flora

MENY

BISTRO MENU

OYSTERS X 3 (OR 35 SEK EACH) 95 SEK

With condiments

[B, SU]

CHEESE & CHARCUTERIE PLATTER WHOLE/HALF 295/195 SEK

2 types of charcuteries – 2 types of cheese
Pickled vegetables – Toasted sourdough bread

[F, G, MP]

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]

CHICKEN SALAD À LA HUGO 235 SEK

Swedish farm chicken – Cos lettuce – Lemon emulsion – Lentils
Cucumber – Red onion – Lime – Miso mayonnaise – Coriander

[Ä, SEN, SO]

HUGO'S GOAT CHEESE SALAD [VEG] 225 SEK

Goats cheese – Beets – Honey vinaigrette – Crispy salad
Red onion – Marcona Almonds

[L, Ä, SEN, SO]

PULLED BEEF 245 SEK

Pan-fried sourdough bread – Pickled red cabbage – Aioli
Crispy lettuce – Chips – Parsley – Parmesan

[G, L, SO, Ä, SEN]

BBQ JACKFRUIT [VEG] 240 SEK

Pan-fried sourdough bread – Aioli – Cos lettuce
Red cabbage slaw – Tomato – Cucumber – Pickled red onion
Chips – Parsley – Parmesan

[G, V, SEN, Ä]

CHUCK STEAK BURGER 255 SEK

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

[G, L, Ä, SEN]

ORGANIC HALLOUMI-STYLE BURGER [VEG] 255 SEK

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

[G, L, Ä, SEN]

B-MOLLUSC BA-LEGUMINOUS PLANT G–GLUTEN GE–GELATINE L–LACTOSE M–ALMOND MP–MILK PROTEIN
N–NUTS S–SESAME SE–CELERY SEN-MUSTARD SO-SOY SU-SULPHITE SK–SEAFOOD V-GARLIC Ä–EGG

STARTERS

BEETS [VEG] 160 SEK

Carpaccio – Lime & Soy Vinaigrette – Blackened Onion – Chilli Cucumber
Seaweed Pearls – Toasted Sesame Seeds – Pumpkin Seeds – Cress

[MP, S, SO, SU]

MSC-CERTIFIED TUNA 170 SEK

Sashimi – Ponzu – Pickled Cucumber – Lotus Root – Trout Roe
Beurre Noisette – Black Lemon – Pea Shoots – Coriander

[MP, SO, SU, BA]

RUMP STEAK 170 SEK

Soy-marinated Rump Steak – Gochujang Emulsion – Deep-fried Rice Paper
Blackened Onion – Shiitake – Lemongrass – Watercress

[SO, SU, Ä]

MAIN COURSES

À LA CARTE

CAULIFLOWER & YUZU [VEG] 295 SEK

Deep-fried Cauliflower – Yuzu Mayonnaise – Crispy Dirty Rice
Vegetables Pickled In Ponzu – Coriander

[G, BA, SO, SU, Ä]

MSC-CERTIFIED COD LOIN 325 SEK

Griddled Cod Loin – Croquette of Jerusalem Artichoke
Lime Leaves – Beurre Blanc – Fennel – Curly Kale Crisps

[MP, G, Ä, SU]

LAMB LOIN 325 SEK

Lamb Loin with a pink centre – Buttery Rosemary Jus – Roasted Potatoes
Cream of Celeriac – Salt-baked beets – Thyme Crust – Chervil

[G, 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

= BRA MILJÖVAL/SUSTAINABLE CHOICE

DESSERTS

CHOCOLATE BAVAROIS — 135 SEK

Pistachios – Meringue – Cloudberries – Whipped Panna Cotta
Beurre Noisette Snow – Oxalis

[MP, GE, N, Ä]

LINGONBERRIES & LEMON — 135 SEK

Sorbet – Lemon Tart – Torched Meringue
Beetroot Powder – Almond Crumble Topping

[G, L, MP, Ä, M]

CHEESE PLATTER — 155 SEK

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

[G, L]

À LA CARTE

24-01-D1

B-MOLLUSC BA-LEGUMINOUS PLANT G–GLUTEN GE–GELATINE L–LACTOSE M–ALMOND MP–MILK PROTEIN
N–NUTS S–SESAME SE–CELERY SEN-MUSTARD SO-SOY SU-SULPHITE SK–SEAFOOD Ä–EGG