



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

TODAY'S LUNCH

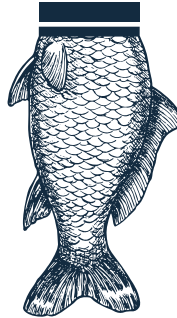
served between 11.30-14.30

MONDAY-TUESDAY

Bacon-wrapped meatloaf 165
lingonberries | potato purée | mushroom sauce

Catch of the day 175
beetroot | capers | browned butter

Roasted broccoli 155
lentil ragù | tomato | buttered onion broth



WEDNESDAY-THURSDAY

Steamed buns with soy-glazed pork 165
peanuts | coriander cucumber | cabbage salad

Wallenbergare of the sea 175
potato purée | spring vegetables | shellfish vinaigrette

Raviolacchi 155
almond | wild garlic | 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
Grilled white asparagus
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
sour cream | pickled onion | chives
Jalapeño-cheese fritters 95
pickled jalapeño | fried onion

STARTER

Grilled white asparagus 195
hazelnut hollandaise | chives | comté
Small steak tartare 155
Västerbotten cheese | brioche | dijon
onion | horseradish

MAIN

Large steak tartare 275
Västerbotten cheese | brioche | dijon
onion | horseradish
Gratinated goat cheese on sourdough bread 205
gem lettuce | seasonal vegetables | parmesan dressing
add shrimp instead of goat cheese 35
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