

ALMA

SHARING PLATES AT ALMA

Alma offers a place to work, meet, dine and socialize. We believe when food is shared and passed around it opens up for real conversation and creates a social environment. It is also a great chance to taste more of what our restaurant has to offer. At Alma we're committed to producing simple dishes using locally sourced ingredients.

DINNER MENU MINIMUM 10 GUESTS

MENU 1 550 SEK PER PERSON

Starter
"Råraka" salad with trout roe
Bread
Levain with Karl-Johan Butter
First Serving
Jerusalem artichoke with fried mushrooms, parmesan and truffle
Second serving
Variation of fennel with dill and lovage
Baked Char with Chablis sauce
Dessert
Apple pie with custard

MENU 2 750 SEK PER PERSON

Snacks
Charred scallops with cucumber, dill and horseradish
Jerusalem artichoke with aged Swedish goat cheese and winter truffles
Starter
Apple and fennel salad with crispy potatoes and trout roe.
Bread
Walnut bread with smoked Karl-Johan butter
First serving
Variation of red beets with horseradish
Second serving
Steamed cod with Sandefjord sauce and chives
Roasted cabbage with Västerbotten cheese and almonds
Dessert
Blueberry pie with custard

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.
WE REQUIRE 7 DAYS NOTICE FOR ANY EVENT OVER 15 GUESTS. FOR PARTIES UNDER 15 GUESTS WE REQUIRE 5 DAYS NOTICE. WE ARE AVAILABLE TO ANSWER ANY QUESTIONS MONDAY THROUGH FRIDAY, 08.00–18.00.
ALL ORDERS THAT ARE CANCELED 5 DAYS OR LESS BEFORE THE SCHEDULED EVENT DATE WILL BE CHARGED 100% OF THE TOTAL INVOICE. THIS CHARGE IS TO COVER FOOD AND BEVERAGE ITEMS THAT CANNOT BE USED, LABOR AND OTHER HOLDS WE DECLINED.