

BISTRO MENU

Served in the bar or on the outdoor terrace Monday - Friday from 3 p.m. and Saturday from 5 p.m.

STARTERS AND SMALLER DISHES

ROOT VEGETABLE CRISPS (G, L) 5.90€
Organic crisps from potatoes, beetroot and parsnips, served with chive dip

GARLIC BREAD (L) 6€
Served with aioli

FRENCH FRIES (G, M) small 4€ / large 6€
Served with umami mayonnaise

TOAST SKAGEN TOPPED WITH WHITEFISH ROE (L)
Small 13.90€ / Regular 18.90€
Hand peeled shrimps with mayonnaise and red onion, served with butter fried toast

GRILLED ASPARAGUS (G, L) 14.90€
Grilled white asparagus with lomo shavings, smoked and grated "Ålands special", cheese, pine nut mayonnaise and ramsons oil

SOUP 13.50€
Ask your waiter for the soup of the week.

DESSERTS

FRIED CAMEMBERT 14.50€
Fried camembert in puff pastry, served with honey ice cream, apricot chutney and roasted nuts

RHUBARB (G, L) 13.90€
Rhubarb compote with vanilla macaroon, cardamom and brown sugar ice cream, rhubarb crisps and almond crumbles

COCONUT DREAM (G, L) 13.90€
Coconut macaroon, coconut ice cream, lime truffle, lime coulis, salted caramel sauce and roasted coconut

CHOCOLATE AND PISTASCHIO (G, L) 14.90€
Pannacotta with dark chocolate, pistaschio ice cream, roasted marshmallows, caramelized white chocolate, raspberry powder and italian meringue

SWEET OF THE DAY 6€
Changes frequently, please ask your waiter!

VANILLA ICE CREAM WITH SAUCE (G)
1 scoop 4.50€ / 2 scoops 6.50€ / 3 scoops 8.50€
Choose between chocolate-, caramel- or raspberry sauce

INDIGO'S CHOCOLATE PRALINES (G) 2.90€/pcs
Delicious pralines with different flavours

MAIN COURSES

DISH OF THE DAY 12.50€

After the season's ingredients and the kitchen's inspiration. Ask your waiter what we are serving today.

INDIGO CHEESE AND BACON BURGER (L) 16.90€
Ground chuck burger with 100% local beef served with lettuce, tomato, pickled silverskin onion, pickled cucumber, umami mayonnaise and french fries

SALAD 14.90€

Ask your waiter for the salad of the week.

VEGETARIAN DISH 14.90€

Ask your waiter for the vegetarian dish of the week.

À LA CARTE

(These dishes require a longer cooking time)

PIKE PERCH 29.50 €

Fried Pike perch, chicken consommé with tomatoes, lemon thyme and soy, cauliflower roasted in butter, sea food and cress butter with potato pureé

FILLET OF BEEF (G, L) 34.90€

Grilled Fillet of Beef from Åland with garlic butter, red wine gravy, braised haricots verts and potato gratin

CLASSICS

BRAISED CURED SALMON (L) 17.50€

Braised cured salmon, grated horse radish, dry roasted onions, pickled red onions and grilled lemon, served with stewed potatoes

BOEUF LYONNAISE (G, L) 22€

Braised diced fillet of beef with worchestersauce and vinegar, fried potatoes and onions, parsley with dijon cream



L = low lactose, G = gluten free, V = vegetarian, M = non-dairy