



A LA CARTE

STARTER

Herring	125
egg, dill, red onion, boiled potato, browned butter, mature cheese	
Arancini	155
with corn crème, truffle pecorino, truffle	
Beef Tartare	149
tartare with dijonaise, egg yolk, capers, onion, mustard pickled beetroots, cress	
<i>add french fries with grated parmesan</i>	30
One grilled oyster	45
with grilled butter sauce and cured cucumber	

- OYSTER -

1/2 dozen oysters au naturel
185

Champagne Pommery Brut
150 /glass



SNACKS

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

MAIN

Beef Tartare	269
tartare with dijonaise, egg yolk, capers, onion, mustard pickled beetroots, cress, parmesan french fries	
Beef Rydberg	295
beef tenderloin, mustard crème, beer braised onions, diced potatoes, egg yolk cream, horseradish	
Cod Back	295
crayfish butter, shrimps, horseradish, chopped egg, potatoe croquette with matured cheese	
Chèvre chaud	185
au gratin goat cheese, salt baked beetroots, red onion, tomatoes, roasted hazelnuts, mustard dressed salad	
Home made meatballs	195
potato purée, pickled cucumber, lingon berry, cream sauce	
King Oyster	255
pommes Anna, grilled butter sauce, mushroom powder, Gruyère cheese and lemon	

- CHEF'S CHOICE -

3 - COURSE
495

WINE MENU
3 glasses
345



DESSERT

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



SÖDRA LARM

BAR & BISTRO



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SPARKLING

2019 Miquel Pons, Cava Brut Nature Reserva	110/545
NV Louis Massing, Brut	125/695
NV Pommery, Brut Royal	150/895
NV Pommery, Brut Blanc de Blanc	950
NV Pommery, Brut Royal Rosé	990
2008 Pommery, Grand Cru	1150
2004 Pommery, Cuvée Louise Brut	1850
NV Pommery, Brut Royal Magnum	1750

WHITE WINE

FRANCE

2021 Little James, Basket Press Blanc	110/495
2020 Chablis, Badouin Millet	140/630
2020 Sancerre Blanc "la Guiberte", Dom Alain Gueneau	150/675

GERMANY

2021 Weingut Beurer, Riesling Trocken	125/565
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AUSTRIA

2021 Weingut Leth, Grüner Veltliner Familien Reserve	120/540
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ITALY

2020 Nino Negri, Alpi Retiche IGT	110/495
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USA

2019 Shadow Point, Chardonnay	140/630
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Draught beer

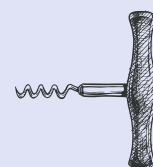
Budvar	
40cl 5% - Czech Republic	75
Göteborgs Starkpilsner	
40cl 5,7% - Sweden	80

Bottled beer

Weihenstephaner Weissbier	
50cl 5,4% - Germany	80
Lagunitas IPA	
33cl 6,2% - USA	85
Birra Moretti	
33cl 4,6% - Italy	65
Mikkeller Peter Pale & Mary Glutenfree	
33cl 4,6% - Denmark	79

Cider

Galipette	
33cl 4,5% - France	70



COCKTAILS

FRENCH 75	
gin, lemon, champagne	150
NEGRONI	
gin, campari, vermouth	150
ITALICUS SPRITZ	
bergamot, earl grey, sparkling, soda	150

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RED WINE

FRANCE

2020 Saint Cosme Côtes-du-Rhône Rouge	110/495
2021 Domaine 1006, Gamay Saint-Romain "indigo"	145/650
2017 Château Falfas, Côte de Burg	695
2021 Les Chais Port de la Lune, Caisse	695
2021 Les Chais Port de la Lune, Mélopée	695
2021 Les Déplaudes, Tout Compte Fait	755
2021 Les Déplaudes, Le Vent se Leve	755

ITALY

2021 Barbera d' Asti, Tenuta Il Cascinone Crocera	110/495
2019 Chianti, Donatella Cinelli Colombini	120/540
2019 Nebbiolo, Nino Negri, Le Tense Sassella	150/675

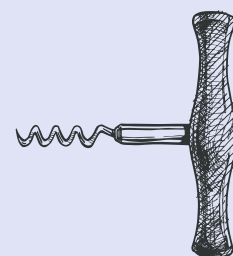
SPAIN

2019 Biga de Luberrí, Crianza, Rioja	140/675
2018 Mingua, Bodegas Fàbregas, Montsant	130/575
2020 Balorio Selección, Bodega Luzdivina	695



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% - Sweden	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 35
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