

SÖDRA LARM



FLORA'S CLASSICS

Hand-rolled meatballs
& Crème Brûlée

315

Our most beloved combination

À LA CARTE LUNCH

SNACKS

Oysters 45/pc

with the kitchen's accompaniments

Vendace roe chips 145

smetana | red onion/chives | dill

Arancini 125

truffle cream | parmesan | pickled onion

SMALLER

Half portion of potato gnocchi 155

creamy mushrooms | black kale | pickled onion | parmesan

Half steak tartare of Swedish beef 175

pommes allumette | smoked cultured sour cream
green tomato | shallot

MAIN COURSE

**Steak tartare of Swedish beef
with fries** 275

pommes allumette | smoked cultured sour cream
green tomato | shallot

Veal schnitzel 265

lemon jus | roasted garlic butter | green peas

Flora's hand-rolled meatballs 225

potato purée | pressed cucumber | lingonberries | cream sauce

OYSTERS & CHAMPAGNE

A more luxurious
start to the lunch

Oysters per piece

45

Half a dozen 245

A glass of Champagne

195

Weekly Lunch wine 100

WEEKLY LUNCH

Monday-Friday 11.30-14.30

Catch of the Day 189

mashed potatoes with aged cheese | broccoli | shellfish sauce

Vegetarian of the Day 175

roasted cauliflower | hazelnuts | pickled onion
browned lemon butter

Potato gnocchi 195

creamy mushrooms | black kale | pickled onion | parmesan

Meat of the Day 175

oven-baked pork belly | glazed cabbage | apple | red wine jus

Coffee with homemade cake 50

DESSERT

Chocolate truffle 55/st

Vanilla ice cream or sorbet 55/scoop

Crème brûlée 99

- also as part of Flora's classics