



SÖDRA LARM

BAR o BISTRO

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
Swedish charcuterie with crisp sourdough bread	95
Fries with grated parmesan & smoked garlic mayo	75
Oyster au naturel	35/pc
Croquette with Wrångebäck cheese & garlic mayo	75
Crispy pork rinds, grated cheese & Parmesan aioli	75
Fried sunchoke, cheese crème, pickled onion & cress ..	75
Almnäs Tegel, hard cheese with marmalade	85



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 dijon mustard and soy, roasted onions,
pickled shallots, pommes allumettes, horseradish cream
cheese, cured and smoked egg yolk

Salt-baked beets 149
goat cheese cream, honey crisp, balsamic vinegar
and watercress

Crispy potato cake 195
with vendence roe, sour cream, pickled onion
topped with lemon and dill



- OYSTERS -

1/2 dozen au naturel

185

Champagne, La Varoce Extra Brut

150 /glass

MAIN

Slow cooked beef cheek 295
buttery mashed potatoes, roasted garlic, red cabbage,
pickled onions, crispy buckwheat and red wine jus

Skrei cod 265
with a variety of broccoli, citrus and white wine sauce

Roasted cabbage 245
mushroom crème, smoked shiitake, kale, butter sauce
with smoked almond & ramson capers

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

Steak tartare 269
flavored with dijon mustard and soy, roasted onions,
pickled shallots, pommes allumettes, horseradish cream
cheese, cured and smoked egg yolk

Handmade meatballs 195
potato purée, pickled cucumber, stirred lingonberry
and 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

Milk chocolate crème	100
almond croquant, fried oats, citrus pickled pears, muscovado ice cream & tart meringue	
Crème Brûlée	95
almonds and sorbet	
Coffee treat	55
Almnäs Tegel	85
hard cheese with marmalade	

DESSERT WINE
85/glas



COFFEE

Brewed 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
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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 BY THE GLASS

SPARKLING

2019	Cava, Miquel Pons Brut Natur Reserva	110
2019	Crémant "Physis", Brut Natur, Maison Bodet-Herold	140
NV	Champagne, La Varoce Extra Brut	150

WHITE WINE

2021	Micro Cosme, Sauvignon-Viogner	115
2022	Chablis, Domaine Lucie Thiéblemont	150
2021	Sancerre Blanc "la Guiberte", Dom Alain Gueneau	150
2022	Weingut Weschler, Riesling Trocken	135
2021	Côtes du Jura, Domaine Rijckaert	155
2022	Marine, Melon de Bourgogne, Paulin Lair	140
2021	Rabl Grüner Veltliner, Langenlois	120

ROSÉ WINE

2021	Rabl Zweigelt Rosé	110
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RED WINE

2020	Saint Cosme, Côtes-du-Rhône Rouge	115
2020	Château des Jacques, Morgon	150
2021	Syrah "Les Gravieres", Julien Cécillon	145
2022	Chianti, Famiglia Checchi	125
2022	Barbera d'Asti, La Vedetta Sarasino	140
2021	Blaufränkisch "Johanneshöhe", Weingut Prieler	145
2020	Cabernet Sauvignon, Bodega Catena Zapata	145

DRAUGHT BEER

Budvar	85
40cl 5% - Czech Republic	
S:t Erik Light Lager	90
40cl 5,0% - Sweden	
Mikkeller K:rlek Höst/Vinter	95
40cl 4,6% - Denmark	

BOTTLED BEER

Weihenstephaner Weissbier	90
50cl 5,4% - Germany	
Birra Moretti	65
33cl 4,6% - Italy	
O/O Brewing Narangi IPA	95
33 cl 6,8% - Göteborg	
O/O Brewing Pretty Pale Ale	88
33 cl 5,4% - Göteborg	
O/O Brewing Gryning Coffee Oatmeal Stout	90
33 cl 5,0% - Göteborg	



CIDER

Galipette 70
33cl 4,5% - France

NON-ALCOHOLIC

Oddbird Sparkling 95
20 cl 0.0% - France

Birra Moretti 59
33cl 0,5% - Italy

S:t Eriks gluten-free IPA 60
33cl 0,5% - Sweden

Rudenstams whitecurrant soda 69
33cl 0,5% - Sweden

Rudenstams apple juice 69
33cl - Sweden

Soda 35

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



