

SPECIALTIES

STARTERS AND SOUPS

Veal pastrami	10.50
on a salad of spring turnips and apple, served with honey-walnut dressing	
Smoked salmon	10.00
Tartare of smoked salmon with rocket, red onion, a saffron floc and wasabi dressing	
Lobster soup	7.00
with chives-flavoured crème fraîche	
Asparagus soup	7.00
Creamy asparagus soup with bits of asparagus and smoked salmon flakes	

Our starters are served with bread and butter

MAIN COURSES

Red perch	18.50
Grilled red perch served with green pea purée, yellow and orange carrot and beurre blanc sauce	
Cannelloni (veg.)	17.00
filled with goat cheese, spinach and sun-dried tomato, presented in sauce of tomato, capers and olives	
Guinea fowl	18.50
filled with goat cheese, cooked in the oven and dressed with shallot jus	
Lamb triptych	24.50
Rack of lamb, lamb roulade and lamb kofte, served with ratatouille and thyme-scented lamb jus	

Our main courses are served with fries, mayonnaise and crudités on request

DESSERTS

Dutch tiramisu	7.00
Tiramisu made of chocolate-dipped almond cookies, mascarpone, egg nog and whipped cream	
Strawberry Romanov	7.00
with fresh strawberries and whipped cream	

STARTERS

'Floris' bread with spreads **4.95**
freshly baked bread with herb butter, tapenade and aioli

Beef carpaccio **10.50**
with pine nuts, Old Amsterdam, red onion and capers and balsamic dressing or truffle mayonnaise

Ceviche of salmon **9.50**
Southern American dish of marinated and sliced salmon fillet with salsa of lime, garlic and fennel

Crème brûlée of goat cheese (veg.) **8.50**
Fresh salad with walnuts, nut-fruit loaf, gratinated goat cheese and honey-thyme dressing

Escargots **8.00**
from the oven, with garlic butter

King prawns (5 pieces) **12.00**
"body peeled" with garlic, pepper and olive oil

Pomodori soup (veg.) **5.50**
Tomato soup with basil cream

<p>Floris tasting 11.50 Tasting of little starters, chosen by the chef</p>
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Our starters are served with bread and butter

GRAND SALADS

served with bread and butter

Caesar salad Classic Caesar with smoked chicken, shrimp, Romaine lettuce, croutons, Parmesan cheese, capers and original Caesar dressing	15.50
Goat cheese crème brûlée (veg.) on a fresh salad with walnuts, nut-fruit loaf and honey-thyme dressing	11.50
Salad Graaf Floris Fresh salad with marinated salmon and salsa of fennel, lime and garlic	13.50
Salad beef carpaccio with capers, Old Amsterdam, pine nuts and basil dressing	14.50

MAIN DISHES

Baby soles Pan-fried in lime butter served with fresh salad and remoulade sauce	22.00
Baked salmon fillet served with anise carrots, marinated raw fennel and mimosa sauce	19.50
Portobello burger (veg.) Burger of red lentils with pickled cucumber, tomato salsa, braised little gem, a portobello-"bun" and cocktail sauce	16.50
Beef steak Graaf Floris Sautéed round steak with choice of pepper sauce or puffed garlic sauce	18.00
Grilled rib-eye (250 gr.) served with grilled tomato and chimichurri	23.50
Spare ribs home marinated and served with coleslaw, garlic sauce and chutney	17.50
Saté Royaal A giant skewer of "better life"-pork fillet with pickled cucumber, cassava crackers, baked onions and saté sauce	16.50

CHILDREN MENU'S

Frites with apple compote and mayonnaise **9.00**
and choice of: chicken nuggets, fish sticks, croquette or frikandelletjes
(little minced meat fingers) (including a "surprise ice cream" as dessert)

Pasta with tomato sauce **8.00**
(including a "surprise ice cream" as dessert)

**Our main dishes are served with fries and mayonnaise
and crudités on request**

DESSERTS

Coupe Sluisbrug **7.50**
Fresh coupe with lime-, mango- and strawberry sorbet ice cream,
fresh fruit and whipped cream

Muier puff cake **6.50**
Puff cake with vanilla ice cream, warm chocolate sauce, eggnog and
whipped cream

Cheese cake **7.50**
with limoncello sorbet ice cream and whipped cream

Cheese board **12.00**
Various biologic farm cheeses from Europe; 5 varieties
with apple syrup and nut-fruit loaf

Coffee complete **6.75**
Served with sweeties and a glass of liquor
Also be ordered with espresso, cappuccino, café latte and tea

Dessert tasting 10.50 A selection of desserts, composed by our chef
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COFFEE-HOUR

Muier coffee with Schipperbitter	7.00
Dockummer coffee with Beerenburg	6.50
Irish coffee with Irish whiskey	6.50
Famous coffee with The Famous Grouse	6.50
Italian coffee with Amaretto	6.50
Jamaican coffee with Tia Maria	6.50
French coffee with Cointreau	6.50
Spanish coffee with Licor 43	6.50

PORT

Croft Pink	per glas	4.50
Croft Ruby Port	per glas	3.30
Croft Tawny Port	per glas	3.90
Croft White Port	per glas	3.30

HOUSE WINES

White

Lavila Blanc VdP d'CT, France	Bottle (0,75 l)	16.50
Carafe (0,5 l) 11.50	Glass	3.20
Lavila Chardonnay VdP d'Oc, France	Bottle (0,75 l)	19.50
Carafe (0,5 l) 13.50	Glass	3.90
Zeller Graftschaft Rivaner, Germany	Bottle (0,75 l)	16.50
Carafe (0,5 l) 11.50	Glass	3.20

Red

Lavila Rouge VdP d'Oc, France	Bottle (0,75 l)	16.50
Carafe (0,5 l) 11.50	Glass	3.20
Ramon Roqueta Tempranillo Oaked, Spain	Bottle (0,75 l)	19.50
Carafe (0,5 l) 13.50	Glass	3.90

SPECIAL WINES - WHITE

Quinta da Espiga Branco 2010, Portugal - Estremadura, Blend	20.50
Simonsig 2011, South Africa - Stellenbosch, Chenin Blanc	21.75
Viu Manent 2011, Chili - Colchagua, Chardonnay	23.00
Tenuta Sant'Antonio 2010, Italy - Veneto, Soave	25.00
Kies Kurt Angerer 2010, Austria - Kamptal, Gruner Veltliner	27.50
Couvent des Jacobins 2010, France - Bourgogne, Chardonnay	37.00
Paul Prieur et Fils Sancerre 2010, France - Loire, Sauvignon Blanc	41.00

SPECIAL WINES - RED

Picco del Sole 2010, Italy - <i>Campanië, Anglianico</i>	20.50
Quinta de Cabriz Tinto 2009, Portugal - <i>Dão, Blend</i>	22.00
Viu Manent 2011, Chili - <i>Colchaga, Carmenère</i>	23.00
Barón de Ley Club Privado 2008, Spain - <i>Rioja, Tempranillo</i>	26.00
Bianchi Famiglia 2009, Argentina - <i>Mendoza, Malbec</i>	28.00
First Sighting 2009, South-Africa - <i>Elim, Shiraz</i>	32.00
Couvent des Jacobins 2009, France - <i>Bourgogne, Pinot Noir</i>	37.00

ROSÉ WINES

Lavila Rosé VdP d'Oc, France	Bottle (0,75 l)	16.50
Carafe (0,5 l) 11,50	Glass	3.20
Virginie Cuvée Rosé VdP d'Oc, France	Bottle (0,75 l)	19.50
Carafe (0,5 l) 13,50	Glass	3.90

SPARKLING WINES

Champagne 'Laurent-Perrier Brut'		59.50
Prosecco 'La Tordera Frizzante' Veneto, Italy	Bottle	24.50
	Glass	4.90

WATER

Sourcy flat or sparkling	Bottle (0,75 l)	4.40
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LUNCH DISHES

Our lunch dishes are to be ordered till 16.00 hr

BREAD

Choice of white or brown farm bread

Healthy Graaf Floris V 6.50

with salad, ham, cheese, tomato, cucumber and egg

Smoked salmon 8.50

with salad, capers, red onion and cream cheese

Tuna salad home made 8.50

with salad and egg

Beef carpaccio 9.50

with pine nuts, Old Amsterdam, red onion, capers and balsamic dressing

Mature cheese 5.50

HOME MADE SOUPS

Chef's soup 7.00

Changing soup of the chef

Pomodori soup (veg.) 5.50

Tomato soup with basil cream

GRAND SALADS

served with bread and butter

Caesar salad 15.50

Classic Caesar with smoked chicken, shrimp, Romaine lettuce, croutons, Parmesan cheese, capers and original Caesar dressing

Goat cheese crème brûlée (veg.) 11.50

on a fresh salad with walnuts, nut-fruit loaf and honey-thyme dressing

Haven salad 13.50

with marinated salmon and salsa of fennel, lime and garlic

Salad beef carpaccio 14.50

with pine nuts, Old Amsterdam, red onion, capers and balsamic dressing

WARM LUNCH DISHES

Fried eggs Graaf Floris with bacon, onion, mushrooms and cheese	8.00
Fried eggs with ham, cheese or bacon	7.50
Croquettes with bread Two "Van Dobben"-croquettes with mustard	7.50
Fishermans toast with tuna salad, with cheese and served with cocktail sauce	8.50
Floris burger Beef burger (190 gr.) with lettuce, tomato, cucumber and cheese, served with cocktail sauce and fries	9.50
Warm focaccia with home of the bone, mozzarella, pesto and tomato	8.50
Club sandwich with smoked chicken, bacon, tomato, cucumber, red onion, egg and chips	10.50
Pancake with choice of ham, cheese, bacon or apple	7.00
Pancake natural	5.50
Sautéed beef steak with bread served with salad and pepper sauce or puffed garlic sauce	18.00
Saté Royaal A giant skewer of "beter leven"-pork fillet with pickled cucumber, cassava crackers, baked onions and saté sauce	16.50
Baby soles Pan-fried in lime butter served with fresh salad and remoulade sauce	22.00

SWEETIES

Coupe Sluisbrug Fresh coupe with lime-, mango- and strawberry sorbet ice cream, fresh fruit and whipped cream	7.50
Muier puff cake Puff cake with vanilla ice cream, warm chocolate sauce, eggnog and whipped cream	6.50
Cheese cake with limoncello sorbet ice cream and whipped	7.50

All dishes from the dinner menu are available during lunch.

DRINKS

COFFEE, TEA

Coffee	2.30
Cappuccino	2.30
Espresso	2.30
Coffee latte	2.30
Tea	2.10
Fresh mint tea	2.70
Milk	2.00
Buttermilk	2.00
Fristi	2.30
Chocolate milk	2.30
Hot chocolate (with whipped cream)	2.90

JUICES

Fresh orange juice	3.10
Apple juice	2.40
Tomato juice	2.40

SOFTDRINKS

Pepsi cola (also light)	2.20
Tonic	2.20
Bitter lemon	2.30
Orange	2.20
Cassis	2.30
Ginger-ale	2.30
Lipton Ice Tea	2.60
Sourcy (flat or with bubbles)	2.20
Crodino	3.00

BEERS FROM THE BARREL

Amstel Fluitje	2.30
Amstel vaas (0,25 ltr.)	2.40
Amstel pul (0,5 ltr.)	5.30
Palm (0,25 ltr.)	3.60
La Chouffe (0,33 ltr.)	4.95
Season beer (changing)	v.a. 4.00
Wieckse Witte (0,25 ltr.)	3.50

**Graaf Floris V is
part of ETENBIJ.NL**



BEER BOTTLE

Amstel Malt (alc.vrij) (0,3 ltr.)	2.50
Duvel (0,33 ltr.)	4.50
Wieckse Rosé (0,25ltr)	3.50

WINES

House wines	glass	carafe	bottle
from	3.20	11.50	16.50

DISTILLED

Kirr	3.50
Port, Sherry, Vermouth	v.a. 3.30
Binnenlands gedistilleerd	v.a. 2.90
Buitenlands gedistilleerd	v.a. 4.00
Diverse likeur	v.a. 4.50
Diverse Cognac	v.a. 5.00
Diverse Whiskey	v.a. 4.50

"COFFEE-HOUR"

Muier coffee **7.00**
with Schipperbitter

Dockummer koffie **6.50**
with Beerenburg

Irish coffee **6.50**
with Irish whiskey

French coffee **6.50**
with Cointreau

Spanish coffee **6.50**
with Licor 43

Jamaican coffee **6.50**
with Tia Maria

Italian coffee **6.50**
with Amaretto

Famous coffee **6.50**
with The Famous Grouse