

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
tomato | zucchini | spinach

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

Fish and seafood stew 189
hand-peeled shrimp | dill aioli | fennel

Ricotta-filled raviolacchi 175
hazelnuts | broccoli | brown butter with sage

Gnocchi 195
tomato | zucchini | spinach

Pan-fried beef patty 175
pepper-glazed carrot | mashed potatoes | cream sauce

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