



STARTERS

- BEEF TATAKI** 15.90
Quick-seared Finnish fillet of beef served with deep-fried egg yolk, white fish roe, pickled silver onion and grated horseradish on a sourdough bread (L)
- TOAST SKAGEN** 15.90
Toast Skagen with hand peeled prawns, mayonnaise and dill, topped with whitefish roe (L)
- SMALL SOUP** 10.90
Soup of the week, ask your waiter for this week's signature dish



SMALLER COURSES

- LARGE TOAST SKAGEN** 22.00
Toast Skagen with hand peeled prawns, mayonnaise and dill, topped with whitefish roe (L)
- SMASHED POTATOES** 14.50
Deep-fried smashed potatoes with whitefish roe, crème fraiche with chive, red onion, topped with dill and lemon (G, L)



DESSERTS

- BLUEBERRY** 14.90
Blueberry crème served with cardamom cake, sugared blueberries, vanilla ice cream and lemon meringue (G, L)
- CHOCOLATE** 14.90
Dark chocolate fondant with milk chocolate ganache, raspberry sorbet, chocolate crumbs and whipped vanilla cream (L)
- BLONDIE** 14.90
White chocolate mud cake served with vanilla marinated peach, lemon mousse and roasted almond (G)
- CHOCOLATE PRALINES** 3.50 / A PIECE
Small chocolate pralines, choose between dark, white or milk chocolate (G)
- VANILLA ICE CREAM** 5.00/1 SCOOP 7.00/2 SCOOPS 9.00/3 SCOOPS
Old fashioned vanilla ice cream with sauce of choice: chocolate, caramel or raspberry (G)
- DESSERT OF THE DAY** 6.00
Changes frequently, please ask your waiter



DISH OF THE DAY

- NEW DISH EVERY DAY** 14.90
Our chefs creates daily seasonally-inspired dishes
Ask your waiter for today's offer



MAIN COURSES

- INDIGO'S CHEESE- AND BACONBURGER** 17.90
Indigo's cheese and bacon burger made of chuck-beef from Åland, with salad, Pepper Jack cheese, tomatoes, caramelized onions, pickles, fries and a spicy mayonnaise
- SOUP** 14.90
Soup of the week, ask your waiter for this week's signature dish
- SALAD** 14.90
Salad of the week, ask your waiter for this week's signature dish
- VEGETARIAN** 14.90
Vegetarian dish of the week, ask your waiter for this week's signature dish



CLASSICS & Á LA CARTE

- FISH SOUP** 26.90
Creamy Italian fish soup with salmon, tomato, carrot, potato and white wine served with pan-fried garlic bread, grated parmesan cheese and aioli (L)
- BEEF CHEEK** 26.90
Slow cooked red wine braised beef cheek from Åland Islands served with pan-fried pork belly, onion, mushrooms, garlic butter and potato purée (G, L)
- GILTHEAD SEABREAM** 35.50
Butter fried fillet of gilthead seabream served with rainbow trout roe, jalapeño mayonnaise, pickled savoy cabbage, spring onions, roasted pumpkin and deep-fried potatoes (G, L)
- FILLET OF BEEF** 39.90
Pan-fried peppered Finnish fillet of beef served with roasted garlic butter, red wine gravy, grilled green asparagus and pan fried potatoes (G, L)



CHEESE

- BRILLAT SAVARIN** 15.90
Whipped Brillat Savarin served vid Huså crispbread, fig marmalade, rosemary syrup and roasted walnuts