



FLOOR

DINNER MENU

from 17.00

STARTERS

Bread basket with rust, aioli, butter of blue d'Auvergne	€ 9,75
Dry aged beet carpaccio of dry aged beet, roasted broad beans, fried capers, arugula, crumble of goat cheese	€ 12,25
Steak tartare steak tartare, capers, cheese bisquit, gherkins	€ 10,75
Beef carpaccio bacon, old cheese, arugula salad, capers, pine nuts, truffle mayonnaise	€ 14,00
Tuna tataki tuna tataki, pickled cucumber, avocado, dressing of yuzu	€ 12,75

SOUPS

Coconut-curry granny smith, coriander	€ 4,75	€ 6,85
Eastern shiitake bouillon spring onion, roasted shiitake	€ 5,00	€ 6,85
Roasted celriac smoked chicken, parsley oil	€ 5,25	€ 7,35
Bisque of Dutch shrimps creamy bisque with shrimps	€ 6,25	€ 11,25

HOT STARTERS

Corn ribs corn ribs, feta, jalapeno butter	€ 10,75
Confitted duckbreast crostini confitted duckbreast, vigs, walnut, blue d'Auvergne	€ 12,75
Black Tigers black tiger prawns fried in piri piri	€ 11,25

SALADS

Caesar salad chicken breast, bacon, garlic & anchovy dressing, deep fried egg, croutons, matured cheese	€ 17,00
Caesar salad with Black Tiger	€ 17,50
Floor's Caesar salad chicken breast, bacon, king prawns, garlic & anchovy dressing, deep fried egg, croutons, matured cheese	€ 22,00
Confit duck breast salad oriental salad, confit duck breast, sesame dressing, sweet and sour	€ 17,50
Chioggia beet salad chioggia beet salad, apple, goat cheese crumble, smoked balsamic creme	€ 16,50

BURGERS

Beef burger caramelized onion, coleslaw, bacon, little gem, our own homemade hamburger sauce, fries	€ 17,25
Bean burger guacamole, little gem, roasted bell peppers, vegan burger sauce with jalapeño, fries	€ 16,75

If you have an allergy,
please inform our staff

MOST POPULAR

Ceasar salad	€ 17,00
Chioggia beet salad	€ 16,50
Mushroom tartlets	€ 22,50
MRY Steak	€ 26,50
Lemon Bar	€ 8,25



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MAIN COURSES

Mushroom tartlets mushroom tartlets, potato truffle mousseline, roasted parsnip, fried mushroom in batter	€ 22,50
Mini pumpkin mini pumpkin filled with spinach, dried apricot, pumpkin seeds, creme of sweet potato, sweet potato chips	€ 22,50
Maas-Rijn-Ijssel Steak grilled steak (180 grams), autumn ratatouille, potato tartlet, creamy pepper sauce	€ 26,50
Lamb stew lamb stew, ras el hanout spices, sweet potato, roasted winter carrot, herb couscous	€ 26,50
Catch of the day be suprised by the choice of the chef inspired by the season	€ 25,00
Catfish Veronique fillet of catfish in herb crust, occhietta, fennel, celery, sauce Veronique	€ 25,50
Today's off the menu our day special is a dish with ingrediënts of the season. When it's gone, it's gone!	€ daily rate

SUPPLEMENTS

Fries with mayonnaise	€ 4,75
Mixed salad	€ 4,75
Trufflemayonnaise	€ 0,75

DESSERTS

Ice cream sundae coffee-, hazelnut-, vanilla icecream	€ 7,75
Brownie Chocolate-cranberry brownie, orange sorbet, strained yogurt	€ 8,25
Lemon bar limoncello sorbet, citrus fruit	€ 8,25
Crème brûlée crème brûlée with cinnamon, vanilla icecream, stewed pear compote	€ 8,75
Dessert parade (2 persons) our dessert parade is the perfect combination of the dessert menu	€ 19,50

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Chioggia beet salad	€ 16,50
Mushroom tartlets	€ 22,50
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Lemon bar	€ 8,25