

flora
MENU

BISTRO MENU

CHEESE & CHARCUTERIE PLATTER WHOLE/HALF 295/195 SEK

Two types of charcuterie – Two types of cheese – Olives
Globe artichoke – Pan-fried sourdough bread

[F, G, L, MP]

ARKEN'S TOFU SALAD [VEGAN] 225 SEK

Marinated tofu – Pickled cucumber – Mango – Lettuce
Pickled onion – Coriander – Sesame seeds – Miso emulsion

[BA, S, SEN, SO, SU, Ä]

HUGO'S CAESAR SALAD 245 SEK/265 SEK

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

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

[G, F, FI, MP, SEN, SK, Ä]

PRAWN SANDWICH 265 SEK

150 g hand-peeled MSC-certified prawns – Focaccia – Mayonnaise
Cos lettuce – Egg – Pickled onion – Garden cress – Lemon – Dill

[G, SK, SEN, SU, Ä]

PINSA WITH COPPA 245 SEK

Coppa – Mozzarella – Tomato – Pickled onion
Parmesan – Truffle emulsion

[F, G, L, SEN, SU, Ä]

PINSA WITH MUSHROOMS [VEG] 245 SEK

Mushrooms – Mozzarella – Pickled onions
Truffle emulsion – Crispy cabbage

[G, L, SEN, SU, Ä]

CHUCK STEAK BURGER 265 SEK

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

[G, F, L, SEN, SU, Ä]

HALLOUMI BURGER [VEG] 265 SEK

Halloumi – Pickled onion – Jalapeño mayonnaise – Parmesan
Crispy lettuce – Truffle dipping sauce – Chips – Parsley

[G, L, SEN, SU, Ä]

PASTA WITH FARM CHICKEN OR MUSHROOMS 245 SEK

Swedish farm chicken or mushrooms – Truffle sauce
Casarecce pasta – Portobello – Parmesan

[G, MP, Ä]

STARTERS

BEETROOT [VEG] 160 SEK

Tartare – Wasabi cream – Seaweed from Glommen
Pickled cucumber – Deep-fried rice noodles – Crushed peanuts

[BA, G, N, S, SO, SU, Ä]

CHAR 170 SEK

Cold-smoked char – Pomegranate – Mango - Cucumber
Coriander – Lime – Chilli – Miso mayonnaise

[BA, FI, S, SO, SU, Ä]

RUMP STEAK 170 SEK

Lightly cured rump steak – Pommes allumettes – Pickled Roscoff onion
Beurre noisette emulsion – Caper berries – Garden cress

[MP, SEN, SU, Ä]

MAIN COURSES

TOFU [VEG] 295 SEK

Sticky tofu – Kimchi slaw – Jasmine rice – Coriander leaves
Bean sprouts – Roasted sesame seeds – Deep-fried rice paper

[BA, S, SO, Ä]

LAMB 345 SEK

Pan-fried roast of lamb – Västerbotten cheese croquette
Golden beet – Oyster mushroom – Onion – Madeira jus – Crispy cabbage

[G, MP, SU, Ä]

LING LOIN 345 SEK

Baked ling loin – Puree of caramelised Jerusalem artichokes
Deep-fried Agria potato – Mussel jus – Pea shoot & fennel crudité

[B, BA, FI, MP]


À LA CARTE

SELECTED WINES

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

2 GLASSES – 295 SEK

3 GLASSES – 385 SEK

 = BRA MILJÖVAL/SUSTAINABLE CHOICE

You can find the explanation of the allergens on the last page.

DESSERTS

CHOCOLATE 145 SEK

Brownie – Chocolate fudge – Beurre noisette snow
Almonds – Raspberry curd – Salt flakes

[L, MP, N, Ä]

LEMON 145 SEK

Lemon tart – Italian meringue – Blueberries – Lemon balm

[G, GE, MP, Ä]


CHEESE PLATTER 155 SEK

Three cheeses from Sommarhagen dairy farm in Ale.
Marmalade – Grapes – Cracker bread

[F, G, L, MP]

À LA CARTE

2602-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

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS OR ORIGIN, PLEASE SPEAK TO OUR STAFF.