

# 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 | 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

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

**Arancini** 175  
charred salad | almonds | truffle mayonnaise

**Gnocchi** 195  
tomato | zucchini | parmesan

**Fried chicken** 175  
french potato salad | parmesan | 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