



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

TODAY'S LUNCH

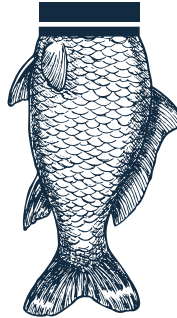
served between 11.30-14.30

MONDAY-WEDNESDAY

Herb-roasted pork from Skövde 165
potato purée | cauliflower | almonds

Catch of the day 175
hand-peeled shrimp | chopped egg | browned butter

Baked cauliflower 155
crispy rye bread | garden cress | browned lemon butter



THURSDAY-FRIDAY

Crispy schnitzel 165
green peas | parsley potatoes | herb butter

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

Potato gnocchi 155
tomato | hazelnuts | parmesan sauce

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
Bleak roe & chips 145
smetana | red onion/chives | dill
Fried gruyère 135
truffle cream | parmesan | pickled onion

STARTER

Small tomato risotto 155
oyster mushrooms | marinated tomatoes
parmesan
Small steak tartare 155
fried Jerusalem artichoke | pickled onion
bone marrow | wild capers

MAIN

Large steak tartare with french fries 275
fried Jerusalem artichoke | pickled onion
bone marrow | wild capers
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