

Alma's

At Alma's, we're now entering our 6th season. Here, we offer not only a fantastic setting - both indoors and outdoors - but also a varied selection of our renowned Asian-inspired food and drinks.

Our head chef Rasmus has created a menu with Asian influences, built around a selection of small and medium-sized dishes meant to be shared or enjoyed individually. Rasmus recommends 2-3 dishes per person - and don't forget to finish off with one of our desserts.

We're all so happy you've chosen Alma's, and we wish you a magical evening with us!

DISHES

TARTAR

Beef inner thigh, sesame marinade, wild garlic mayo, parmesan, fried capers, kimchi

195:-

RED PRAWN

Red prawns, sweet and spicy kimchi mayo, pickled red onion, chives, lime

185:-

CAULIFLOWER

Tempura-fried cauliflower, pickled carrot and cucumber, Korean BBQ sauce, coriander

145:-

FRØYA SALMON

Frøya salmon, ponzu, daikon, wakame, jalapeño mayo, ginger-marinated trout roe, nori

215:-

DUMPLING

Truffle shiitake, cream cheese, green apple, cabbage broth

175:-

PORK BELLY

Pork belly, gochujang, kale, yuzu soy, mango salsa, pomegranate, coriander

180:-

ASPARAGUS

White asparagus, kimchi hollandaise, fried egg, vendace roe, dill oil

225:-

BLACK COD

Black cod, miso glaze, spinach, gomadare, fried leek

220:-

BROCCOLI

Sprouting broccoli, tahini dressing, garlic butter, parmesan, Jerusalem artichoke chips, red onion

155:-

OMAKASE

A selection of dishes from the kitchen. Served sharing-style

655:-/PERSON

DESSERTER

CRÈMEBRÛLÉE

Lemongrass, lime leaves

105:-

FROZEN CHEESECAKE

Sea buckthorn, orange & vanilla coulis, digestive biscuit, cardamom, berries

105:-

Vid allergier vänligen meddela personalen