



@sodralarm  
hotelflora.se/sodralarm

# SÖDRA LARM



THE LUNCH CLUB  
lunch & work

## TODAY'S LUNCH

175

served between 11.30-14.30

### MONDAY-WEDNESDAY

#### Fried beef patty

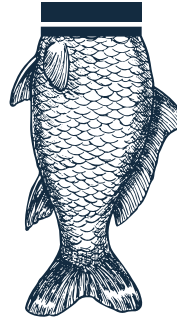
lingonberry carrots | potato purée  
creamy mushroom sauce

#### Pan-fried fish fillet

roasted fennel | dill potatoes | Skagen mix

#### Fried goat cheese

pumpkin | black kale | gem lettuce



### THURSDAY-FRIDAY

#### Tonkatsu sandwich with schnitzel

pickled cabbage | parmesan | chili mayonnaise

#### Seafood Wallenbergare

broccoli | potato purée | white wine sauce

#### Open lasagna

zucchini | semi-dried tomatoes | cheese sauce

### OYSTERS

45/pc

1/2 dozen au naturel

195

### Champagne

165/glas



### LOOONGLUNCH

3-COURSE 365

served between 11.30-14.30

#### Starter

Croquette or small steak tartare

#### Main

Today's lunch

#### Dessert

Crème brûlée

### GUESTS

#### FAVORITE

Flora's hand made  
meatballs

Södra Lappland  
sparkling lingonberry

33cl alcoholic free

270

## À LA CARTE

### ALMONDS & OLIVES

Smoked almonds 55

Marcona almonds 55

Marinated nocellara olives 55

### SNACKS

Oysters with Chef's sides 45/st

Bleak roe taco 135  
soured cream | pickled onion | chives

Gruyère fritters 95  
black garlic mayonnaise | pickled jalapeño

### STARTER

Mushroom croquette 145  
butter sauce | smoked almond | pickled onion

Small steak tartare 155  
Västerbotten cheese | chili | dijon | soy mayo

### MAIN

Large steak tartare 275  
Västerbotten cheese | chili | dijon | soy mayo

Creamy mushroom risotto 255  
porcini mushrooms | truffle | parmesan

Flora's handmade meatballs 215  
potato purée | pickled cucumber | lingonberry  
& cream sauce



lunchwine 100kr

### DESSERT

Coffee treat 55

Crème Brûlée 100