



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

TODAY'S LUNCH

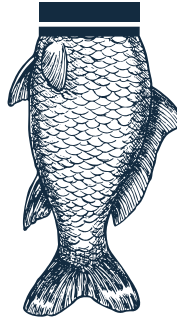
served between 11.30-14.30

MONDAY-WEDNESDAY

Smoked sausage from Per i Viken 165
creamed dill potatoes | beetroot
pickled mustard seeds

Catch of the day 175
baked fennel | potato purée
Sandefjord sauce with chives and dill

Fried panoumi 155
pickled tomato | grilled lettuce | zucchini



THURSDAY-FRIDAY

Slow-cooked beef chuck 165
cauliflower | almonds | red wine jus

Fish & shellfish stew 175
shrimps | croutons | crayfish aioli

Raviolacchi 155
wild garlic | hazelnuts | parmesan

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