



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]

## 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

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 SE

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-crusted 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