



@sodralarm
hotelflora.se/sodralarm

SÖDRA LARM



THE LUNCH CLUB
lunch & work

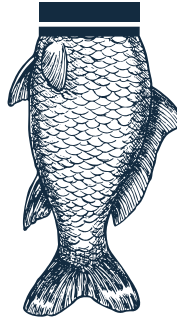
TODAY'S LUNCH served between 11.30-14.30

MONDAY-WEDNESDAY

Pan-fried pork collar from Skövde 165
crispy "isterband" sausage | beets
pickled mustard seeds

Catch of the day 175
smoked cabbage | potato purée
mussel butter sauce with lumpfish roe

Roasted cauliflower 155
hazelnuts | truffle cream | crudités



THURSDAY-FRIDAY

Grilled veal roast 165
tomato and onion salad | potato wedges
béarnaise sauce

Catch of the day 175
hand-peeled shrimp | baked fennel
lobster sauce

Open lasagna 155
parmesan | green peas
buttery spring vegetable broth

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

280

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 115
truffle cream | parmesan | pickled onion

STARTER

Small tomato risotto 155
oyster mushrooms | marinated tomatoes
parmesan
Small steak tartare, sirloin 175
fried Jerusalem artichoke | pickled onion
bone marrow | wild garlic capers | baked egg yolk

MAIN

Large steak tartare, sirloin, with fries 275
fried Jerusalem artichoke | pickled onion
bone marrow | wild garlic capers | baked egg yolk
Tomato risotto 245
oyster mushrooms | marinated tomatoes
parmesan
Flora's handmade meatballs 225
potato purée | pickled cucumber | lingonberry
& cream sauce



lunchwine 100kr

DESSERT

Homemade praline 30/pc
Coffee treat 55
Crème Brûlée 125