



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

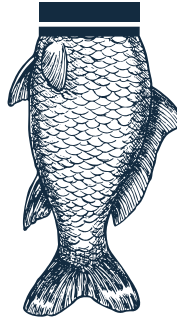
TODAY'S LUNCH served between 11.30-14.30

MONDAY-WEDNESDAY

Whole roasted pork tenderloin 165
tomato & onion salad | fried potatoes | rosemary jus

Catch of the day 175
glazed savoy cabbage | potato puré | shellfish butter jus

Baked celeriac 155
hazelnuts | pickled fennel | browned soy butter



THURSDAY-FRIDAY

Slow-braised veal shoulder 165
carrot | dill | vinegar jus

Fried fish fillet 175
parmesan fries | lemon | herb aioli

Pommes Anna 155
tomato | zucchini | feta cheese

OYSTERS

45/pc

1/2 dozen au naturel
195

Champagne
195/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
Nocellara olives 55

SNACKS

Oysters with Chef's sides 45/st
Chips & dip 140
smetana | lumpfish roe | chives
Gruyère fritters 95
aioli | pickled jalapeño | parmesan

STARTER

Small tomato risotto 155
oyster mushrooms | marinated tomatoes
parmesan
Small steak tartare 155
horseradish cream | pickled mustard seeds
crispy shallots

MAIN

Large steak tartare with french fries 275
horseradish cream | pickled mustard seeds
crispy shallots
Tomato risotto 245
oyster mushrooms | marinated tomatoes
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 125