



flora  
MENU

# BISTRO MENU

OYSTERS X 3 (OR 35 SEK EACH) 95 SEK

With condiments

[B, SU]

CHEESE & CHARCUTERIE PLATTER WHOLE/HALF 295/195 SEK

2 types of charcuteries – 2 types of cheese  
Pickled vegetables – Toasted sourdough bread

[F, G, L]

 PRAWN SANDWICH 255 SEK

150 gr hand-peeled MSC-certified prawns – Rye bread – Aioli  
Cos lettuce – Egg – Tomato – Red onion – Cucumber

[G, SK, SEN, Ä]

ARKEN'S GOAT CHEESE SALAD [VEG] 225 SEK

Goats cheese – Beets – Honey vinaigrette – Crispy salad  
Red onion – Marcona Almonds

[L, M, SEN, SU]

HUGO'S CAESAR SALAD 235 SEK/255 SEK

Cos lettuce – Caesar dressing – Onion – Tomato  
Bacon – Parmesan.

Choose a topping: Swedish farm chicken / 150 gr hand-peeled prawns

[G, F, FI, MP, SEN, Ä]

PINSA BIANCO WITH COPPA 245 SEK

Coppa – Smetana – Mozzarella – Tomato – Rocket  
Parmesan – Pesto

[G, L, F]

PINSA BIANCO WITH ASPARAGUS 245 SEK

Asparagus – Smetana – Goat cheese – Tomato – Rocket  
Roasted almond – Honey vinaigrette

[G, L, M, SU, SEN]

CHUCK STEAK BURGER 255 SEK

Swedish chuck steak – Cheddar – Bacon – Crispy lettuce  
Caramelized onion – Jalapeño mayonnaise – Chips – Parsley  
Parmesan – Truffle mayonnaise dip

[G, F, L, Ä, SEN, SU]

 ORGANIC HALLOUMI-STYLE BURGER [VEG] 255 SEK

Organic halloumi-style cheese – Caramelized onion  
Crispy lettuce – Jalapeño mayonnaise – Chips – Parsley  
Parmesan – Truffle mayonnaise dip

[G, L, Ä, SEN, SU]

## ALLERGIES

B-MOLLUSC BA-LEGUMINOUS PLANT F-PORK FI-FISH G-GLUTEN GE-GELATINE L-LACTOSE M-ALMOND MP-MILK PROTEIN  
N-NUTS S-SESAME SE-CELERY SEN-MUSTARD SK-SHELLFISH SO-SOY SU-SULPHITE Ä-EGG

## STARTERS

### ASPARAGUS 160 SEK

Cured asparagus – Ramson emulsion – Wrångebäck Cheese  
Toasted pistachio sprinkles – Radish – Tangy mix of shoots

[BA, L, N, SU, Å]

### ASC-CERTIFIED SALMON 170 SEK

Salmon tataki – Edamame beans – Pickled cucumber  
Sugar snap peas – Toasted sesame seeds – Gochujang mayonnaise  
Pickled jalapeño – Coriander leaves

[BA, FI, S, SEN, SO, SU, Å]

### TOPSIDE 170 SEK

Soy & anis-baked topside – Nuoc cham – Dried spring onions  
Deep-fried parsnip – Onion poached in vinegar  
Beurre noisette emulsion – Pea shoots – Cress

[BA, FI, MP, SO, SU, SEN, Å]

## MAIN COURSES

### TOFU BULGOGI [VEG] 295 SEK

Marinated, pan-fried tofu – Kimchi à la Arken  
Oyster mushroom – Coriander – Toasted sesame seeds  
Chilli emulsion – Jasmine rice – Gem lettuce

[BA, S, SO, SU, SEN]

### WITCH FLOUNDER FILET 325 SEK

Poached witch flounder – Smashed baby potato – Asparagus  
Radish – Chablis sauce – Rainbow trout roe – Dill sprigs

[FI, MP, SU]

### TENDER STEAK 325 SEK

Tender steak pan-fried until pink – Buttery thyme jus – Rösti potato  
Browned carrot cream – Green onions – Swiss chard

[MP, SU]

## SELECTED WINES

Feel free to ask us for tips on wine. With a wine package you get well selected wines that go perfectly with your food.

2 GLASSES – 295 SEK

3 GLASSES – 385 SEK

À LA CARTE

# DESSERTS

WILD STRAWBERRIES 135 SEK

Whipped wild strawberry panna cotta – Crisp, sweet biscuit  
Rhubarbs poached in elderflower & lemon – Meringue – Wood sorrel

[G, MP, GE, Ä]

ALMOND CAKE 135 SEK

Almond cake – Mascarpone cream – Salt-roasted Marcona almonds  
Fresh strawberries – Roasted white chocolate

[G, L, M, Ä]


 CHEESE PLATTER 155 SEK

3 different cheeses from Sommarhagens ost.  
3 x Cheeses – Marmalade – Fruit – Seed Crackers

[G, L]

À LA CARTE

24-05-D1

 = BRA MILJÖVAL/SUSTAINABLE CHOICE

## ALLERGIES

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