onion

Burgers

Hamburger 16⁷⁵

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

Beanburger 16²⁵

Beanburger, beet brioche bun, guacamole, little gem, roasted pepper, vegan mayonnaise, jalapeno fries

Supplements

Fries with Zaanse mayonnaise 4⁵⁰

Truffle mayonnaise 0⁷⁵

Mixed salad 4⁵⁰

Starters

Bisque of Dutch shrimps 10⁷⁵

Dutch shrimps

Carpaccio 12⁰⁰

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

Main course

Catch of the day 24⁵⁰

Mousseline of celeriac, stewed celery tomatoes and a white wine sauce

MRY Steak 24⁵⁰

Grilled steak, butter of mushrooms, small potatoe pie with baked chicory

Desserts

Chocolate Cheesecake 8⁵⁰

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

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 9²⁵
Spreads of rouille, aioli and beurre café de paris

Mozzarella & tomato 9⁰⁰
Smoked mozzarella, basil cream, garlic tomato, dried olives and a cheese crisp

Waldorf salad 11⁰⁰
Salad with smoked chicken, celery, celeriac, apple and blue grapes

Duck leg 11⁵⁰
Rilette of duck leg, onion chutney, cornichons

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

Steak tartare 11²⁵
Steak tartare, cornichons, shallot, cappers

Soups

Curry-coconut soup 4⁵⁰
Curry-coconut, granny smith, coriander

Mushroom soup 5⁰⁰
Creamy mushroom soup with truffle paste

Onion soup 4⁵⁰
Onion, bacon, croutons, old cheese

Bisque 7⁵⁰
Dutch shrimps

SLOW DINING

Hot starters

Mussels 10⁵⁰

Steamed mussels with tartare sauce

Skewers of chicken 11⁰⁰

Skewers of chicken with sweet sour tomato sauce

Beef bourguignon 10⁵⁰

Beef bourguignon stewed in own gravy, bacon, mushrooms

Spring Roll 10⁵⁰

Spring roll filled with vegan feta, rocket salad, walnuts and jam of vigs

Aracini 10⁵⁰

Risottoballs stuffed with mozzarella, pesto, and spicy tomato sauce

Main Courses

Poke Bowl 13⁵⁰ / 19⁵⁰

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

Black Tiger prawns 14⁵⁰ / 24⁵⁰

Grilled skewer of black tiger prawns with pasta, roasted fennel and a salad of fennel

Mushroom curry 14⁰⁰ / 20⁰⁰

Curry with coconut milk, kingoyster, portobello, tofu and basmati rice

Vegetables tartlet 14⁵⁰ / 21⁰⁰

Tartlet stuffed with roasted parsnip, goat cheese, apple, roasted potatoes from the oven, crème of parsley and roasted parsnip

Iberico pork belly 15⁵⁰ / 24⁵⁰

Slowly cooked pork belly with crème of cauliflower, carrots, mushrooms and potatoes from the oven

Desserts

Chocolate Cheesecake 8⁰⁰

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

Flan 7⁵⁰

Flan with orange, pomegranate and citrus sorbet

Icecream sundae 7⁵⁰

Icecream with the flavours pistachio, hazelnut and white chocolate crunch

Lava cake 8⁰⁰

Lava cake with coulis of raspberries and white chocolate ice cream

Chef's Dessert 8⁰⁰

Surprise