



STARTERS

TOAST SKAGEN 16.90

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

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)



SMALLER DISHES

LARGE TOAST SKAGEN 24.90

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

TIROKAFTERI 15.90

Greek cream cheese with herbs and olive oil, marinated olives, parma ham and Italian flatbread (L)



DESSERTS

PANNA COTTA 14.90

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

CAMILLA'S 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)

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 7.90

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 15.90

Soup of the week, ask your waiter
for this week's signature dish

SALAD 15.90

Salad of the week, ask your waiter
for this week's signature dish

VEGETARIAN 15.90

Vegetarian dish of the week, ask your waiter
for this week's signature dish



CLASSICS & À LA CARTE

TROUT 23.00

Butter-fried fillet of trout with lemon and dill cream, capers powder, pickled onion and chives-flavored potatoes (G, L)

CREAMY BEEF PASTA 24.00

Creamy pasta with diced fillet of beef from Åland Islands, champignons, smoked pork belly, pepper sauce and parmesan cheese (L)

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)

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 blend-ed cheese of washed-rind, blue mold and white mold cultures, soaked in Stauning Rye Whisky served with green tomato marmalade and salted crackers