

Group menu à la carte 2019

Starters

Goat cheese and beetroots

honey gratinated beetroots with goat cheese, served with roasted walnuts, herb salad and balsamic vinegar

Toast skagen with whitefish roe

hand peeled prawns mixed with mayonnaise, dill and red onions on butter-fried toast

Creamy shellfish soup

with mussels, lemon-cream and dill oil

Steak tartare

served with truffle mayonnaise, pickled red onions, whipped egg yolk and root vegetable chips

Main courses

Seared Codfish

with mussel sauce, baked beet roots and potato purée with Kastelholm cheese

Pan-fried fillet of salmon

with lemon hollandaise, baked leeks, seasonal vegetables and butter-tossed potatoes

Seared breast of Corn chicken

with feta cheese foam, sundried tomatoes, Jerusalem artichoke and creamy mushroom risotto

Grilled Iberico pork belly

with thyme- and rosemary gravy, salsa verde, kohlrabi and potato puree with truffle

Grilled fillet of beef

with garlic butter, red wine gravy, bacon, haricots verts and potato gratin

Cheese

Indigo's cheese plate

three varieties of Swedish farm-cheese served with fig marmalade and toasted brioche

Desserts

Raspberry cheesecake

served brownie and lime- and mint-marinated berries

Crème brûlée

classic vanilla custard with a coating of burnt sugar

White chocolate mousse

white chocolate mousse with buckthorn berries and oat crumble

Old fashioned vanilla ice cream

with warm caramel sauce, strawberries and meringue

Prices: two courses **44€** three courses **52€** four courses **58€**

All prices are in Euro including VAT and service fee. The menu is valid for groups with minimum 10 persons and pre-ordered at the latest four days before booked visit. Cancellations should be notified at the latest the day before your dinner. We will charge according to the order if cancellations are not notified before arrival.

We kindly ask you to observe that everyone in the group should eat the same menu when ordering from the group menu.

We will of course make exceptions for special diets and food allergies, but in that case we would like you to contact us in advance for alternatives.

Welcome!

indigo
RESTAURANG BAR

Nygatan 1, AX-22100 Mariehamn, Phone. 358(0)18-16550
E-mail: indigo@aland.net Web page: www.indigo.ax

