

flora
MENU

STARTERS

 CELERIAC 160 SEK

Ponzu-baked celeriac – Miso emulsion – Pickled red cabbage
Gari – Sugar snap peas – Lotus root

[BA, SE, SO, SU]

 TUNA 170 SEK

Tartare – Nuoc cham – Chilli emulsion – Pickled papaya
Toasted sesame seeds – Coriander – Rice paper

[FI, SU, S, SO, Ä]

SILVERSIDE OF BEEF 170 SEK

Oven-Roasted of beef – Beurre noisette – Horseradish emulsion – Capers – Parsnip
crumble – Pickled baby onions – Cress

[MP, SU, SEN, Ä]

MAIN COURSES

CAULIFLOWER [VEG] 295 SEK

Baked cauliflower – Goat's cheese – Potato Mille-Feuille – Mushrooms
Truffle-stewed savoy cabbage – Pickled onions – Chervil

[MP, SU]

 COD LOIN 325 SEK

Griddled cod loin – Buttery lobster jus – Oyster mushrooms
Asparagus potato – Crudit  – Chard shoots

[MP, FI, SK]

TOPSIDE OF LAMB 325 SEK

Topside of lamb pan-fried until pink – Roasted rosemary jus
Beets – Savoy cabbage – Potato Mille-Feuille – Goat's cheese – Chervil

[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


Caramelized chocolate mousse – Blood orange – Pistachios
Brioche croutons – Olive oil – Coarse sea salt

[G, GE, L, M, Ä]

LEMON 135 SEK

Whipped cheesecake – Lemon curd – Dried raspberries
Vanilla crumbs – Oxalis

[L, G, Ä]


 CHEESE PLATTER 155 SEK

3 different cheeses from Sommarhagens ost
3 x Cheeses – Marmalade – Grapes – Crispbread

[G, L]

À LA CARTE

2501-D1

 = BRA MILJÖVAL/SUSTAINABLE CHOICE

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

BISTRO MENU

CHEESE & CHARCUTERIE PLATTER WHOLE/HALF 295/195 SEK

2 types of charcuterie – 2 types of cheese – Globe artichokes
Olives – Griddled sourdough bread

[F, G, L]

GOAT'S CHEESE SALAD À LA ARKEN [VEG] 225 SEK

Goat's cheese – Beets – Honey vinaigrette – Cos lettuce
Red onion – Croutons – Marcona almonds

[M, MP, G]

HUGO'S CAESAR SALAD 235 SEK/255 SEK

Cos lettuce – Caesar dressing – Red onion – Tomato
Parmesan – Croutons

*Choose a topping: Swedish farm chicken and bacon
or 150 gr hand-peeled prawns*

[G, F, FI, MP, SEN, SK, Ä]

PRAWN SANDWICH 255 SEK

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

[G, SK, SEN, Ä]

PINSA WITH COPPA 245 SEK

Coppa – Mozzarella – Tomato – Rocket
Parmesan – Truffle emulsion

[F, G, L, SEN, Ä]

PINSA WITH GOAT'S CHEESE [VEG] 245 SEK

Goat's cheese – Tomato – Rocket
Toasted almonds – Honey vinaigrette

[G, L, M, SU]

CHUCK STEAK BURGER 255 SEK

Swedish chuck steak – Cheddar – Bacon – Lettuce
Pickled 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 – Pickled onion
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