

# À LA CARTE

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

## STARTERS

### VEGETARIAN DUMPLING 13.90 €

Dumpling filled with mushrooms, cabbage and lentils served with yuzu dipping sauce, enoki, fermented cabbage, pickled ginger and a miso consommé (M, V)

### TOAST SKAGEN 13.90 €

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

### TARTAR 14.50 €

Tartar of yuzu marinated salmon and scallops, with pickled chili, roasted sesame seeds and garlic emulsion, and fried rice noodles (G, M)

### DEER 14.90 €

Cured venison (NZL) with smoked mayonnaise, juniper pickled chanterelles, crispy beets, celeriac and a porcini powder (G, L)

## DESSERTS

### CRÈME CARAMEL 14.50 €

Crème caramel with taste of coffee and cardamom, served with berries marinated in Cointreau (G)

### APPLE CAKE 13.50 €

Apple cake made of apples from Tjudö, with salty caramel and vanilla ice cream, dumle popcorn and a powder of browned butter

### CHOCOLATE MOUSSE 13.90 €

Frozen and broken chocolate mousse with buckthorn berry sorbet, buckthorn berry foam and vanilla pickled buckthorn berries (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)

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

## MAIN COURSES

### CABBAGE, CHANTERELLES AND JERUSALEM ARTICHOKE 23.50 €

Baked and grilled cabbage, sauteed puy lentils, roasted caulilower purée, fried Jerusalem artichoke, burnt cream, with a chanterelle and Jerusalem artichoke terrine (G, V)

### ARCTIC CHAR 31.50 €

Seared arctic char with apple and onion salsa, caulilower purée, butter braised mushrooms and apples, caulilower shavings, dried king oyster mushrooms, served with potato terrine (G, L)

### HAKE 31.50 €

Seared and leek blackened hake, served with a white wine sauce with dill and sorrel, braised pork belly and pearl onions, lemon and fennel purée, mussels, and potato purée (G)

### DUCK 33 €

Orange glazed braised french duck breast with browned noori and soya butter, caulilower shavings, braised shiitake mushrooms, miso and swedish turnip purée and potato confit (G, L)

### FILLET OF BEEF 34.90 €

Grilled fillet of beef from Åland with madeira gravy, bacon beans, tomato and chili mayonnaise, croquette filled with goat cheese and beef chuck, mini carrots and roasted potatoes (L)

## CHEESE

### SELECTION OF CHEESE 14 €

Sörmlands blue from Jürss Dairy and Mattas Malou from Mattas Dairy on Åland, served with a chutney of apples from Tjudö, candied nuts and roasted brioche

