

# À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

## STARTERS

### HASH BROWN 15.90 €

Crispy potato pancake topped with seaweed caviar, finely chopped red onion, chives and whipped lemon smetana (G, L, V)

### TOAST SKAGEN 16.90 €

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

### BECCAFICO-STYLE HERRING 15.90 €

Double-breaded and deep-fried Baltic herring fillets stuffed with pine nuts, capers, raisins and herbs, served with fennel crudité, hand-filleted blood orange and fennel–dill mayonnaise (M)

### LAMB 16.90 €

Spiced-seared lamb tartare (NZ) served with beer-braised onion, pickled swede, shaved button mushrooms, potato crisp and Parmesan-black garlic mayonnaise (L)

## DESSERTS

### PANNA COTTA 14.90 €

Whipped liquorice panna cotta with lemon meringue, lemon curd, raspberry coulis and liquorice tuile (G)

### CAMILLAS BANOFFEE 14.90 €

Soft hazelnut cake, dulce de leche mousse, chocolate and nut cream, and banana ice cream (L)

### CHOCOLATE AND CHERRY 14.90 €

Chocolate crèmeux, cherries poached in vanilla and star anise, puffed rice and whipped vanilla crème fraîche (G, L)

### ICE CREAM OR SORBET 5.00 € / scoop

We offer a selection of homemade ice creams and sorbets. Please ask for the flavors of the day (G)

### INDIGO'S CHOCOLATE PRALINES 3.90 € / piece

Delicious chocolate pralines in assorted flavors (G)

## MAIN COURSES

### RISO AL SALTO 32.00 €

Pan-fried risotto with Parmesan and saffron served with grilled artichoke heart, confit tomato, Parmesan crisp and Wrångebäck cheese sauce (G, L, V)

### HAKE 36.00 €

Panko-crusted oven-baked hake fillet stuffed with green asparagus, leek and celery, served with salmoriglio, sea coral, sauce verde, kale crisps and mashed potatoes (M)

### PIKEPERCH 38.00 €

Butter-fried pikeperch fillet from Åland Islands with Sandefjord sauce, trout roe, fennel salad and baby potatoes tossed in browned butter (G, L)

### VENISON 40.00 €

Grilled venison petite tender (NZ) with roasted beets, chèvre cream, blackcurrant sauce and potato–parsnip purée (G)

### FILLET OF BEEF 44.00 €

Grilled Finnish beef tenderloin with béarnaise sauce, red wine jus, grilled asparagus and artisanal French fries (G, L)

## CHEESE

### DRUNKEN DOG 16.90 €

Drunken dog from Danish Trolldhede Mejeri, a blended cheese of washed-rind, blue mold and white mold cultures, soaked in Stauning Rye Whisky served with green tomato marmalade and salted crackers

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

