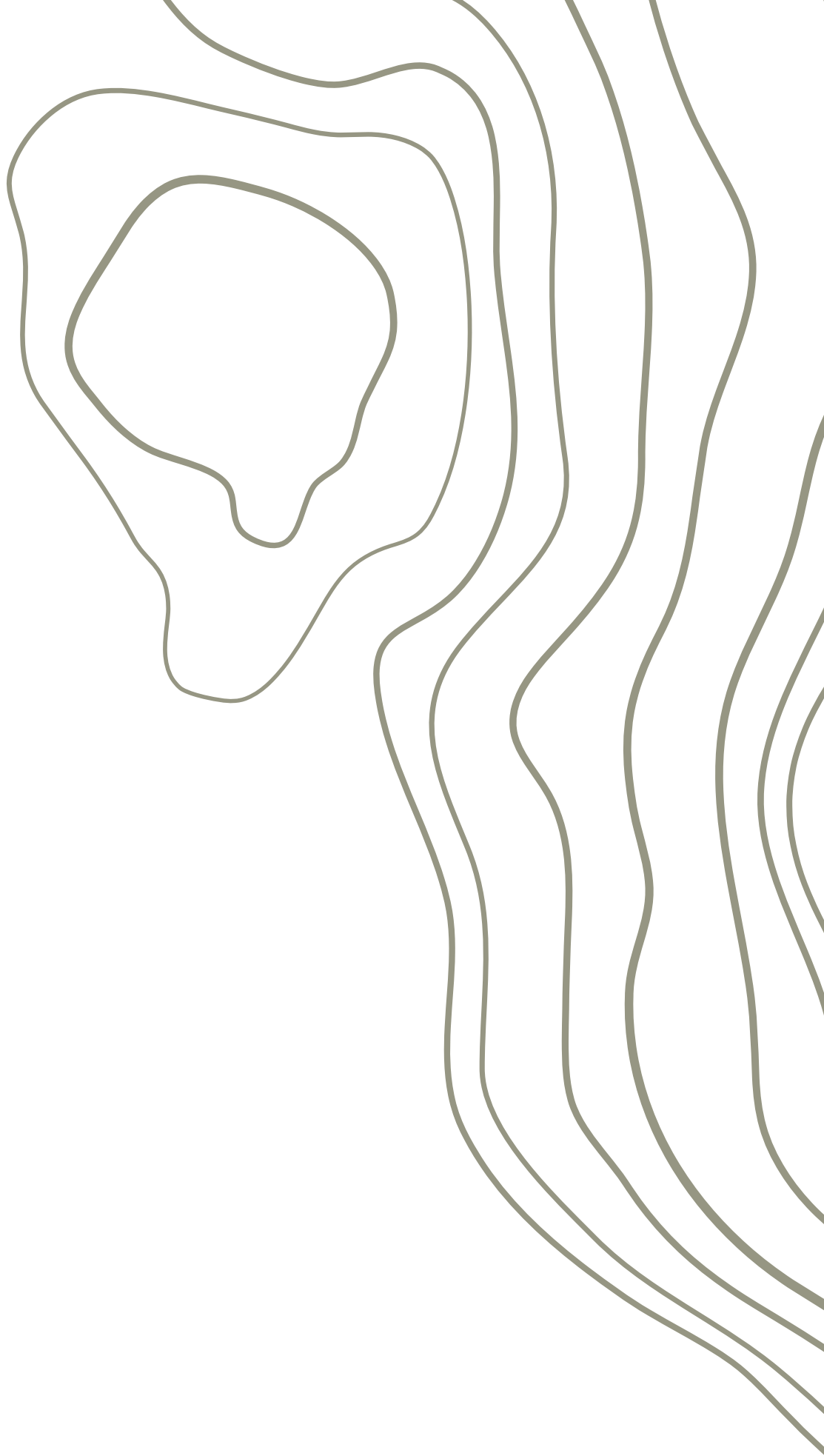




flora
MENU

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]

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

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

[G, L, M, SEN, SU]

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 gr hand-peeled MSC-certified prawns*

[G, F, FI, MP, SEN, SK, Ä]

PRAWN SANDWICH 265 SEK

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

[G, SK, SEN, Ä]

PINSA WITH COPPA 245 SEK

Coppa – Mozzarella – Tomato – Rocket
Parmesan – Truffle emulsion

[F, G, L, SEN, Ä]

PINSA WITH MUSHROOMS [VEG] 245 SEK

Mushrooms – Goat's cheese – Cabbage – Rocket – Truffle emulsion

[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, Ä, SU, SEN]

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 SWEDISH FARM CHICKEN 245 SEK

Farm chicken – Truffle sauce – Casarecce pasta
Portabello – Rocket – Parmesan

[G, MP, Ä]

STARTERS

GOLDEN BEET 160:-

Baked golden beet – Roasted goat's cheese – Pickled shiitake
Crushed marcona almonds – Cress – Olive oil

[L, M, SU]

STEAK 170:-

Lightly cured rump steak – Beurre noisette emulsion – Garden cress
Deep-fried capers – Pickled shallots – Jerusalem artichoke crisps

[MP, SU, Ä]

SALMON & TUNA 170:-

Tartare – Ponzu – Pickled red cabbage – Lime & wasabi emulsion
Sesame seeds – Coriander – Deep-fried rice noodles

[FI, S, SO, SU, Ä]

MAIN COURSES

SWEETHEART CABBAGE [VEG] 295:-

Baked sweetheart cabbage – Celeriac puree – Puy lentils
Curly kale crisps – Marcona almonds – Beurre noisette

[BA, M, MP]

LING LOIN 345:-

Baked ling loin – Beurre blanc – Potato croquette
Broccoli & fennel crudité – Herb oil

[FI, G, MP, Ä]

VENISON 345:-

Pan-fried tenderstrip – Hash brown flavoured with truffle & parmesan
Creamy ragu with cabbage & mushroom – Port jus – Curly kale crisps

[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

 = BRA MILJÖVAL/SUSTAINABLE CHOICE

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

DESSERTS

CHOCOLATE

145 SEK

Chocolate cream – Cherries steeped in rum – Sponge cake
Caramelised hazelnuts – Lemon verbena

[G, GE, MP, N, Ä]

APPLE

145 SEK

Compote – Whipped cardamom cream
Roasted vanilla crumbs – Lemon & yuzu curd

[G, GE, MP, Ä]

CHEESE PLATTER

155 SEK

3 x Cheeses – Marmalade – Grapes – Crispbread

[G, L]

À LA CARTE

2509-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