



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

TODAY'S LUNCH

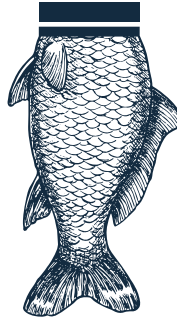
served between 11.30-14.30

TUESDAY-WEDNESDAY

Slow-cooked pork shoulder from Skövde 165
tomato | zucchini | spiced red wine jus

Catch of the day 175
fennel | potato purée | Sandefjord sauce

Fried potato cake 155
oyster mushroom | fennel | citrus dressing



THURSDAY-FRIDAY

Crispy pork schnitzel 165
parsley potatoes | french peas | red wine jus

Catch of the day 175
blue mussel | cauliflower crème | seafood sauce

Open spring vegetable lasagna 155
pea crème | parmesan | creamy vegetable 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
Marcona almonds
Marinated nocellara olives

55

55

55

SNACKS

Oysters with Chef's sides

45/st

Bleak roe taco

sour cream | pickled onion | chives

135

Jalapeño-cheese fritters

pickled jalapeño | fried onion

95

STARTER

Grilled white asparagus

hazelnut hollandaise | chives | comté

195

Small steak tartare

Västerbotten cheese | brioche | dijon
onion | horseradish

155

MAIN

Large steak tartare

Västerbotten cheese | brioche | dijon
onion | horseradish

275

Gratinated goat cheese on sourdough bread

gem lettuce | seasonal vegetables | parmesan dressing 205
add shrimp instead of goat cheese 35

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