
RESTAURANT

FLOREYN

Locally Sourced, Globally Inspired

The kitchen is a melting pot of talented chefs from different corners of the world. Picture French, Irish, Dutch, and more, working together to create a culinary symphony. Their menu is a mash-up of international cuisines, all made with top-notch local ingredients sourced from nearby farms and markets. They're all about keeping it real and celebrating the richness of Dutch cuisine.

We serve a 5-course menu with a (Dutch) wine pairing. You can expand this with a number of extra courses. If you prefer to choose your own dishes, you can choose from our à la carte menu, only for tables up to 6 people.

We also offer vegetarian and pescatarian options.

We request that you inform our staff of your allergies or dietary requirements, so that our chef can carefully compose a menu.

Menu

TOMATO
shiso | ginger | katsobushi

MULLET
rose leaf | onion | sorrel

CELERIAC
lovage | pumpkin seed | buttermilk

QUAIL
Dutch shrimps | kohlrabi | verveine

RHUBARB
goat yogurt | hay | cardamom

5 Courses 69

Wine pairing 55

EXTRA

POTATO 15
smoked eel | seaweed | raisins

LANGOUSTINE 19
fennel | cherries | duck liver

DUCK LIVER 25
coffee | pear | tonka bean

8 Courses 120

Wine pairing 85