



STARTERS

TOAST SKAGEN 15.90

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

CARPACCIO 16.90

Carpaccio of Finnish fillet of beef with arugula pesto, olive oil, celery, roasted pine nuts, and balsamic mayonnaise (G, L)



SMALLER COURSES

LARGE TOAST SKAGEN 24.90

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

RHUBARB AND RICOTTA 14.90

Rhubarb pastry with ricotta and almonds, served with strawberry sorbet and crushed meringue (G)

TIRAMISU À LA GIUSEPPE 14.90

Mascarpone cream with savoiardi biscuit crunch, chocolate shards, and espresso coulis (L)

MILLE-FEUILLE À LA PISTACHE 14.90

Puff pastry layered with crème chantilly, pistachio cream, and fresh berries

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 18.90

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

SANDWICH 14.90

Sandwich 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)

BEEF RYDBERG 29.00

Diced fried fillet of beef (FI) with pan-fried potatoes and onion, egg yolk and dijon crème (G, L)

GILT-HEAD SEABREAM 35.50

Pan-fried gilt-head seabream fillet braised in white wine and lemon juice, served with Trapanese-style pesto with almonds and fresh tomato, and a new potato salad with fennel, cucumber, strawberries and orange dressing (G, L)

FILLET OF BEEF 39.90

Surf and turf with grilled Finnish fillet of beef, chili and garlic-marinated sautéed scampi, choron sauce, red wine gravy, garlic-tossed grilled asparagus, and Hasselback potatoes (G, L)



CHEESE

MEDITERRANEAN CHEESE 16.50

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