

# À LA CARTE ENGLISH

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

## STARTERS

### JERUSALEM ARTICHOKE SOUP 13.90 €

Creamy Jerusalem artichoke soup, with thyme cream cheese and Kastelholm cheese tuiles (V)

### TOAST SKAGEN 13.90 €

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

### BLINIS 13.90 €

Buckwheat blinis, served with whitefish roe, red onions, dill and sour cream (L)

### CARPACCIO 14.90 €

Spice-smoked Venison carpaccio, with dried black currant, pickled chanterelles and gruyère cream (G, L)

## DESSERTS

### APPLES FROM TJUDÖ 13.50 €

Compote of caramelized apples from Tjudö with vanilla and cinnamon, home made sour cream and honey ice cream, honeycomb and granola of roasted nuts and oats (G, L)

### CRÈME BRÛLÉE 13.80 €

Classic vanilla crème brûlée with burnt sugar coating and a hint of ginger, served with Julia's cowberry sorbet (G)

### JULIA'S PAVLOVA 13.90 €

Pavlova with hazelnut mousse, dark chocolate ganache, brownie crumbles, raspberries and blackberries marinated in Grand Marnier

### 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

### DEEP FRIED GOAT CHEESE 22.00 €

Deep fried Goat Cheese with caramelized Jerusalem artichoke, braised cabbage and hazelnuts, beer gravy and potato purée with Västerbotten cheese (L, V)

### ARCTIC CHAR 29.00 €

Braised Arctic Char with a cream of crab, braised pork belly, brussel sprouts and mushrooms, apple and onion salsa, served with butter grilled potatoes (G, L)

### CODFISH 33.00 €

Fried Codfish with mussels, beet roots, mussel broth and potato purée with Kastelholm cheese (G)

### IBERICO PORK LOIN 29.00 €

Grilled Pata Negra porc loin with rosemary gravy, deep fried Jerusalem artichoke, pickled celeriac, served with celeriac purée (G, L)

### FILLET OF BEEF 34.90 €

Grilled Fillet of Beef from Åland with garlic butter, red wine gravy, braised haricots verts and potato gratin (G, L)

## CHEESE

### SELECTION OF CHEESES 14.90 €

Three types of cheese served with fig and port wine marmalade, grilled brioche and walnuts Himmelsraften from Oviken, Majros from Påverås and Hillsand Blue from Hillsands goat farm

G = gluten free L = low in lactose V = vegetarian dish

