

À LA CARTE

served in the à la carte restaurant from 5 p.m.

STARTERS

GOAT CHEESE TERRINE 13.90 €

Goat cheese terrine served with parsley mayonnaise, pickled cucumber, grated goat cheese, crutons and tomato powder (V)

TOAST SKAGEN 13.90 €

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

BLACKENED MACKEREL 14.50 €

Blackened mackerel fillet served with nori mayonnaise, lemon tapioca, samphire, black radish and roasted macadamia nuts (G, M)

GRILLED ASPARAGUS 14.90 €

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

DESSERTS

RHUBARB 13.90 €

Rhubarb compote with vanilla macaroon, cardamon and brown sugar ice cream, rhubarb crisps and almond crumbles (G, L)

COCONUT DREAM 13.90 €

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

CHOCOLATE AND PISTACHIO 14.90 €

Pannacotta with dark chocolate, pistachio ice cream, roasted marshmallow, caramelized white chocolate, raspberry powder and italian meringue (G, L)

ICE CREAM OR SORBET 4.50 €/scoop

We make different sorts of home made ice-cream and sorbets, ask your waiter for the flavours available tonight (G)

INDIGO'S CHOCOLATE PRALINES 2.90€/piece

Delicious pralines with different flavours, ask your waiter for the flavours available tonight (G)

MAIN COURSES

VEGETARIAN CROQUETTES 22.50 €

Croquettes filled with quinoa and mushrooms, served with nettle cream, blackened fennel and roasted fingerling potatoes (L, V)

PERCH 31.50 €

Pan fried fillets of perch served with a lemon and ramson foam, sauteed asparagus and potatoes boiled in butter and dill (G, L)

GRILLED SQUID 31.50 €

Grilled squid with sweet potato purée, chorizo crisps, mojo rojo, chimichurri and grilled bread (L)

LAMB ENTRECÔTE 33.00 €

Grilled lamb entrecôte with wok-seared green beans, red wine and vinegar gravy, pistou and roasted fingerling potatoes (G, M)

FILLET OF BEEF 34.90 €

Grilled fillet of beef from Åland with tarragon mayonnaise, madeira gravy, roasted spring carrots, carrot purée and Indigo's home made fries (G, L)

CHEESE

FRIED CAMEMBERT 14.50 €

Fried Camembert in puff pastry, served with honey ice cream, apricot chutney and roasted nuts

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

