



Company menu lunch

MAIN COURSES

ALMAS SKAGENRØRE

215,-

served with trout roe, dill mayonnaise and homemade yoghurt bread.

Allergens: shellfish, gluten(rye), fish, milk and sulfites.

BRAISED BRISKET BRUGER

235,-

Braised ox brisket, chipotle mayonnaise, caramelized onions, salad and pickled cucumber.

Allergens: gluten(wheat), milk and sulfites.

ALMA`S CHICKEN SALAD

265,-

with bacon, caesar dressing and croutons.

Allergens: sulfites, egg, mustard and fish.

AVOKADOTOAST

225,-

served on sourdough bread, pickled onions, salad, parsley mayonnaise and egg salad.

Allergens: eggs, mustard, sulfites, gluten(wheat)

DESSERT

CHOCOLATE CREAM

Salted caramellsauce, crispy walnuts and Vanilla ice cream.

Allergens: milk, walnuts, sulfites.

155,-



Terms & conditions

Groups of 1-9 guests

Final menu choice the latest 2 weekdays before arrival. Cancellations can be done the latest 2 weekdays before arrival with no charge. Reduction in number of guests can be done 2 weekdays before arrival, maximum 40% of original number. The weekday before arrival at 12.00 is the deadline for final number of guests. Cancellations or reduction in number of guests after this will be charged with menu price. Cancellations or reductions must be done in writing to our e-mail: booking@hosalma.no

Groups of 10 or more and closed events

Final menu choice the latest 1 week before arrival. Cancellations can be done the latest 1 week before arrival with no charge. Reduction in number of guests can be done 1 week before arrival, maximum 50% of original number. 2 weekdays before arrival at 12.00 is the deadline for final number of guests. Cancellations or reduction in number of guests after this will be charged with menu price. Cancellations or reductions must be done in writing to our e-mail: booking@hosalma.no .

Do you want us to send an invoice? Please send us organization number, e-mail, invoice address to us. This must be agreed before the event.