



STARTERS

TOAST SKAGEN

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

16.90

LAMB

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

16.90



SMALLER DISHES

LARGE TOAST SKAGEN

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

24.90

TIROKAFTERI

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

15.90



DESSERTS

PANNA COTTA

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

14.90

CAMILLA'S BANOFFEE

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

14.90

CHOCOLATE AND CHERRY

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

14.90

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

G = gluten-free, L = low-lactose, M = dairy-free, V = vegetarian. All prices in €.



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 tomate, 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 & Á 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 Troldhede 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