

flora
MENU

BISTRO MENU

CHEESE & CHARCUTERIE PLATTER WHOLE/HALF 295/195 SEK

2 types of charcuterie – 2 types of cheese – Artichoke
Olives – Grilled sourdough bread

[F, G, L]

ARKEN'S GOAT CHEESE SALAD [VEG] 225 SEK

Goat cheese – Beets – Honey vinaigrette – Crisp lettuce
Red onion – Croutons – Marcona almonds

[L, M, SEN, SO, Ä]

HUGO'S CAESAR SALAD 235 SEK/255 SEK

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

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

[G, F, FI, MP, SEN, SK, Ä]

PINSA WITH COPPA 245 SEK

Coppa – Mozzarella – Tomato – Rocket
Parmesan – Thyme emulsion

[G, L, F, Ä]

PINSA WITH MUSHROOMS [VEG] 245 SEK

Mushrooms – Goat cheese – Tomato – Rocket
Roasted almonds – Honey vinaigrette

[G, L, M, SU]

CHUCK STEAK BURGER 255 SEK

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

[G, F, L, Ä, SU, SEN]

ORGANIC HALLOUMI-STYLE BURGER [VEG] 235 SEK

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

[G, L, F, Ä]

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

PORTABELLO 160 SEK

Carpaccio – Thai basil emulsion – Pickled red onion – Ponzu
Lemongrass – Popped buckwheat – Sugar snap peas – Lotus root

[BA, SO, SU]

 ASC-CERTIFIED SALMON 170 SEK

Tartare – Rice paper – Chili-pickled red cabbage – Miso emulsion
Soy – Sesame – Sunflower shoots – Coriander

[FI, SU, S, SO, Ä]

SIRLOIN STEAK 170 SEK

Seared sirloin steak – Pickled chanterelles – Lingonberries
Thyme emulsion – Rye crisp – Cress

[G, MP, Ä]

MAIN COURSES

SWEETHEART CABBAGE & JERUSALEM ARTICHOKE [VEG] 295 SEK

Sweetheart cabbage – Jerusalem artichoke purée
Fried Jerusalem artichoke – Chanterelles – Brown butter
Kale crisps – Sprout salad

[BA, MP]

 LING FISH 325 SEK

Baked ling fish – Buttery mussel sauce – Roasted beets
Dill & panko-crusting Amandine potatoes – Tangy herb salads

[MP, FI, G, B]

VENISON TENDERLOIN 325 SEK

Medium-rare venison tenderloin – Butter-fried wild mushrooms
Black kale – Chervil – Thyme jus – Pommes Anna flavored with
Almnäs Tegel cheese and truffle

[MP]

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

CHOCOLATE 135 SEK

Brownie – Crèmeux – Rum-soaked cherries
Whipped sour cream – Roasted almonds

[G, L, M, Ä]

APPLE 135 SEK

Crispy puff pastry – Whipped vanilla panna cotta
Roasted white chocolate – Salted caramel cream

[L, G, GE, Ä]


CHEESE PLATTER 155 SEK

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

[G, L]

À LA CARTE

24-09-D1

 = BRA MILJÖVAL/SUSTAINABLE CHOICE

ALLERGIES

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N-NUTS S-SESAME SE-CELERY SEN-MUSTARD SK-SHELLFISH SO-SOY SU-SULPHITE Ä-EGG