

GROUP MENU À LA CARTE 2020

STARTERS

Toast skagen

Hand peeled prawns mixed with mayonnaise, dill and red onions on toast, topped with whitefish roe (L)

Creamy seafood soup

served with shrimp ceviche with lime, chili and coriander, topped with crostini (L)

Steak tartare

Tartare of fillet of beef from Åland, with truffle mayonnaise, celeriac purée and root vegetable chips (G, L)

MAIN COURSES

Grilled salmon

served with a terrine of butter baked potatoes, asparagus and leeks, a white wine sauce with dill and chives, topped with crayfish tails (G, L)

Braised corn chicken breast from Sweden

with a buttered chicken gravy, mushroom paste with burnt cream, sautéed cabbage tossed with parsley and a creamy mushroom risotto (G)

Grilled fillet of beef from Åland

Served with string beans and bacon, red wine gravy, garlic butter and hash browns (G, L)

CHEESE

Indigo's cheese plate

two different sorts of farmers' cheese from Åland, with a fig marmalade, Julia's crips bread with seeds and toasted brioche

DESSERTS

Crème brûlée

classic vanilla crème brûlée covered in crispy burnt sugar, served with berries marinated in cointreau (G, L)

Chocolate and raspberries

Caramelized white chocolate, raspberry mousse, fresh raspberries and dark chocolate brownie

Old fashioned vanilla ice cream

with hot salty caramel sauce, fresh strawberries and meringue (G)

PRICE: two courses **44€** three courses **54€** four courses **60€**

G = gluten free L = low lactose

We kindly ask you to notice that all of the participants of the dinner party have to decide on one single menu. We do make exceptions for dietary restrictions as vegetarians and food allergies, in case of dietary restrictions, please feel free to contact us so we can make you a different menu proposal. We will charge you for the number of guests of the initial reservation, if you haven't announced any cancellations before your arrival. The group menu is valid for groups of 16 people or more, and has to be reserved at least five days before your visit.

The whole team of Indigo wishes you a pleasant stay at our restaurant.

indigo
RESTAURANG BAR
Nygatan 1, AX-22100 Mariehamn
Tel. 358(0)18-16550

E-post: indigo@aland.net Hemsida: www.indigo.ax