



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

TODAY'S LUNCH

175

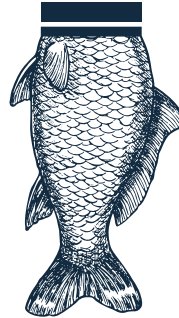
served between 11.30-14.30

MONDAY-WEDNESDAY

Feta cheese-filled beef patty
tomato | roasted potatoes | parsley

Catch of the day
cauliflower | fennel | buttery mussel sauce

Herb-baked cauliflower
feta cheese | pickled onion
smoked almond butter sauce



THURSDAY-FRIDAY

Swedish rooster
roasted pumpkin | almonds | lemon & thyme sauce

Wallenbergare of the sea
bacon | green peas | browned soy butter

Raviolacchi
tomato | tarragon | parmesan

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
soured cream | pickled onion | chives 135
Gruyère fritters
chili dip | pickled onion | grated cheese 95

STARTER

Mushroom croquette
butter sauce | smoked almond | pickled onion 145
Small steak tartare
Västerbotten cheese | brioche | dijon
onion | horseradish 155

MAIN

Large steak tartare
Västerbotten cheese | brioche | dijon
onion | horseradish 275
Creamy mushroom risotto
porcini mushrooms | truffle | parmesan 255
Flora's handmade meatballs
potato purée | pickled cucumber | lingonberry
& cream sauce 215



lunchwine 100kr

DESSERT

Homemade praline 30/pc
Coffee treat 55
Crème Brûlée 100