

# 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

**BLINIS (L) 13.90€**  
Buckwheat blinis, served with whitefish roe, red onions, dill and sour cream

**SANDWICH 13.50€**  
Ask your waiter for the sandwich of the week.

## DESSERTS

**SELECTION OF CHEESES 14.90€**  
Three types of cheese served with fig and port wine marmalade, grilled brioche and walnuts

**APPLES FROM TJUDÖ (G, L) 13.50€**  
Compote of caramelized apples from Tjudö with vanilla and cinnamon, home made sour cream and honey ice cream, honeycomb and granola of roasted nuts and oats

**CRÈME BRÛLÉE (G) 13.80€**  
Classic vanilla crème brûlée with burnt sugar coating and a hint of ginger, served with Julia's cowberry sorbet

**JULIA'S PAVLOVA 13.90€**  
Pavlova with hazelnut mousse, dark chocolate ganache, brownie crumbles, raspberries and blackberries marinated in Grand Marnier

**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)

**CODFISH (G) 33.00 €**  
Fried Codfish with mussels, beet roots, mussel broth and potato purée with Kastelholm cheese

**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

**BOUILLABAISSÉ (L) 18.90€**  
Fish and seafood soup with salmon, shrimps, root vegetables, lobster broth, saffron, white wine, aioli and bread croutons

**SWEDISH MEATBALLS (G) 17.00€**  
Otto's meatballs with cream sauce, pickled cucumbers, lingon berry with cognac and potato puree



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