



## A LA CARTE

### STARTERS

#### Herring

egg, dill, iced red onion, boiled potato,  
browned butter and mature cheese 125

#### Burrata

with seasonal accomplishments and crispy  
sourdough bread 155

#### Beef Tartare

tartare with dijonnaise, egg yolk, capers, onion,  
mustard pickled beetroots, cress 149

add french fries with grated parmesan 30

#### One grilled oyster

with grilled butter sauce and cured cucumber 45

### MAIN

#### Biff Rydberg

beef tenderloin, mustard cream, beer braised onions,  
diced potatoes, egg yolk cream 295

#### Beef tartare

tartare with dijonnaise, egg yolk, capers, onion,  
mustard pickled beetroots, cress, parmesan french fries 269

#### Deep fried sole

liquorice pickled fennel, baked carrot, roasted aioli,  
fried potato flavored with dill & vinegar powder 289

#### Chèvre chaud

au gratin goat cheese, salt baked beetroots, red onion,  
tomatoes, roasted hazelnuts, mustard dressed salad 185

#### Home made meatballs

potato puré, pickled cucumber, lingon berry,  
cream sauce 195

### - OYSTERS -

1/2 dozen oyster au naturel  
185

Champagne Pommery Brut  
150 /glass



### - COCKTAILS -

#### FRENCH 75

gin, lemon, champagne  
150

#### NEGRONI

gin, campari, vermouth  
150

#### ITALICUS SPRITZ

bergamott, earl grey, sparkling  
150

### - CHEF'S CHOICE -

#### 3 - COURSE

525



## SNACKS

One oyster au naturel	35
Nocellara olives	45
Mixed nuts	55
Mangalica ham with sourdough bread	95
French fries with grated parmesan & dijonnaise	75
Gruyère with honey from Källered	85
Sardines with sourdough bread and lemon	95

## DESSERT

Pralines 2 pcs handmade from Kampanilen	55
Crème Brûlée with sorbet & marcona almond	95
Tonight's dessert	125



# SÖDRA LARM

## BAR & BISTRO



@södralarm  
hotelflora.se/södralarm

## SPARKLING WINE

Miquel Pons Brut Nature Reserva EKO- xarello, macabeo, parellada	110/500
Louis Massing - chardonnay, pinot meunier, pinot noir	125/550
Pommery Brut Royal - chardonnay, pinot noir, pinot meunier	150/850
Pommery Apanage Blanc de Blanc - chardonnay	950
Pommery Brut Royal Rosé - pinot noir	990
Pommery Grand Cru - chardonnay, pinot noir	1150
Pommery Cuvée Louise Brut 2004 - chardonnay, pinot noir	1850
Pommery Brut Royal - chardonnay, pinot noir, pinot meunier 1.5 L	1850

## WHITE WINE

### FRANCE

Little James Basket Press Blanc - sauvignon blanc, viogner	100/490
Marcel Hugg Riesling Reserve Saint Jean EKO - riesling	120/550
Chablis Millet - chardonnay	140/650
Sancerre Blanc la Guiberte - sauvignon blanc	150/690
Marcel Hugg Riesling Grand Cru Kanzlerberg EKO - riesling	180/890
Arnaud Baillet Bourgogne Montagny Premier Cru - chardonnay	990

### ITALY

Alpi Retiche Bianco IGT - nebbiolo	130/590
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### USA

Shadow Point - chardonnay	140/650
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### AUSTRIA

Leth - grüner veltliner	120/550
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## Draught beer

Budvar  
40cl 5% - Czech Republic 70

Göteborgs Starkpilsner  
40cl 5.7% - Sweden 75

## Bottled beer

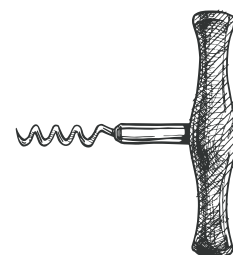
Weihenstephaner Weissbier  
50cl 5.4% - Germany 80

Lagunitas  
33cl 6.2% - USA 85

Birra Moretti  
33cl 4.6% - Italy 65

## Cider Cider

Galipette  
33cl 4.5% - France 70



## COCKTAILS

FRENCH  
gin, lemon, champagne 150

NEGRONI  
gin, campari, vermouth 150

ITALICUS SPRITZ  
bergamot, earl grey,  
sparkling, soda 150



## RED WINE

### FRANCE

Saint Cosme Côtes-du-Rhône - syrah	110/500
Arnaud Baillet Bourgogne - pinot noir	180/890

### ITALY

Tenuta Il Cascinone Crocera - barbera d'asti	100/490
Chianti Donatella Cinelli Colombini DOCG EKO - sangiovese	120/550
Le Tense Sassella - nebbiolo	150/690

### SPAIN

Mingua DO Montsant - moristel, garnatxa, syrah	130/590
Gregoriano Roble - garnatxa, tempranillo, cabernet sauvignon	130/590
Luberri Biga Crinaza DO Rioja - tempranillo	140/650
Baloiro Selecció en Viña Crianza - mencia	180/890

## ROSÉ WINE

### FRANCE

Domaine Tropez Cuvée Sublime - grenache, cinsault, shiraz	140/650
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## DESSERT WINE

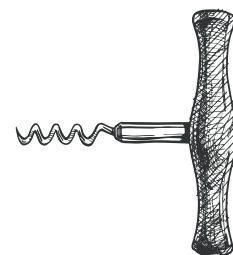
A must to the sweet treat

85



## Non-alcoholic

Oddbird Mousserande 20 cl 0.0% - France	80
Kronenbourg 25 cl 0.5% - France	35
Birra Moretti 33cl 0,5% - Italy	59
S:t Eriks gluten-free IPA 33cl 0,5% - France	60
Fritorps apple juice 33cl - Sweden	55
Rudenstams white current soda 33cl 0.5% - Sweden	55
Soft drinks 33cl	35



## Coffee

Brewed /Tea	35
Single Espresso	35
Double Espresso	40
Cappuccino	45
Café Latte	45



## DESSERT

### PRALINES

2 pcs handmade  
from Kampanilen

55



### TODAY'S DESSERT

125

### DESSERT WINE

85/glass

### CRÈME BRÛLÉE

with sorbet and  
marcona almonds

95



## AVEC

### Cognac

Braastad VSOP 32/cl  
Remy XO 80/cl

### Calvados

Boulard VSOP 32/cl

### Rum

Zacapa 23 y 38/cl  
Diplomatico 30/cl  
Don Papa 28/cl

### Whiskey

Laphroaig 10 y 35/cl  
Highland Park 12 y 40/cl  
The Macallan 18 y 44/cl

### Grappa

Rossi d'Angera Trailaghi  
Grappa di pinot nero 30/cl

Scaramellini Grappa di  
Amarone del Valpolicella 35/cl



## COFFEE

Brewed coffee/Tea 32  
Single Espresso 35  
Double Espresso 40  
Capuccino 45  
Latte 45

## COFFEE DRINKS

**Irish Coffee**  
whiskey, brown sugar,  
coffee, cream 139

**Calypso**  
dark rum, kahlua,  
coffee, cream 139

**Kaffe Karlsson**  
cointreau, baileys,  
coffee, cream 139

**Espresso Martini**  
vodka, kahlua, espresso 159