

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 16⁰⁰

Chicken breast, little gem, bacon, deep fried egg, croutons, sundried tomato's, dressing of garlic & anchovy dressing

Caesar salad with king prawns 17²⁵

Floor's Caesar salad 21⁵⁰

Chicken breast & king prawns, bacon, little gem, deep fried egg, croutons, sundried tomato's, dressing of garlic & anchovy dressing

Quinoa salad 13⁷⁵

Quinoa salad with dried olives, cucumber, cherry tomato's, silver onions & yoghurt dressing

Burgers

Hamburger 17²⁵

Hamburger, brioche bun, little gem, cheddar, coleslaw, caramelized onion, aceto balsamico, our own homemade burgersauce, fries

Beanburger 16⁷⁵

Beanburger, brioche bun, guacamole, little gem, roasted bellpeppers, vegan mayonnaise with jalapeno and fries

Supplements

Fries with Zaanse mayonnaise	4 ⁷⁵
Truffle mayonnaise	0 ⁷⁵
Mixed salad	4 ⁷⁵

Starters

Bisque of Dutch shrimps 11⁰⁰

Soup of Dutch shrimps

Carpaccio 13⁵⁰

Beef, old cheese, pine nuts, truffle mayonnaise, small bacon bits, arugula, capers

Main course

Catch of the day 24⁷⁵

Mousseline of potatoes, roasted carrots and a white wine sauce

MRY Steak 25⁷⁵

Grilled steak, potato pie, spinach & creamy pepperauce

Desserts

Chocolate Cheesecake 9⁰⁰

White chocolate cheesecake, chocolate mousse, cookie 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

Flatbread 9⁰⁰

Spreads of tzatziki, baba ghanoush, hummus

Mozzarella & tomato 9²⁵

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

Carpaccio chioggia beets 9⁵⁰

Carpaccio of Chioggia beets, deep fried capers, roasted broad beans, aceto balsamicodresing

Smoked duck breast 11⁵⁰

Smoked duck breast with arugula, walnuts and figs

Tuna tartare 10²⁵

Marinated tuna, guacamole, cucumber, granny smith, sesame mayonnaise

Steak tartare 11²⁵

Steak tartare, cornichons, shallot, capers

Soups

Curry-coconut soup 4⁷⁵

Curry-coconut, granny smith, coriander

Tomato soup 5²⁵

Tomatosoup of roasted tomato's

Onion soup 4⁷⁵

Onion, bacon, croutons, old cheese

Bisque 7⁵⁰

Dutch shrimps

SLOW DINING

Hot starters

Salmon fillet 11⁰⁰

Pulled salmon fillet with egg salad and green asparagus

Skewers of chicken 11⁰⁰

Skewers of chicken with sweet and sour tomato sauce

Pork cheek 11⁰⁰

Stewed pork cheek in sherry, bellpepper, onion & oregano

Green asparagus 10⁵⁰

Grilled green asparagus, served with antiboise

Stuffed eggplant 10⁵⁰

Stuffed eggplant with vegan feta

Main Courses (half/whole portions)

Poke Bowl 13⁷⁵ / 19⁷⁵

Marinated tuna, edamame, sushi rice, avocado, radish, corn, sesame mayonnaise
(vegan option; oyster mushroom in tempura)

Catfish 16²⁵ / 25⁰⁰

Fried catfish, breaded in almond, peas-mintpuree, roasted tomato's, pommes pont neuf & sauce of Dutch shrimps

Burratta 22⁵⁰

Burratta marinated with tomato, basil, ratatouille and mini roseval

King oyster 14⁵⁰ / 22⁰⁰

Smoked kingoyster, roasted broccolini, soy-gingersauce, sweet and sour of mushroom and basmati rice

Livar procureur 16⁰⁰ / 24⁷⁵

Slowly cooked pork neck, baby potatoes, green asparagus & red wine sauce

Desserts

Chocolate Cheesecake 8²⁵

White Chocolate Cheesecake, cookie crumble, coffee ice cream, chocolate mousse

Crème Brulee 8²⁵

Crème brulee with pandan, coconut ice cream & pineapple confit

Ice cream sundae 7⁵⁰

Ice cream with the flavours blood orange, limoncello & mandarin

Lava cake 8⁵⁰

Lava cake with white chocolate ice cream and raspberry-yoghurtmousse

Dutch strawberries 8⁵⁰

Dutch strawberries, vanille ice cream & lemon curd