



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

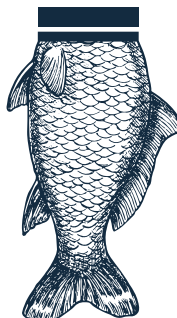
TODAY'S LUNCH
served between 11.30-14.30

MONDAY-WEDNESDAY

Spicy pork belly 165
broccoli | sesame | soy aioli

Catch of the day 175
roasted cabbage | fennel | smoked butter sauce

Sesame-roasted broccoli 155
pommes allumette | pickled onion | soy aioli



THURSDAY-FRIDAY

Slow-cooked chuck roast 165
potato purée | fried mushrooms | onion jus

Fish & shellfish stew 175
hand-peeled shrimp | croutons | carrot

Creamy mushroom gnocchi 155
black kale | tomato | parmesan

OYSTERS

45/pc

1/2 dozen au naturel
195

Champagne
165/glas



LOOONGLUNCH

3-COURSE 365
served between 11.30-14.30

Starter

Small tomato risotto
or small steak tartare

Main

Today's lunch

Dessert

Crème brûlée

GUESTS FAVORITE

Flora's hand made
meatballs

Flora's lingonberry
lingonberry drink
crafted our way

270

À LA CARTE

ALMONDS & OLIVES

Smoked almonds 55
Marcona almonds 55
Marinated nocellara olives 55

SNACKS

Oysters with Chef's sides 45/st
Chips & dip 140
smetana | lumpfish roe | chives
Jalapeño-cheese fritters 95
pickled jalapeño | fried onion

STARTER

Small tomato risotto
oyster mushrooms | marinated tomatoes
parmesan 155
Small steak tartare
olive oil | pickled mustard seeds | capers
horseradish mayo 155

MAIN

Large steak tartare
olive oil | pickled mustard seeds | capers
horseradish mayo 265
Tomato risotto
oyster mushrooms | marinated tomatoes
parmesan 245
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