



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

TODAY'S LUNCH

175

served between 11.30-14.30

MONDAY-WEDNESDAY

Lamb patties

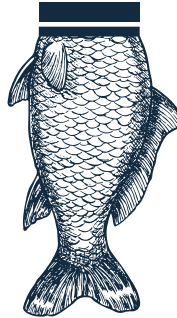
tomato | feta cheese | fried potatoes

Catch of the day

roasted fennel | dill potatoes | Sandefjord sauce

Crispy polenta

oyster mushrooms | small salad | truffle vinaigrette



THURSDAY-FRIDAY

Carnitas on brioche

pickled onion | fries | kimchi mayo

Fried fish fillet

broccoli | potato purée
cold-smoked salmon and shrimp mix

Korean Sichuan pasta

pak choi | halloumi | spring onions

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
chili dip | pickled onion | grated cheese

STARTER

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

MAIN

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



lunchwine 100kr

DESSERT

Homemade praline 30/pc
Coffee treat 55
Crème Brûlée 100