

# À LA CARTE

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

## STARTERS

### RAVIOLI 13.90 €

Vegetarian ravioli, filled with smoked cheese from Kastelholm, Parmesan and mushrooms, served with Pecorino foam, roasted Macadamia nuts and a basil and lemon emulsion (L, V)

### TOAST SKAGEN 13.90 €

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

### SCALLOPS 14.50 €

Butter-braised scallop with lemon oil, cauliflower purée, miso and a smoked sea food consommée (G)

### VEAL TATAKI 14.90 €

Cured veal tatakı (NL), with "poor man's truffle", cream of yellow beets, confit beetroots, mushrooms and dill mayonnaise (G, L)

## DESSERTS

### WHITE CHOCOLATE 13.90 €

Baked white chocolate with blueberry sorbet, italian meringue and blueberry crisp (G, L)

### CHOCOLATE MOUSSE 14.50 €

Mousse made of Ruby chocolate, yuzu- and mango sorbet, mango compote and white chocolate crisp (G, L)

### PECAN PIE 13.90 €

Pecan pie served with old-fashioned vanilla ice cream and vanilla poached pear

### ICE CREAM OR SORBET 4.50 €/scoop

We make different sorts of home made ice-cream and sorbets, please 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

### JERUSALEM ARTICHOKE 22.50 €

Roasted Jerusalem artichoke served with a Jerusalem artichoke purée, confit beetroots, burnt onions, grilled raddichio, smoked garlic, crushed walnuts and red wine gravy (G, L, V)

### COD 31.50 €

Butter braised cod, served with smoked shrimp foam, pickled mustard seeds, vegetables braised with dill, potato mash with crayfish and Kastelholm cheese (G)

### SEA FOOD 32.50 €

Deep fried soft shell crab tossed with garlic and lime, grilled scampi skewer, sauteed noodles, zucchini, cucumber, and a dashi emulsion (M)

### DUCK 29.50 €

Lightly smoked and braised duck breast (FR), grilled scallions, beetroot purée, pea- and chervil cream, and a chicken gravy with a 25 year aged balsamic vinegar, deep fried beetroots and potatoes (G)

### FILLET OF BEEF 34.90 €

Grilled fillet of beef from Åland, with a duck liver flavoured oxtail gravy, pickled silver onions, potato- and onion cream, tarragon emulsion and grilled potatoes (G, L)

## CHEESE

### FRIED MATTAS MALOU 14.50 €

Fried bloomy rind cheese, Mattas Malou from Åland, served with a cloudberry compote and deep fried parsley

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

