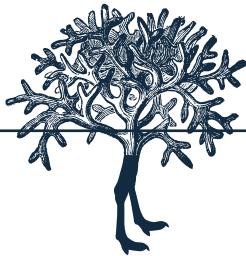


SÖDRA LARM



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

black kale | tomato | truffle sauce

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

roasted cabbage | crushed potatoes
Sandefjord sauce with almonds and chives

Gratinated cabbage 175

pickled onion | aioli | butter sauce

Gnocchi 195

black kale | tomato | truffle sauce

Herb-marinated roasted chicken 175

smoked pork belly | mushrooms | 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