

FLORENT

depuis 2014

BIJ DE BORREL	Tarte Flambée / Flammkuchen	€ 9,50
BITES	<ul style="list-style-type: none">- Pancetta, ui, Gruyère, crème fraîche, peterselie- <i>Pancetta, onion, Gruyère, cream, parsley</i>- Bleu d'auvergne, peer, crème fraîche, peterselie- <i>Bleu d'auvergne, balsamico pickled onion, pear, parsley</i>- Plat de Charcuterie- <i>Charcuterie, selection of fine meats</i>- Oesters: Fines Cap Horn, sjalot in rode wijnazijn, tabasco p/st- <i>Oysters : Fines Cap Horn, shallots in red wine vinegar, Tabasco</i>	€ 3,00
CHEF'S SPECIAL	3 gangen 3 course meal	€ 35,00
	4 gangen 4 course meal	€ 42,00
START	<ul style="list-style-type: none">- Zeebaars, rouleaux en op de huid gebakken, saus chorizo, doperwt- <i>Seabass, rouleaux, skin baked, chorizosauce, chickpea</i>- Ravioli bospaddestoelen, saus morille, pijnboompit, olijf- <i>Ravioli of mushrooms, sauce morille, pine tree seeds, olive</i>- Kroketten confit de canard, zoet-zure komkommer, mosterd, proseccodressing- <i>Croquettes of confit de canard, sweet and sour cucumber, mustard, dressing of prosecco</i>- Salade opperdoezer, rundertong, frisee, dressing van spek en cornichons- <i>Baby potato, beef tongue, salad frisee, bacon and gherkin vinaigrette</i>- Steak tartaar, truffel-mayonaise, creme van gerookte eidooier- <i>Steak tartare, truffle mayonaise, cream of smoked egg yolks</i>- Briochebrood, eendenlever, truffel-mayonaise, rivierkreeft, rode-ui- <i>Brioche bread, foie gras, truffle mayonnaise, crawfish, red onion</i>	€ 12,50
HOOFD	<ul style="list-style-type: none">- Harder op de huid gebakken, creme wortel en gember, beurre noisette- <i>Grey Mullet skin baked, creme of carrots and ginger, beurre noisette</i>- Knol en linzen, gepoft, creme van knolselderij, linzen, truffel, groentenglace- <i>Celeriac and lentils, roasted celeriac, creme of celeriac, lentils, truffle, half glaze of vegetables</i>- Kalfswang creuset, kruidige tomatenjus, peen, ui, mousseline, dragon- <i>Veal cheeks, tomato gravy, carrot, onion, mashed potato, tarragon</i>- Bavette, creme van spruit, shiitake, hazelnoot, portjusz- <i>Flank steak, creme of Brussels sprouts, shiitake, hazelnuts, port gravy</i>	€ 20,50
EVERGREEN	<ul style="list-style-type: none">- Botersla met French dressing - <i>Lettuce with French dressing</i>- Rösti - <i>Rösti</i>	€ 4,00

Gezuiverd WATER plat/bruis onbeperkt de gehele avond p/ 4 pers € 3,75

Purified WATER still /sparkling. Unlimited throughout the evening p / 4 pers

Heeft u allergieën? Vertel het ons, zodat wij u over onze gerechten kunnen informeren
Do you have any allergies? Tell us so we can inform you about our dishes

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WWW.RESTAURANT-FLORENT.NL FACEBOOK.COM/FLORENTUTRECHT

INSTAGRAM.COM/FLORENTUTRECHT TWITTER.COM/FLORENTUTRECHT OPEN VAN 18:00 TOT LAAT

FLAVOURED BY (springers) interiors

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ZONDAG BRUNCH VANAF 11.00UUR
Sunday brunch at 11.00

ROEREI <i>Scrambled eggs</i>	<ul style="list-style-type: none">- Met Rauwe ham en Parmezaan- <i>Served with raw ham and Parmesan</i>- Met Gerookte zalm, crème fraîche en kapperappeltjes- <i>Served with smoked salmon, cream, capers</i>- Met Sud 'n' sol tomaat, kappertjes, zachte geitenkaas- <i>Served with sundries tomatoes, capers, soft goat cheese</i>	€8,50
GEPOCHEERD EI <i>Poached egg</i>	<ul style="list-style-type: none">- Met Bacon- <i>Served with bacon</i>- Met Gerookte zalm- <i>Served with smoked salmon,</i>- Met Avocado, Hüttenkäse- <i>Served with avocado, cottage cheese</i>	€ 9,50
SANDWICHES	<ul style="list-style-type: none">- Croque Monsieur (Gruyère, beenham)- <i>toasted ham and cheese sandwich</i>- Croque Madame (Spiegel ei, beenham)- <i>toasted ham and cheese sandwich with a fried egg on top</i>- Wentelteefjes (banaan, Ahornsiroop)- <i>French toast, banana, maple syrup</i>	€ 9,50
TARTE FLAMBÉE	<ul style="list-style-type: none">- Pancetta, ui, Gruyère, crème fraîche, peterselie- <i>Pancetta, onion, Gruyère, cream, parsley</i>- Blue d'auvergne, balsamico ui, peterselie- <i>Blue d'auvergne, balsamico pickled onion, parsley</i>- Spinazie, geitenkaas, walnoot- <i>Spinach, goat cheese, walnut</i>	€ 9,50
CHEF'S SPECIAL	<hr/> <ul style="list-style-type: none">3 gangen 3 course meal4 gangen 4 course meal <hr/>	€ 32,50 € 39,50
WAFELS <i>Waffles</i>	<ul style="list-style-type: none">- Wafels Geslagen room, rood fruit- <i>Waffles with whipped cream, Red fruit</i>- Wafels Bacon, Ahornsiroop- <i>Waffles with bacon and maple syrup</i>- Wafels Nutella- <i>Waffles with Nutella</i>	€ 7,50

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DESSERT DESSERT	- Rode biet, salmiak, frisse gortcreme <i>Red beet root, liquorice, groats, buttermilk</i>	€ 8,50
	- Pompoen, mandarijn, koffiemerengue, amaretti <i>Pumpkin, tangerine, coffeemerengue, amaretti</i>	
	- Dessert van de chef's special <i>Dessert of the chef's special</i>	
	- Drie rijpe kazen van "Bourgondisch lifestyle" (5 kazen supplement €3,50) <i>Three ripe cheeses from "Burgundian lifestyle" (5 cheeses supplement of €3,50)</i>	
KOFFIE COFFEE	- Irish, Spanish, French, Italian, D.O.M. Coffee	€ 7,50
	- Koffie naar keuze met friandises (4 bonbons)	€ 6,00
DIGESTIEVEN DIGESTIVES	Cognac, Courvoisier VS € 6,50	Calvados, Pacory € 7,50
	Cognac, Montifaud VSOP € 7,00	Cognac, Domaine Brillet VSOP € 8,50
	Armagnac, Delord Das VSOP € 7,50	Cognac, Montifaud XO € 11,00
	Grappa, Rocca Berica € 4,50	Whiskey, Monkey shoulder € 6,50
	Grappa, Reserva € 6,75	Whiskey, Chivas Regal 12 yrs € 6,50
	Grappa, Di Sangiovese € 9,50	Whiskey, Bunnahabhain 12 yrs € 9,00
		Whiskey, Ben Romach 10 yrs € 9,50
LIKEUREN LIQUEURS	Limoncello, Grand Marnier, Sambucca, Cointreau, 43, Drambuie, DOM Bénédictine, Tia Maria, Baileys, Amaretto, Pernod, Baileys	€ 4,50
PORT PORT	Kopke Ruby port	€ 3,75
	Kopke Tawny port	€ 4,75
	Kopke Colheita port, 2002	€ 7,80
DESSERTWIJNEN DESSERT WINES	Muscadel, Rietvallei estate, Zuid-Afrika	€ 6,50
	Moscatel, Spanje	€ 7,00
	Pacherenc du Vic Bilh, "Saint Albert", Gascogne, Frankrijk	€ 7,00
	Pedro Ximenez	€ 7,50

DESSERTS ARE LIKE MISTRESSES. THEY ARE BAD FOR YOU.
SO IF YOU ARE HAVING ONE, YOU MIGHT AS WELL HAVE TWO

-Alain Ducasse-

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		Fles	Glas
MOUSEREND	Sacchetto, Prosecco spumante, Italie	€ 30,00	€ 6,00
	Sacchetto, Pinot Noir/ Prosecco, Italie	€ 30,00	€ 6,00
	Torre del Gal, Cava, Macabeo/ Xarel-lo/ Perrella, Spanje	€ 35,00	€ 7,00
	Phillipponnat, Champagne, Pinot noir/ Chardonnay	€ 75,00	
WITTE WIJNEN	Dragunera, Grillo, Sicilie, Italie, 2016	€ 22,50	€ 4,50
	Albastrele, Sauvignon blanc, Corten, Moldavie, 2016	€ 24,00	€ 4,80
	Casal Branco, Fernao Pires, Tejo, Portugal, 2016	€ 25,00	€ 5,00
	3P, Picpoul de Pinet, Languedoc, Frankrijk, 2016	€ 30,00	€ 6,00
	Dumanet, Chardonnay, Montpellier, Frankrijk, 2016	€ 30,00	€ 6,00
	Soli, Gewurstraminer/ Riesling/ Chardonnay, Thracie, Bulgarije, 2016	€ 32,50	€ 6,50
	Tabali, Viognier, Itata, Chili, 2016	€ 34,00	€ 6,80
	Dani de Wit, Chardonnay, Robbertson, Zuid- Afrika, 2017	€ 35,00	€ 7,00
	Tiefenbruner, Pinot Grigio, Sud Tirol, Italie, 2016	€ 45,00	
	Cuilleron, Marsanne, Cote du Rhone, Frankrijk, 2016	€ 47,50	
	Coppola, Chardonnay, Monterrey County, Verenigde Staten, 2016	€ 50,00	
	Bourgeois, Sauvignon blanc, Menetou Salon, Frankrijk, 2015	€ 55,00	
RODE WIJNEN	Morando, Negroamaro, Puglia, Italie, 2016	€ 22,50	€ 4,50
	Carmen Insigne, Carmenere, Central valley, Chili, 2015	€ 26,50	€ 5,30
	Mocavero, Primitivo, Salento, Italie, 2015	€ 27,50	€ 5,50
	Luc & Jack, Merlot, Languedoc, Frankrijk, 2016	€ 27,50	€ 5,50
	Bellevaux, Syrah/ Cabernet Sauvignon, Pays doc, Frankrijk, 2015	€ 30,00	€ 6,00
	Gruber, Blauer Zweigelt, Bagram, Oostenrijk, 2016	€ 32,50	€ 6,50
	Soli, Pinot Noir, Thracie, Bulgarije, 2014	€ 35,00	€ 7,00
	Barbazul, Tintia de rota, Jerez, Spanje, 2014	€ 40,00	€ 8,00
	Generacion, Garnacha, Aragon, Spanje, 2015	€ 41,00	
	Coppola, Zinfandel, Monterrey County, Verenigde Staten, 2015	€ 47,50	
	Tedeschi, Ripasso, Veneto, Italie, 2015	€ 50,00	
Fouqueyrat, st. Emillion Grand Cru, Bordeaux, Frankrijk, 2014	€ 57,50		
ROSE WIJNEN	Montalis, Grenache Gris, Languedoc, Frankrijk, 2016	€ 29,00	€ 5,50
	<u>Gezuiverd WATER</u> plat/bruis	onbeperkt de gehele avond	P/4 personen € 3,75