



## STARTERS

### TOAST SKAGEN 15.90

Toast Skagen with hand peeled prawns mixed with mayonnaise, red onion, dill and lemon, topped with whitefish roe (L)

### VENISON 16.90

Lightly seared and sliced smoked venison (SE) with pickled chanterelles, lingonberries, grated egg yolk, horseradish mayonnaise, and crispy flatbread (M)



## SEA FOOD

### LARGE TOAST SKAGEN 24.90

Toast Skagen with hand peeled prawns, mayonnaise and dill, topped with whitefish roe (L)

### BRUSCHETTA 14.90

Burrata, parmaskinka och Gusses italienska tomatröra på stekt surdegbröd



## DESSERTS

### APPLE CAKE 14.90

Warm apple cake made with apples and Appleaud liqueur from Åland Islands, served with old-fashioned vanilla ice cream, hazelnut-caramel crunch (L)

### PARFAIT 14.90

Sea buckthorn parfait with caramelized sugar crust, white chocolate mousse, vanilla-marinated sea buckthorn, and crumbled brown butter cookies (G)

### BOOZY BROWNIE 14.90

Fudgy dark chocolate brownie topped with Kahlúa, served with espresso ice cream and lightly whipped vanilla cream (L)

### CHOCOLATE PRALINES 3.90 / 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. Served from Monday to Thursday.



## MAIN COURSES

### INDIGO'S CHEESE- AND BACONBURGER 19.90

180 g Åland chuck burger glazed with whisky, aged cheddar cheese, bacon, beef tomato, lettuce, pickled silver onion, pickles, chipotle mayonnaise and French fries (L)

### 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 & À LA CARTE

### SEAFOOD PASTA 22.90

Pasta with shrimps, crayfish tails, mussels, capers, tomato, white wine and cream (L)

### SCALOPPINE DI FILETTO AL LIMONE 28.90

Pounded and breaded fillet of beef (FI) braised in white wine and lemon, served with hazelnut butter, butter-fried pork belly and mushrooms and pan-fried potatoes (L)

### ARCTIC CHAR 36.00

Butter-fried fillet of arctic char with pickled fennel and pumpkin, chive oil, trout roe, beurre blanc and herb potato duchess (G, L)

### FILLET OF BEEF 42.00

Grilled Finnish fillet of beef with whipped black garlic butter, red wine jus, sautéed bellaverde, and baked potato gratin with Prosten cheese (G, L)



## CHEESE

### THREE FAVORITES 16.50

Pecorino Sardo, Taleggio, and Roquefort, served with fig marmalade and Indigo's crispbread with seeds (G)