



SÖDRA LARM

BAR o BISTRO



Est. 1993



Welcome to our home.

Over the years, we have gained a loyal following of guests
and many good friends along the way.

It's something we are both proud and happy about.
Equally proud are we of being an independent hotel.

An alternative to the expected.

A home away from home.

HOTEL FLORA . SÖDRA LARM BAR & BISTRO . FLORA WORKSPACE

hotelflora.se

APERITIF

2019 Cava Miquel Pons, Brut Natur Reserva	110
2019 Crémant Physis”, Maison Bodet-Herold	140
NV Champagne, La Varoce Extra Brut	150
French 75, gin, lemon, champagne	150
Negroni, gin, campari, vermouth	150
Aperol Spritz, aperol, sparkling, soda	150

SNACKS

Marinated nocellara olives	45
Mixed nuts	55



SMALLER

Cones with ramson cream cheese, asparagus & fried onion 65

"Starke Oskar" beer sausage 75

Fries with grated parmesan & smoked garlic mayo 75

Croquette with Wrångebäck cheese & garlic mayo 75

Fried sunchoke, cheese crème, pickled onion & cress 75

Swedish charcuterie with crisp sourdough bread 95

Dill chips with bleak roe, smetana, pickled onion & lemon 170

Cheese board with marmelade & crispbread 195

STARTER

Södra Larms chicken sandwich 145

butter fried brioche, deep fried chicken thigh,
Västerbotten cheese crème, pickles,
roasted onion and grated Västerbotten cheese

Steak tartare 149

flavored with lemon oil and cider vinegar mustard,
tangy dill mayo, pommes allumettes and dill

Salt-baked beets 149

goat cheese cream, honey crisp, balsamic vinegar
and watercress

- OYSTERS -

35/pc

1/2 dozen au naturel

185

Champagne, La Varoce Extra Brut

150 /glass



MAIN

Swedish lamb 295
mashed potatoes flavored with ramson, green asparagus,
spinach, shallots fried garlic & tangy lamb gravy

Evening's catch 295
white asparagus, pickled tomato, pickled cucumber,
boiled potatoes, crayfish velouté & lemon verbena

Steak tartare 269
flavored with lemon oil and cider vinegar mustard,
tangy dill mayo, pommes allumettes & dill

Moule frites 265
mussels from Orust, white wine, cream, shallot,
smoked garlic mayonnaise, served with parmesan fries

Cauliflower steak 245
roasted Jerusalem artichoke puree, gremolata, smoked
almonds, serapta & mustard watercress

Handmade meatballs 195
potato purée, pickled cucumber,
stirred lingonberry & cream sauce

Plat du jour 185

- CHEF'S CHOICE -

3-COURSE

when the chef get to decide

475

WINE MENU

3 good wines

360



DESSERT

Cheese board	195
with marmelade and crisp bread	
Whipped milk chocolate crème	100
salted caramel cream, peanut brittle, vanilla ice cream & Læsø salt	
Crème Brûlée	95
almonds & sorbet	
Coffee treat	55

DESSERT WINE

85/glass



COFFEE

Filter Coffee/Tea	35
Single Espresso	35
Double Espresso	40
Capuccino	45
Latte	45

COFFEE DRINKS

Irish Coffee, whiskey, brown sugar, coffee, cream . . . 150

Calypso, dark rum, kahlua, coffee, cream 150

Kaffe Karlsson, cointreau, baileys, coffee, cream . . . 150

Espresso Martini, vodka, kahlua, espresso 169

AVEC

Cognac

Braastad VSOP 32/cl

Remy XO 80/cl

Calvados

Boulard VSOP 32/cl

Rum

Zacapa 23 y 38/cl

Diplomatico 30/cl

Plantation Gr Reserva 28/cl

Whiskey

Laphroaig 10 y 35/cl

Highland Park 12 y 40/cl

The Macallan 12 y 44/cl

Oban 14 y 35/cl

Grappa

Rossi d'Angera Trailaghi

Grappa di Pinot Nero 30/cl

Scaramellini Grappa di

Amarone del Valpolicella 35/cl

WINE

		GLS/BTL
SPARKLING		
2019	Cava, Miquel Pons Brut Natur Reserva	110/545
NV	Crémant "Arelinn", Rosé, Maison Bodet-Herold	145/695
NV	Champagne, La Varoce Extra Brut	165/895

WHITE WINE

2022	Els vinyerons, Lluerna, Xarel-lo	125/495
2022	Katarina Weschler, Riesling Trocken	145/625
2022	Clos de tue beuf, Vin blanc, Sauvignon blanc	145/535
2022	Frantz Saumon, Vin de Frantz, Chenin blanc	155/745

ROSÉ WINE

2022	Les vins Mont-val rosé, Grenache carignan	120/525
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RED WINE

2022	Els vinyerons "Saltamarti" Tempranillo	125/495
2021	Hugo F Obora, Gamay, Julienàs	155/745
2022	Domaine du Possible, Tout bu or not tout bu, Carignan noir, Syrah	145/625
2021	Arzillo P. Giccolli, Sangiovese	125/495

DRAUGHT BEER

Budvar	85
40cl 5,0% - Czech Republic	
Beerbliotek Pilsner	85
40cl 5,0% - Sweden	
Mikkeller	95
40cl 4,6% - Denmark	

BOTTLED BEER

Weihenstephaner Weissbier	95
50cl - Germany	
Birra Moretti	65
33cl - Italy	
O/O Bryggeri, Göteborg	
IPA 33 cl	95
Pale Ale 33cl	95
Beerbliotek, Göteborg	
American Pale Ale 33 cl	85
Sour beer 33cl	85
Qvånum	
Annicas Lätta 33cl, 2,8%	55



CIDER

Galipette

33cl 4,5% - France

75

NON-ALCOHOL

Källsjö bryggeri

Sencha rosé, 750ml

355

Källsjö bryggeri

Sencha rosé, 33cl

65

Källsjö bryggeri

Oolong, 750ml

355

Källsjö bryggeri

Oolong, 33cl

65

Törst bryggeri

Törst Soda 33cl
raspberry, elderflower, lemonade

38

S:t Eriks gluten free IPA 33cl

60

COCKTAILS

APEROL SPRITZ
aperol, sparkling, soda

150

FRENCH 75
gin, lemon, champagne

150

MARGARITA
tequila, agave, lime

150

TOM COLLINS
gin, lemon, soda

150

NEGRONI
gin, campari, red vermouth

150

FRÖKEN FLORA
gin, elderflower, violet

150

AMARETTO APPLE SOUR
amaretto, lemon, apple

150



